



STARTERS

GOAT CHEESE PIMENTO FRITTERS 15
house-made pepper jelly

NEW ORLEANS BBQ SHRIMP 18
bbq butter, crispy leeks, boursin grit cake

MUSSELS 18
pei mussels, garlic, white wine, shallots, crostini

CRISPY CALAMARI & SHRIMP 22
point judith calamari, pickled sweet peppers, louis sauce

OYSTERS ON THE HALF SHELL* MKT
east or west coast, atomic horseradish cocktail sauce, champagne mignonette

AHI TUNA POKE* 18
avocado, red onion, lime, macadamia nuts, citrus ponzu, cilantro, sesame, shrimp crackers

JUMBO SHRIMP COCKTAIL 21
atomic horseradish cocktail sauce

THICK CUT BACON 14
nueske's bacon, maple, black pepper

HANDHELDS

PRIME DIP 19
swiss cheese, horseradish cream, au jus, toasted french bread, fries

BLACKENED FISH TACOS 20
catch of the day, pico, cabbage slaw, baja sauce, fries

BLACKENED SALMON BURGER* 17
faroe island salmon, garlic aioli, sliced avocado, pickled onion, tomato, bibb lettuce, brioche bun, fries

CRISPY FISH SANDWICH 22
market fish lightly crisped, fresh coleslaw, red onion, garlic aioli, brioche bun, fries

MOTHER CLUCKER 17
crispy chicken breast, garlic aioli, cherry peppers, shredded lettuce, brioche bun, fries

RAY'S BRISKET BURGER* 18
aged cheddar, bacon, bibb lettuce, tomato, doux south pickles, brioche bun, fries

COMEBACK BURGER* 19
brisket burger, big boy sauce, cheddar cheese, lettuce, onion, brioche bun, fries

LOBSTER ROLL MKT
connecticut style – butter poached, brioche roll, fries

SIDES

LOBSTER MAC & CHEESE 25
our signature side since 1984

MAC & CHEESE 14
aged gouda, cheddar, sourdough breadcrumbs

WHIPPED POTATOES 14

POMMES FRITES 10

TRUFFLE PARM FRITES 15

JUMBO ONION RINGS 14
garlic aioli

CREAMED SPINACH 14

BRUSSELS 12
bacon & shallot jam

SOUPS & SALADS

CHARLESTON SHE CRAB SOUP 13
sherry crème fraiche

SEAFOOD GUMBO 15
andouille sausage, okra, white rice

CLASSIC CAESAR 14
romaine, sourdough breadcrumb, parmesan-reggiano

FARMHOUSE SALAD 14
kale, wild rice, spiced sweet potato, apple, goat cheese, sunflower seeds, balsamic vinaigrette

THAI SALAD 15
napa & red cabbage, romaine, carrot, bell pepper, radish, sesame, thai peanut dressing

STEAKHOUSE SALAD* 21
ny strip, arugula, blue cheese, caramelized onion, roasted red pepper, balsamic vinaigrette

LOBSTER COBB 39
bibb lettuce, nueske's bacon, egg, avocado, tomato, corn, cheddar, avocado ranch dressing

COMPLEMENT YOUR SALAD
chicken 7 ~ shrimp 10 ~ salmon 11 ~ steak* 12*

ENTRÉES

SHRIMP & GRITS 24
andouille sausage, roasted corn relish, jalapeño cheddar jack grits, shrimp & beer broth

FAROE ISLAND SALMON OSCAR* 31
jumbo lump crab, béarnaise, whipped potatoes, asparagus

SHRIMP SCAMPI LINGUINE 24
sautéed shrimp, garlic, herbs, white wine & olive oil

JUMBO LUMP CRAB CAKE 30
jumbo lump, roasted corn relish, creole mustard beurre blanc, whipped potatoes, asparagus

HORSERADISH CRUSTED BLACK GROUPER* 46
atomic horseradish butter cracker crust, seasonal vegetables, dijonnaise

MAPLE GLAZED CARROTS 15
brown butter, slivered almonds

STEAKHOUSE CREMINI MUSHROOMS 12

CREAMED CORN 12

ROASTED ASPARAGUS 12
hollandaise