



THE ULTIMATE SEAFOOD EXPERIENCE

CHILLED SEAFOOD TOWER MKT

maine lobster, oysters on the half shell, king crab legs, colossal shrimp cocktail, jumbo lump crab meat (serves 4-6 guests)*

HOT SEAFOOD PLATTER 85

ray's new orleans bbq shrimp, crispy calamari, oysters rockefeller, jumbo lump crab cakes, crispy lobster bites (serves 4-6 guests)

OYSTERS ON THE HALF SHELL* MKT

east or west coast, atomic horseradish cocktail sauce, champagne mignonette

STARTERS

ARTISANAL BREAD BASKET 7

locally sourced seasonal focaccia, pretzel, raisin walnut, lavash, whipped honey butter

GOAT CHEESE PIMENTO FRITTERS 15

house-made pepper jelly

NEW ORLEANS BBQ SHRIMP 18

bbq butter, crispy leeks, boursin grit cake

CRISPY CALAMARI & SHRIMP 22

point judith calamari, pickled sweet peppers, louis sauce

JUMBO SHRIMP COCKTAIL 21

atomic horseradish cocktail sauce

AHI TUNA POKE* 18

avocado, red onion, lime, macadamia nuts, citrus ponzu, cilantro, sesame, shrimp crackers

THICK CUT BACON 14

nueske's bacon, maple, black pepper

MUSSELS 18

pei mussels, garlic, white wine, shallots, crostini

JUMBO LUMP CRAB CAKE 20

creole mustard beurre blanc, roasted corn relish

OYSTERS ROCKEFELLER* 18

pernod, spinach, applewood smoked bacon, traditional hollandaise

SOUPS & SALADS

SEAFOOD GUMBO 15

andouille sausage, okra, white rice

CHARLESTON SHE CRAB SOUP 13

sherry crème fraîche

1984 WEDGE 15

baby gem, nueske's bacon, tomato, blue cheese, ranch

CLASSIC CAESAR 14

romaine, sourdough breadcrumb, parmesan-reggiano

RAY'S GREENS 14

bibb lettuce, fennel, radish, herbs, mustard vinaigrette

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

MAPLE GLAZED CARROTS 15

brown butter, slivered almonds

STEAKHOUSE CREMINI MUSHROOMS 12

CREAMED CORN 12

ROASTED ASPARAGUS 12

hollandaise



SIGNATURE SEAFOOD

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

BLACKENED REDFISH PONTCHARTRAIN 38
*jumbo lump crab, new orleans bbq butter,
cheddar jalapeño grits*

FAROE ISLAND SALMON OSCAR* 45
*jumbo lump crab, béarnaise, whipped potatoes,
asparagus*

SHRIMP AND GRITS 39
*shrimp, andouille sausage, roasted corn relish,
jalapeño cheddar jack grits, shrimp & beer broth*

JUMBO LUMP CRAB CAKES* 47
*jumbo lump, roasted corn relish, creole mustard
beurre blanc, whipped potatoes, asparagus*

COLOSSAL SEARED SCALLOPS* 48
lemon butter, chef's choice risotto

SEAFOOD PLATTER* 52
*broiled, chef's catch of the day, shrimp, colossal
scallops, crab cake, whipped potatoes*

add 7 oz cold water lobster tail 28

DAILY FISH MARKET

*broiled, blackened, or grilled.
served a la carte with choice of
fresh chimichurri, salsa cruda,
or lemon-butter sauce*

FAROE ISLAND SALMON* 35

ALASKAN HALIBUT* 41

HAWAIIAN MAHI* 32

BLACK GROUPER* 40

TWIN LOBSTER TAILS 7 oz Tails 58

CHEF'S WHOLE FISH* 55

crab stuffed

Ray's on the River serves top quality Certified Angus Beef that is wet-aged 21-28 days to reach ultimate tenderness and taste, brushed with whole butter and charbroiled to your preferred temperature.

RAY'S SIGNATURE STEAKS

PETITE FILET MIGNON* 8 oz 60

FILET MIGNON* 12 oz 76

NEW YORK STRIP* 14 oz 52

DELMONICO RIBEYE* 16 oz 59

BONE-IN COWBOY RIBEYE* 22 oz 76

STEAK ENHANCEMENTS

DAY BOAT SCALLOPS* 26

OSCAR STYLE 15

COLD WATER LOBSTER TAIL 28

BLUE CHEESE 3

NY STATE FOIE GRAS* 21

BLACK GARLIC PUREE 15

SAUCE ENSEMBLE 8

BONE MARROW BUTTER 12

CHEF'S SELECTIONS

NEW YORK STRIP* & SHRIMP 62
*14 oz ny strip, new orleans bbq beer
butter, shrimp, crispy onion garnish*

PEPPERCORN NEW YORK STRIP* 54
14 oz ny strip, courvoisier au poivre

SURF & TURF* MKT
8 oz filet mignon, 7 oz cold water lobster tail

PORCINI-RUBBED BONE-IN RIBEYE* 75
25 year aged balsamic

AUSTRALIAN HERITAGE LAMB* 55
*all natural, ranch raised, cherry port wine
demi-glace, whipped potatoes*