



STARTERS

NANA’S WARM PARKER HOUSE ROLLS	6
salted honey butter	
PIMENTO FRITTERS.....	17
original ray’s 1984 recipe, jalapeño jelly	
BURRATA	18
marinated heirloom tomato, basil oil, balsamic glaze, grilled sourdough	
NEW ORLEANS “BBQ” SHRIMP	19
bayou butter, boursin grit cake, green onion	
JUMBO LUMP CRAB CAKE	27
roasted corn & pepper, whole grain mustard sauce, calabrian chili, basil oil	
AHI TUNA TARTARE*	19
#1 yellowfin tuna , avocado, cucumber, wonton, sesame yuzu ponzu	
CALAMARI “FRITTO MISTO”	18
flash-fried, baby vegetables, ray’s aioli	
DRY AGED MEATBALLS	22
mushroom demi, truffle ricotta	
WAGYU FILET BEEF TARTARE*	25
“thousand layer” potato pavé, herbed crème fraîche, chives	
THICK CUT BACON	15
nueske’s bacon, maple, black pepper	
JUMBO SHRIMP COCKTAIL	26
horseradish, classic cocktail sauce	
OYSTERS ON THE HALF SHELL*	MKT
east or west coast, atomic horseradish cocktail sauce, champagne mignonette	

HANDHELDS

PRIME DIP	21
caramelized onions, swiss, au jus, fries	
RAY’S SMASHBURGER	18
double patty, cheddar, caramelized onion, dill pickle, secret sauce	
LOBSTER ROLL	MKT
hot-butter poached, brioche roll, fries	
CRISPY CHICKEN CUTLET	18
swiss, lettuce, tomato, pesto, baguette, fries	
TURKEY CLUB	21
housemade brined & roasted turkey, nueske’s bacon, swiss, lettuce, tomato, truffle honey mustard, fries	
NASHVILLE HOT FRIED FISH SANDWICH	21
slaw, dill pickle, garlic aioli, fries	
SHRIMP BANH MI	19
flash-fried, lettuce, herbs, cucumber, pickled vegetables, baguette, fries	
BLACKENED FISH TACOS	20
black beans, avocado crema, slaw, cilantro, fries	

LOBSTER MAC & CHEESE our signature since 1984	26
MAC & CHEESE	14
WHIPPED POTATOES	14
FRIES	10
TRUFFLE FRIES	15
CREAMED SPINACH	14

SOUPS & SALADS

CHARLESTON SHE-CRAB SOUP	14
sherry crème fraîche	
FRENCH ONION SOUP	14
CLASSIC CAESAR	15
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*	22
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* 12 ~ steak* 14

ENTRÉES

FISH & CHIPS	26
beer battered cod, housemade tartar, slaw, fries	
CHICKEN PAILLARD	24
thinly pounded & grilled, olive, fennel, capers, bitter green salad, parmesan-reggiano	
CAMPANELLE ALLA VODKA	28
housemade vodka sauce, calabrian chili, basil, parmesan-reggiano	
FAROE ISLAND SALMON RISOTTO*	28
parmesan-reggiano, kale, lemon beurre blanc	
SEARED YELLOWFIN TUNA*	42
#1 sesame crusted tuna, misoyaki glaze, shiitake mushrooms, napa cabbage, yuzu	
HORSERADISH CRUSTED BLACK GROUPER	52
atomic horseradish cracker crust, seasonal vegetables, dijonnaise	
STEAK FRITES*	38
sliced ny strip, housemade au poivre, fries	
PETITE FILET MIGNON* 8 oz	60

SIDES

BRUSSELS bacon & shallot jam	14
MAPLE GLAZED CARROTS	15
brown butter, slivered almonds	
STEAKHOUSE CREMINI MUSHROOMS	14
CREAMED CORN	14
ROASTED ASPARAGUS hollandaise	14

*CONSUMING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS, OR MEAT INCREASES YOUR RISK OF FOOD-BORNE ILLNESS.
PLEASE INFORM YOUR SERVER OF ANY ALLERGIES, AND WE WILL DO OUR BEST TO ACCOMMODATE THEM.