



FROM OUR RAW BAR

OYSTERS ON THE HALF SHELL\* MKT

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

JUMBO SHRIMP COCKTAIL 25

horseradish, classic cocktail sauce

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 95

new orleans “bbq” shrimp, crispy calamari, roasted calabrian oysters, jumbo lump crab cakes, crispy lobster bites (serves 4-6 guests)

STARTERS

NANA’S WARM PARKER HOUSE ROLLS 6

salted honey butter

PIMENTO FRITTERS 16

original ray’s 1984 recipe, jalapeño jelly

BURRATA 17

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 26

roasted corn & pepper salad, whole grain mustard sauce, calabrian chili & basil oil

AHI TUNA TARTARE\* 18

#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\* 24

“thousand layer” potato pavé, herbed crème fraîche, chive

THICK CUT BACON 14

nueske’s bacon, maple, black pepper

SOUPS & SALADS

SEAFOOD GUMBO 15

andouille sausage, okra, white rice

CHARLESTON SHE CRAB SOUP 13

sherry crème fraîche

1984 WEDGE 15

iceberg, nueske's bacon, tomato, blue cheese

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

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*

**SHRIMP SCAMPI LINGUINE 39**  
*sautéed shrimp, garlic, herbs, white wine & olive oil*

**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*

**LOBSTER CARBONARA 46**  
*spring peas, bacon, blistered tomatoes, parmesan cream*

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

**JUMBO CRISPY FRIED SHRIMP\* 37**  
*eight jumbo shrimp, parmesan fries, caper tartar  
and atomic horseradish cocktail sauces*

**COLOSSAL SEARED SCALLOPS\* 48**  
*chef's choice risotto*

**SEAFOOD PLATTER\* 52**  
*broiled or fried: catch of the day, shrimp, scallops,  
crab cakes, whipped potatoes or haricot verts*  
**add 7oz cold water lobster tail 28**

*Ray's in the City 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**

**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*

**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, peppercorn crusted,  
courvoisier au poivre*

**SLOW ROASTED CHICKEN 36**  
*springer mountain farms herb brined chicken,  
natural pan jus, whipped potatoes*

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

\*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.