

# Shareable Starters, Soups and Salads

- **SOUP DU JOUR**<sup>10</sup>Chef's daily selection
- **SEAFOOD GUMBO**<sup>10</sup>White rice
- **STEAKHOUSE WEDGE**<sup>12</sup>Applewood smoked bacon, tomatoes, scallions, blue cheese dressing
- **CAESAR SALAD**<sup>11</sup>Baby gem lettuce, herb croutons, shaved pecorino cheese, Caesar dressing
- **ARTISAN FIELD GREENS**<sup>11</sup>Mixed local baby lettuce, candied pecans, dried cranberries, Statesboro blue cheese, roasted onion balsamic dressing
- **GOAT CHEESE PIMIENTO FRITTERS**<sup>12</sup>house made pepper jelly
- **RAY'S BLUE CHEESE CHIPS**<sup>13</sup>House made potato chips, Statesboro blue cheese, scallions, tomatoes & bacon
- **"NEW ORLEANS" BBQ SHRIMP**<sup>14</sup>BBQ butter, crispy leeks, boursin grit cake
- **SEARED AHI TUNA TATAKI**<sup>\*16</sup>Cucumber salad, ponzu, pickled ginger, wasabi
- **CRISPY POINT JUDITH CALAMARI**<sup>16</sup>Sweet peppers, San Marzano tomato sauce, lemon aioli

## Black and Blue Steakhouse Salad

# Signature Salads

- **BLACKENED SALMON**16 Pan seared blackened salmon, baby spinach, arugula, endive, sweet pickled peppers, marcona almonds, oranges, sherry vinaigrette
- **SIGNATURE LOBSTER COBB**25 Half Maine lobster, smoked bacon, Statesboro blue cheese, ripe avocado, grape tomatoes, haricot verts, egg, champagne vinaigrette
- **RAY'S CHOPPED CHICKEN**15 Gigande beans, diced red and green bell peppers, red onion, grape tomatoes, goat cheese, kalamata olives, marcona almonds, red wine vinaigrette
- **BLACK AND BLUE STEAKHOUSE SALAD**22 Seared steak, artisan field greens, watercress, Statesboro blue cheese, grape tomatoes, avocado, egg, smoked bacon, horseradish ranch

### Hickory BBQ Bacon Burger

## Handhelds

- **CLASSIC CHICKEN SANDWICH**14 Swiss cheese, bibb lettuce, vine ripened tomato, onion, toasted brioche bun
- **SALMON BLT\***17 Smoked bacon, bibb lettuce, vine ripened tomato, chive tartar sauce, toasted brioche bun
- **CRAB CAKE SANDWICH**15 Bibb lettuce, vine ripened tomato, pickles, cheddar, tartar, toasted brioche bun
- **HICKORY BBQ BACON BURGER**16 aged cheddar, smoked bacon, bibb lettuce, vine ripened tomato, crispy onions, dill pickle, bbq, toasted brioche bun

### Jumbo Lump Crab Cake

## Ray's Specialties

- **STEAK FRITES**30 6 ounce tenderloin, crispy garlic shoestring fries
- **CRISPY SHRIMP AND GRITS**16 Crispy fried shrimp, stone-ground cheddar cheese grits, Cajun butter, corn salsa

- **SALMON OSCAR\*20**Yukon gold whipped potatoes, grilled asparagus, jumbo lump crab, bearnaise
- **JUMBO LUMP CRAB CAKE21**Yukon gold whipped potatoes, creole mustard beurre blanc, roasted corn relish, grilled asparagus
- **BROILED SEAFOOD PLATTER22**Fresh shrimp, scallops, fish, jumbo lump crab cake, Yukon Gold whipped potatoes, haricot verts
- **HORSERADISH ENCRUSTED BLACK GROUPER23**Yukon gold whipped potatoes, rainbow Swiss chard, balsamic reduction, orange vinaigrette
- **CHEF'S FEATURED PASTA17**Fresh hand made pasta, seasonal ingredients

Pricing and availability subject to change without notice.

\*There is a risk associated with the consumption of raw shellfish, raw fish and any raw animal protein. If you have a chronic illness of the liver, stomach or blood or have immune disorders, you are at a greater risk and should consult a physician prior to consumption.