

Starters

- **STEAMED MUSSELS**13 White wine, garlic broth, toasted baguette
- **HOT APPETIZER PLATTER*(4-6 guests)** 65 Ray's "New Orleans" BBQ Shrimp, Crispy Calamari, Oyster's Rockefeller and Jumbo Lump Crab Cakes (add fried lobster tails +15)
- **COLD SEAFOOD TOWER*(4-6 guests)** 80 Maine Lobster, Freshly Shucked Cold Water Oysters, Colossal Shrimp Cocktail, Alaskan King Crab Legs and Jumbo Lump Crab Meat Salad
- **GOAT CHEESE PIMIENTO FRITTERS**12 House made pepper jelly
- **RAY'S BLUE CHEESE CHIPS**13 House made potato chips, Statesboro blue cheese, scallions, tomatoes & bacon
- **RAY'S "NEW ORLEANS" BBQ SHRIMP**14 BBQ butter, crispy leeks, boursin grit cake
- **SPICY SEARED AHI TUNA TATAKI*16** Pickled ginger, wasabi, cucumber salad, ponzu sauce
- **COLOSSAL SHRIMP COCKTAIL**19 Ray's atomic cocktail sauce
- **OYSTERS ROCKEFELLER*17** Pernod, spinach, Nueske smoked bacon, Craft Butter hollandaise
- **CRISPY POINT JUDITH CALAMARI**16 Sweet peppers, San Marzano tomato marinara, lemon aioli
- **JUMBO LUMP CRAB CAKE**18 Creole mustard beurre blanc, roasted corn relish
- **TODAY'S FRESH COLD WATER OYSTERS*MKTR** Ray's atomic cocktail sauce, champagne mignonette, 1/2 dozen

Salads & Soups

- **SIGNATURE LOBSTER COBB**25 Half Maine lobster, smoked bacon, Statesboro blue cheese, ripe avocado, grape tomatoes, haricot verts, egg, champagne vinaigrette
- **SOUP DU JOUR**10 Chef's daily selection
- **SEAFOOD GUMBO**10 White rice
- **STEAKHOUSE WEDGE**12 Applewood smoked bacon, tomatoes, scallions, blue cheese dressing
- **CAESAR SALAD**11 Baby gem lettuce, herb croutons, shaved Pecorino cheese, Caesar dressing
- **RAY'S CLASSIC CHOPPED SALAD**11 Tomatoes, kalamata olives, gigante beans, red and green bell peppers, marcona almonds, red onion, goat cheese, red wine vinaigrette
- **MIXED ARTISAN GREENS**11 Mixed local baby lettuce, candied pecans, dried cranberries, Statesboro blue cheese, roasted onion balsamic dressing 8

Signature Dishes

- **BROILED SEAFOOD PLATTER***45 Canadian lobster tail, fresh fish, shrimp, scallops, jumbo lump crab cake, Yukon Gold whipped potatoes, haricot verts
- **CANADIAN COLD WATER LOBSTER TAIL**Single Tail 29
Twin Tails 55 Broiled with garlic, herbs and white wine, choice of side
- **SHRIMP AND GRITS**30 Roasted peppers, caramelized onions, spiced-sherry cream, Logan Turnpike creamy grits

- **SPRINGER MOUNTAIN FARMS CHICKEN**31Semi-boneless half chicken, local wild mushroom risotto, pan jus
- **JUMBO LUMP CRAB CAKE**37Creole mustard beurre blanc, roasted corn relish, Yukon Gold whipped potatoes, grilled asparagus
- **SALMON OSCAR***37Grilled asparagus, jumbo lump crab meat, Bearnaise, Yukon Gold whipped potatoes
- **CHEF'S HOUSE-MADE PASTA**28Chef's daily fresh pasta
- **PARMESAN SCALLOPS**39Colossal day boat scallops, lobster-parmesan risotto, balsamic reduction, basil oil
- **HORSERADISH ENCRUSTED BLACK GROUPER**37Yukon gold whipped potatoes, rainbow Swiss chard, balsamic, orange vinaigrette
- **SUN CORN ROASTED TROUT**34Red potato vegetable hash, Applewood smoked bacon, lemon beurre blanc

Petite Filet Mignon

Ray's Hand Cut Steaks & Chops

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.

Steaks served with Yukon Gold whipped potatoes and topped with crispy onions & red wine demi glaze. Medium-well and well-done filets will be butterflied.

- **PETITE FILET MIGNON***8oz. 40Barrel-cut, 21 day aged
- **BONE-IN STEAK FEATURE***MKTChef's select cut

- **CENTER CUT PORK CHOP*14oz. 33**French-boned loin chop
- **STEAK FRITES*306** ounce tenderloin, crispy garlic shoestring fries
- **NEW YORK STRIP*14oz. 40**Center-cut, 28 day aged
- **DELMONICO RIBEYE*16oz. 47**21 day aged
- **FILET MIGNON*12oz. 50**Barrel-cut, 21 day aged

Complement Your Hand-Cut Steak

- **GEORGES BANK SEA SCALLOPS16**
- **COLD WATER LOBSTER TAIL20**
- **JUMBO LUMP CRAB CAKE14**
- **BLUE CHEESE CRUST5**
- **OSCAR-STYLE8**
- **BLACKENED OR GRILLED JUMBO SHRIMP14**

Black Grouper

Fresh Seafood Market

All of our sustainable fish and shellfish can be broiled, grilled or blackened and served with your Choice of Side and Sauce:

Meuniere (lemon caper, tomato and brown butter) **Salsa Cruda** (tomatoes, fresh herbs and olive oil)

- **BLACK GROUPER**33 Large flake, filet-cut
- **GEORGES BANK SCALLOPS**33 Day boat, dry packed
- **GEORGIA MOUNTAIN TROUT**28 Locally-sourced, Morganton, GA
- **COLOSSAL GULF SHRIMP**32 Domestic white
- **WHOLE LIVE MAINE LOBSTER**MKT Drawn butter
- **BAY OF FUNDY SALMON**32 Canadian, fresh water springs
- **YELLOW FIN TUNA***35 Barrel-cut, sushi grade, North Atlantic

Sauteed Wild Mushrooms

Shareable Sides

- **BOURBON MASHED SWEET POTATOES**6 Bourbon and brown sugar
- **LOCAL BRUSSELS SPROUTS**8 Lightly crisped, salt & pepper
- **GRILLED JUMBO ASPARAGUS**10 Extra virgin olive oil, optional side of hollandaise
- **CREAMED SWEET CORN**8 silver queen and sweet golden corn, smoked bacon, cracked pepper cream
- **CREAMED SPINACH**9 Wilted fresh spinach, pecorino Romano bechamel
- **CAST IRON MAC AND CHEESE**10 Fresh pasta, creamy sharp cheddar, jack and romano cheeses
- **HARICOT VERTS**9 Baby French beans, garlic, olive oil

- **SAUTÉED LOCAL WILD MUSHROOMS**10 Shitake, oyster and cremini mushrooms, olive oil, garlic butter, sherry wine
- **YUKON GOLD WHIPPED POTATOES**6 Swiss Family Dairy Cream
- **LOBSTER-PARMESAN RISOTTO**12 Lobster, basil, parmesan
- **CAULIFLOWER AU GRATIN**10 Oven-roasted with parmesan and Sweet Grass Dairy cheddar
- **BLACK GARLIC SPINACH**8 Wilted fresh spinach, garlic, olive oil