

To Share

- **NEW ORLEANS BBQ SHRIMP**¹³ BBQ butter, crispy leeks, boursin grit cake
- **RAY'S BLUE CHEESE CHIPS**¹² House made potato chips, Statesboro blue cheese, scallions, tomatoes & bacon
- **CRISPY POINT JUDITH CALAMARI**¹⁵ Sweet peppers, lemon aioli, San Marzano tomato sauce
- **SEARED AHI TUNA TATAKI**^{*15} Cucumber salad, mustard vinaigrette, ponzu, pickled ginger
- **GOAT CHEESE PIMIENTO FRITTERS**¹¹ House-made pepper jelly

Artisan Field Greens

Soups and Salads

- **CAESAR**¹⁰ baby gem lettuce, shaved pecorino cheese, herb croutons, caesar dressing
- **ARTISAN FIELD GREENS**¹⁰ Mixed local baby lettuce, candied pecans, dried cranberries, Statesboro blue cheese, roasted onion balsamic dressing
- **CLASSIC BISTRO FRENCH ONION SOUP**¹⁰ gruyere, parmesan, and jack cheeses
- **SEAFOOD GUMBO**⁹ white rice

Lobster Cobb

Signature Salads

- **SIGNATURE LOBSTER COBB SALAD**²¹ half Maine lobster, smoked bacon, Statesboro blue cheese, ripe avocado, grape tomatoes, haricot verts, egg, champagne vinaigrette

- **BLACK AND BLUE STEAKHOUSE SALAD*20**NY strip steak, artisan field greens, watercress, Statesboro blue cheese, grape tomatoes, avocado, egg, smoked bacon, horseradish ranch
- **BLACKENED SALMON SALAD15**Pan seared blackened salmon, baby spinach, arugula, endive, sweet pickled peppers, marcona almonds, oranges, sherry vinaigrette
- **RAY'S CHOPPED CHICKEN SALAD12**Gigande beans, diced red and green peppers, tomatoes, goat cheese, kalamata olives, marcona almonds, red onion, red wine vinaigrette

Hickory BBQ Bacon Burger

Handhelds

All of our handhelds are served with house-cut fries, chips, or side salad

- **SHAVED PRIME DIP18**Caramelized onions, Swiss cheese, horseradish cream, au jus, French roll
- **DAYBOAT GROUPE SANDWICH17**Fried, blackened, or grilled, tartar sauce
- **SALMON BLT*16**Smoked bacon, bibb lettuce, vine ripened tomato, chive tartar sauce, toasted brioche bun
- **HICKORY BBQ BACON BURGER*15**Aged cheddar, smoked bacon, bibb lettuce, vine ripened tomato, crispy onions, dill pickle, bbq, toasted brioche bun

Horseradish Encrusted Black Grouper

Ray's Specialties

- **HORSERADISH ENCRUSTED BLACK GROUPE21**Rainbow Swiss chard, balsamic reduction, orange vinaigrette
- **GRILLED MORGANTON TROUT18**Sauteed spinach, toasted pecan butter
- **FILET TRIO25**Yukon Gold whipped potatoes, wild mushroom-rosemary demi

- **JUMBO LUMP CRAB CAKE**¹⁹Yukon Gold whipped potatoes, grilled asparagus, creole mustard beurre blanc, roasted corn relish
- **SALMON OSCAR**^{*18}Yukon Gold whipped potatoes, grilled asparagus, jumbo lump crab, bearnaise
- **SHRIMP AND GRITS**¹⁶Roasted peppers, caramelized onions, spiced sherry cream, Logan Turnpike creamy grits

Chef's Blue Plates

- **MONDAY-ATLANTIC SALMON CROQUETTES**¹²Whipped potatoes, roasted red pepper relish, remoulade
- **TUESDAY-SEAFOOD FIDEO**¹²Paella-style pasta, shrimp, mussels, saffron, andouille sausage
- **WEDNESDAY-CRISPY NEW ORLEANS SHRIMP**¹²Stone-ground grits, spicy BBQ butter, roasted corn relish