

Salads

- **CAESAR**10 baby gem lettuce, herb croutons, shaved pecorino, parmesan, Caesar dressing
- **RAY'S CLASSIC CHOPPED SALAD**10 tomatoes, kalamata olives, giant white beans, bell peppers, marcona almonds, red onion, goat cheese, red wine vinaigrette
- **ARTISAN FIELD GREENS SALAD**10 Candied pecans, dried cranberries, Statesboro blue cheese, roasted onion balsamic dressing
- **STEAKHOUSE WEDGE**11 smoked bacon, tomatoes, scallions, creamy blue cheese dressing

"New Orleans" BBQ Shrimp

Starters

- **FARMSTEAD CHEESE BOARD**17 Fresh local honey comb, marcona almonds, seasonal accompaniments, house made crackers
- **OYSTERS ROCKEFELLER**16 Pernod, spinach, smoked bacon, parmesan, fresh cream, lemon hollandaise
- **JUMBO LUMP CRAB CAKE**17 Creole mustard beurre blanc, roasted corn relish
- **HOT APPETIZER PLATTER***60 (serves 4-6 guests) New Orleans bbq shrimp, crispy calamari, Oyster's Rockefeller, jumbo lump crab cakes (add fried lobster tails +15)
- **COLD SEAFOOD TOWER**70 (serves 4-6 guests) Maine lobster, freshly shucked cold water oysters, colossal shrimp cocktail, fresh lump crab meat salad
- **TODAY'S FRESH COLD WATER OYSTERS**SMKT Chef's daily selection, Ray's atomic cocktail sauce, champagne mignonette

- **BLUE ICE MUSSELS**¹¹Charred andouille pot liquor, grilled sourdough
- **COLOSSAL SHRIMP COCKTAIL**¹⁸Ray's atomic cocktail sauce, creole remoulade
- **RAY'S BLUE CHEESE CHIPS**¹²House made potato chips, Statesboro blue cheese, scallions, tomatoes & bacon
- **CRISPY POINT JUDITH CALAMARI**¹⁵Sweet peppers, San Marzano marinara, lemon aioli
- **"NEW ORLEANS" BBQ SHRIMP**¹³BBQ butter, crispy leeks, boursin grit cake
- **SEARED AHI TUNA TATAKI**^{*15}Pickled ginger, wasabi, cucumber salad, ponzu sauce
- **GOAT CHEESE PIMIENTO FRITTERS**¹¹House-made pepper jelly

Seafood Gumbo

Soups

- **SEAFOOD GUMBO**⁹Smoked andouille, oysters, crab, shrimp, okra, white rice
- **CLASSIC BISTRO FRENCH ONION**¹⁰Baguette crouton, parmesan, provolone, gruyere cheese

Petite Filet Mignon

Ray's Hand-Cut Steaks and Chops

Ray's at Killer Creek serves top quality Certified Angus Beef that is 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***378oz, barrel-cut, 21 day aged
- **WOOD OVEN ROASTED RACK OF LAMB**42Black currant gastrique
- **COMPLEMENT YOUR HAND-CUT STEAK**Cold Water Lobster Tail - 25, Jumbo Lump Crab Cake - 14, Georges Bank Sea Scallops (3) - 16, Blackened or Grilled Jumbo Shrimp (4) - 12, Oscar Style - 8, Blue Cheese Crust - 3
- **FILET MIGNON***4712oz, barrel-cut, 21 day aged
- **FILET MEDALLION TRIO***25Mushroom bordelaise
- **NEW YORK STRIP***3814oz, center-cut, 28 day aged
- **DELMONICO RIBEYE***4316oz, 21 day aged
- **COWBOY RIBEYE***5922oz, french-boned, 21 day aged
- **SLOW ROASTED PRIME RIB**3012oz, herb-rubbed, au jus, horseradish cream, LIMITED AVAILABILITY

Cast Iron Mac and Cheese

Shareable Sides

- **CREAMED SWEET CORN**7Silver queen and sweet golden corn, smoked bacon, cracked pepper cream
- **WOOD OVEN ROASTED WILD MUSHROOMS**10Shiitake, oyster, cremini, herbs, lemon

- **ONE POUND BAKED POTATO**8 Baked with sea salt (additional charge applies as choice of side)
- **LYONNAISE POTATOES**6 Crispy russet potatoes, caramelized onions
- **CAST IRON MAC AND CHEESE**8 Smoked gruyere, aged cheddar, parmesan
- **SEASONAL ROASTED VEGETABLES**7 Rosemary, thyme, garlic oil
- **BLACK GARLIC SPINACH**7 Aged black garlic, pecorino romano bechamel
- **GRILLED JUMBO ASPARAGUS**9 Extra virgin olive oil
- **YUKON GOLD WHIPPED POTATOES**8 Swiss family dairy cream
- **BRUSSELS SPROUTS**6 Lightly crisped, salt & pepper

Parmesan Scallops

Signature Dishes

- **CANADIAN COLD WATER LOBSTER TAIL** single tail 27
twin tails 50 Broiled with garlic, herbs and white wine, choice of side
- **HORSERADISH ENCRUSTED BLACK GROUPE**36 Rainbow Swiss chard, Yukon Gold whipped potatoes, balsamic reduction, orange vinaigrette
- **SHRIMP AND GRITS**27 Roasted red peppers, caramelized onions, spiced sherry cream, Logan Turnpike creamy grits
- **SALMON OSCAR***34 Jumbo lump crab meat, bearnaise, grilled asparagus, Yukon Gold whipped potatoes
- **SPRINGER MOUNTAIN FARMS CHICKEN**28 Two oven roasted airline breasts, grilled king trumpet mushrooms, asparagus, bacon-thyme demi

- **PARMESAN SCALLOPS**36 Colossal day boat scallops, lobster-parmesan risotto, balsamic reduction, basil oil
- **JUMBO LUMP CRAB CAKE**34 Whipped potatoes, asparagus, creole mustard sauce, roasted corn relish
- **SEARED AHI TUNA***32 Wasabi mashed potatoes, julienned farm vegetables, citrus soy sauce

Black Grouper

Fresh Seafood Market

Seafood is available simply grilled, broiled, or blackened and served with choice of side. Complement your fresh seafood with Salsa Cruda or Meuniere sauce.

- **LIVE WHOLE MAINE LOBSTER**MKT drawn butter
- **YELLOW FIN TUNA**32 Barrel-cut, sushi grade, North Atlantic
- **GEORGIA MOUNTAIN TROUT**25 Locally-sourced, Morganton, Georgia
- **COLOSSAL GULF SHRIMP**29 domestic white
- **GEORGES BANK SCALLOPS**30 day boat jumbo, u10, dry-packed
- **BLACK GROUPE**30 Large flake, filet-cut, Gulf Coast
- **BAY OF FUNDY SALMON**29 Canadian, fresh water springs

Lobster Cobb

Lighter Fare

- **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, egg, avocado, smoked bacon, horseradish ranch
- **HICKORY BBQ BACON BURGER**15 aged cheddar, smoked bacon, bibb lettuce, vine ripened tomato, crispy onions, dill pickle, bbq, toasted brioche bun
- **DAYBOAT GROUPER SANDWICH**17 Fried, blackened, or grilled, lettuce, tomato, tartar sauce
- **CHEF'S FEATURED PASTA**18 Fresh hand made pasta, seasonal ingredients