

# Starters, Salads, and Soups

- **HOT APPETIZER PLATTER**60 New Orleans bbq shrimp, crispy calamari, oyster's rockefeller, jumbo lump crab cakes (add fried lobster tails +15)
- **CRAB COCKTAIL**MKT Creole remoulade, Ray's atomic cocktail sauce
- **COLOSSAL SHRIMP COCKTAIL**MKT Creole remoulade, Ray's atomic cocktail sauce
- **TODAY'S FRESH COLD WATER OYSTERS**MKT Half dozen, Ray's atomic cocktail sauce, champagne mignonette
- **LOBSTER BISQUE**10 Sherry
- **SEAFOOD GUMBO**9 White rice
- **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
- **NEW ORLEANS BBQ SHRIMP**13 BBQ butter, crispy leeks, boursin grit cake
- **GOAT CHEESE PIMIENTO FRITTERS**11 House-made pepper jelly
- **CRISPY POINT JUDITH CALAMARI**15 Sweet peppers, San Marzano tomato marinara, lemon aioli
- **JUMBO LUMP CRAB CAKE**17 Creole mustard beurre blanc, roasted corn relish

- **SEARED AHI TUNA TATAKI\*15**Cucumber salad, mustard vinaigrette, ponzu sauce, pickled ginger

### Classic Chopped Chicken Salad

# Signature Salads

- **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 CLASSIC CHOPPED CHICKEN SALAD14**Gigande beans, diced red and green bell peppers, red onion, grape tomatoes, goat cheese, kalamata olives, marcona almonds, red wine vinaigrette
- **SIGNATURE LOBSTER COBB SALAD21**Half Maine lobster, smoked bacon, Statesboro blue cheese, ripe avocado, grape tomatoes, haricot verts, egg, champagne vinaigrette

### Lobster Roll

# Handhelds and Ray's Specialties

- **SALMON OSCAR18**Yukon Gold whipped potatoes, grilled asparagus, jumbo lump crab, béarnaise
- **LOBSTER ROLL20**Maine lobster salad, crunchy vegetable slaw, bibb lettuce, toasted potato roll. Served with choice of house-cut fries, chips, or side salad.
- **SPRINGER MOUNTAIN FARMS CHICKEN17**Pan-roasted airline chicken breast, grilled king trumpet mushrooms, bacon-thyme demi glace

- **STEAK FRITES\*28**Sliced tender tails, signature steak salt, crispy hand-cut fries
- **HORSERADISH ENCRUSTED BLACK GROUPER21**Rainbow Swiss chard, balsamic reduction, orange vinaigrette
- **JUMBO LUMP CRAB CAKE19**Whipped potatoes, creole mustard beurre blanc, roasted corn relish, grilled asparagus
- **SHRIMP AND GRITS16**Roasted peppers, caramelized onions, spiced sherry cream, Logan turnpike white cheddar grits
- **SALMON BLT\*16**Smoked bacon, chive tartar sauce, bibb lettuce, vine ripened tomato, toasted brioche bun. Served with choice of house-cut fries, chips, or side salad.
- **HICKORY BBQ BACON BURGER15**Aged cheddar, smoked bacon, bibb lettuce, vine ripened tomato, crispy onions, dill pickle, bbq, toasted brioche bun. Served with choice of house-cut fries, chips, or side salad.
- **SHAVED PRIME DIP18**Caramelized onions, Swiss cheese, horseradish cream, au jus, ciabatta roll. Served with choice of house-cut fries, chips, or side salad.

## Yellow Fin Tuna

# Market Fish

Can be broiled, grilled or blackened and will be served with your choice of side and choice of sauce:

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

- **CHEF'S DAILY SELECTIONMKT**
- **GEORGES BANK SCALLOPS19**
- **BAY OF FUNDY SALMON\*17**
- **GULF COAST BLACK GROUPER19**
- **YELLOW FIN TUNA\*17**

