

Ray's Boathouse

Starters

Brutus Salad 12

arugula, fennel, bacon bread crumbs, cucumber, charred lemon, toasted walnuts, anchovy

Wedge Salad 14

iceberg lettuce, crispy fried bay shrimp, cherry tomatoes, bleu cheese crumbles, green onion, creamy remoulade

Seared Albacore* GF 20

fennel, green onion & sprout salad, poke sauce, pickled onion, tomato-ginger purée

Grilled Washington Asparagus* GF 15

crispy prosciutto, wok fried egg, lemon zest, hollandaise

Fried Oysters 20

crispy pork belly, pickled ramps & cabbage, white BBQ sauce, jalapeño, sunflower shoots

Rays Pacific Northwest Chowder 9

clams, house smoked bacon, red potato

Penn Cove Clams 17

tom kha broth, pickled serrano chilis, green onions, scallion oil, basil
grilled baguette

Penn Cove Mussels 17

white wine, shallots, butter, herbs, grilled baguette

Kevin Murray - Executive Chef

Stephen Rodriguez - Sous Chef

Locally owned and passionately driven since 1973.

Rays supports local farms, ranches and fisheries that are guided by the principles of sustainability.

please alert your server to any food allergies.

items marked with GF are gluten friendly, however, they are prepared in a facility that uses gluten products

*consuming raw or undercooked seafood or meats may increase your risk of foodborne illness.

Entrees

Applewood Grilled Sablefish Sake Kasu GF 46

quinoa, yuzu dashi, carrots, edamame, bok choy, Shiitake mushrooms, radish sprouts, cucumber pickle

Grilled Wild Alaskan King Salmon GF 48

garlic & rosemary duck fat roasted potatoes, grilled WA asparagus, dill beurre blanc

Pacific Northwest Halibut GF 48

cauliflower purée, snap peas, mushrooms, pea vines, hazelnuts, parsley vinaigrette

Dungeness Crab Cakes 34

fried green tomatoes, sweet corn purée, green onions, hollandaise

Pan Seared Sea Scallops *GF 42

minted edamame purée, English peas, bacon lardons, okra, butter, white wine, King Oyster mushrooms, micro arugula

House Falafel GF 28

whipped hummus, seared summer squash, blistered cherry tomatoes, feta, sprouts, coriander spiked pistachios

Dungeness Crab Tagliatelle 40

house made pasta, walnut romesco, chives, Parmesan

Alaskan King Crab Legs 64

garlic & rosemary duck fat roasted potatoes, grilled WA asparagus, creamy butter, lemon

Grilled Double R Ranch Ribeye* 54

triple cooked wedge potatoes, marinated broccolini, salsa verde

Add Dungeness crab & hollandaise – 16

Add 1/2lb Alaskan King Crab – 32

Add 2 seared Scallops - 16

Wines by the Glass

Rosé

Syrah/Grenache Blend - *Renegade Wine Co.*
Columbia Valley WA 2020 12/45

Grenache/Cinsault Blend - *Miraval*
Côtes de Provence, FRA 2019 15/55

Red

Pinot Noir – *Radicle Vines*
Willamette Valley, OR 2019 13/52

Grenache/Cinsault Blend - *Sonder Wines 'Field Blend'*
Yakima Valley, WA 2020 15/60

Tempranillo – *Lopez de Heredia 'Viña Bosconia'*
Reserva Rioja, ESP 2008 20/80

Syrah – *Chateau Ste. Michelle*
Columbia Valley, WA 2018 11/44

Merlot/Cab Franc Blend - *L'Ecole N°41 'Ray's Red'*
Columbia Valley, WA 2017 16/60

Cabernet Sauvignon – *Kiona Vineyards*
Red Mountain, WA 2016 15/60

Cabernet Sauvignon - *Sleight of Hand Cellars*
'Illusionist' Columbia Valley, WA 2017 22/85

White

Pinot Grigio – *Santa Marina*
Provincia Di Pavia, ITA 2019 11/44

Riesling – *Lone Birch*
Yakima Valley, WA 2018 13/50

Sauvignon Blanc/Sémillon *Sagemoor*
Columbia Valley, WA 2018 14/56

Chenin Blanc – *ORR Wines*
Columbia Valley, WA 2020 15/60

Chardonnay - *Routestock* Carneros, CA 2018 15/60

Chardonnay - *L'Ecole N°41 'Ray's Partnership'*
Columbia Valley, WA 2017 15/60

Sparkling

Cava - *Torre Oria* Brut ESP NV 13/48

Sparkling Rosé – *Bouvet*
Brut Loire Valley, FRA NV 12/46

Champagne - *Bollinger*
Brut 'Special Cuvée' Aÿ, FRA NV 30/120

On Tap

Golder Pilsner Fremont Brewing, Fremont 8

Red Ale Métier Brewing, Woodinville 8

Mosaic Hop Pale Ale pFriem Brewing, Hood River 8

Citra IPA Stoup Brewing, Ballard 8

Hand Crafted Cocktails

European Vacation Wheatley vodka, Campari, Giffard Pamplemousse liqueur, lemon, grapefruit bitters, Cava 13

Basil Gimlet Uncle Val's Botanical gin, lime, basil, up 13

Barrel Aged Negroni
Hendrick's gin, Campari, Dolin Rouge, Carpano Antica Formula sweet vermouth, aged on-site in American oak barrels, served up 14

Black Cherry Margarita El Jimador reposado tequila, house-made black cherry shrub, sour, triple sec 12

Part Time Lover Corazon Blanco tequila, Aperol, St. Germain Elderflower Liqueur 14

Sparkling Panamanian Marti Dorado aged rum, mint, lime, topped with sparkling wine 13

Private Selection Perfect Manhattan Woodford Reserve 'Ray's Private Selection No.1' bourbon, Carpano Antica Formula sweet vermouth, Dolin dry vermouth, Angostura bitters, up 16

Sicilian Old Fashioned Michter's Single Barrel rye, Amaro Foro, demerara, rocks 15

Maple Ginger Julip Sazerac 6yr rye, mint, House made maple-beet shrub, crushed ice 13

Alcohol free

Seattle Soda Company Sodas 3.5

Pellegrino 500ml 5 1L 9

Acqua Panna Still Water 750ml 7

St. Pauli Girl N.A. 6

Beach Bum lemon, pineapple, orange, grenadine, bitters, ginger ale 5

Smokin' Joey lime, ginger ale, non-alcoholic bitters 5

Shrub & Soda choice of black cherry shrub, or maple-beet shrub & soda water 5

Pinot Noir Grape Juice 9
Navarro Vineyards, Mendocino, CA 2020

Bottles & Cans

Bud Light 5

Budweiser 5

Coors Light 5

Pacifico 6

Stella Artois 6

Heinekin 6

Guinness 7

Schillings London Dry Cider 6

San Juan Hard Seltzer Huckleberry or Peach Rosé 6