

Starters

Cobb Salad ^{GF} 16

iceberg and romaine lettuce, bay shrimp, blue cheese, ranch dressing, bacon, cherry tomatoes, egg, green onion

Little Gem Salad ^{GF} 14

sweet gem lettuce, creamy garlic dressing, caper berries, red onion, radish, Grana Padano, pistachio

Pink Peppercorn Crusted Albacore* ^{GF} 22

avocado mousseline, shiso leaf, yuzu kosho, daikon radish, ponzu, blistered shishito peppers

Fried Oysters 22

crispy pork belly, pickled cabbage, white BBQ sauce, jalapeño

Seared Spanish Octopus 24

roasted fingerling potatoes, garlic butter, herbs, romesco, olive tapenade, fried capers

Rays Pacific Northwest Chowder 10

clams, house smoked bacon, red potato

Penn Cove Clams 22

bacon miso broth, pickled shishitos, daikon, herbs, baguette

Penn Cove Mussels 20

white wine, thyme, crème fraiche, 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

Ray's Pacific Northwest Sablefish 50

Applewood Grilled Sake Kasu ^{GF}

garlic fried brown rice, Shiitake mushroom, seared bok choy, scallions, pickled carrots, honey soy glaze

House Smoked ^{GF}

cumin spiked hummus, roasted carrots, frisée, orange honey glaze, pickled jalapeño

Grilled Wild Alaskan King Salmon* ^{GF} 50

garlic whipped potatoes, asparagus, dill beurre blanc

Seared Wild Alaskan Halibut* ^{GF} 48

garlic whipped mashed potatoes, garlic green beans, dill beurre blanc

Dungeness Crab Cakes 47

spring onion hash, chorizo, arugula, hollandaise

Pan Seared Sea Scallops* 48

English pea risotto, fried leeks, basil oil, pancetta

Sautéed Miso Ramen Noodles 27

king oyster mushroom, napa cabbage, carrots, edamame, green onion

Vegan? sub sōmen noodles

Add pork belly 10 **Add** four prawns 12

Wild Mushrooms Tagliatelle 32

house made pasta, porcini cream sauce, wild mushrooms, chili crisp, shaved parmesan, micro arugula

Grilled Double R Ranch Ribeye* ^{GF} 58

garlic whipped potatoes, bordelaise, harissa marinated green beans

Add Oscar Set 22

Dungeness crab & hollandaise

Add Two Seared Scallops 18

Wines by the Glass

~listed from lighter to fuller bodied~

Rosé

Rosé – Renegade Wine Co. C. Valley, WA 2021 13/50

Rosé – Miraval, Côtes de Provence, FRA 2020 16/62

Red

Pinot Noir – Willamette Valley Vineyards

‘Founders Reserve’ Willamette Valley, OR 2019 16/62

Côtes du Rhône – Ogier ‘Artesis’

Rhone Valley, FRA 2017 12/46

Tempranillo – Lopez de Heredia

Viña Tondonia Reserva Rioja, ESP 2009 28/110

Syrah – Murray by Hightower

Red Mountain, WA 2018 16/62

Red Blend - L'Ecole N°41 ‘Ray’s Red’

Columbia Valley, WA 2018 17/62

Cabernet Sauvignon – Gorman ‘Devil Makes Three’

Columbia Valley, WA 2020 15/60

Merlot – Pedestal by Long Shadows

Columbia Valley, WA 2017 28/110

White

Pinot Grigio – Santa Marina ITA 2020 12/46

Riesling – Lone Birch Yakima Valley, WA 2021 13/50

Sauvignon Blanc - Cedergreen Cellars

Columbia Valley, WA 2018 15/58

Chenin Blanc - Orr Wines ‘Old Vine’

Columbia Valley, WA 2021 16/64

Pinot Gris – Sokol Blosser

Willamette Valley, OR 2021 15/58

Chardonnay - Routestock Carneros, CA 2020 15/60

Chardonnay – Willamette Valley Vineyards

Rays Private Label, Oregon, 2019 16/62

Sake – Tahoma Fuji, Nama Genshu

Jyunmai Ginjo, Ballard, WA 10 (4oz, served chilled)

Sparkling

Cava - Torre Oria Brut ESP NV 14/50

Sparkling Rosé – Santa Marina

Prosecco DOC, ITA 2020 12/46

Champagne - Charles Heidsieck Brut Reserve

Reims, FRA NV 30/120

On Tap

Golden Pilsner Fremont Brewing, Fremont 8

African Amber Mac & Jacks Brewing, Redmond 8

‘Green River’ IPA Future Primitive Brewing, Seattle 8

Rotating Seasonal Tap 8

Hand Crafted Cocktails

European Vacation Wheatley vodka, Campari, Giffard Pamplemousse liqueur, lemon, grapefruit bitters, topped with Cava 14

Barrel Aged Negroni Hendrick’s gin, Campari, sweet vermouth, aged on-site in American oak barrels, up 15

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

Black Cherry Margarita El Jimador reposado tequila, house-made black cherry shrub, lime, triple sec, on the rocks with salt 14

The Last Night in Barbados Plantation Stiggins pineapple rum, Plantation Barbados 5yr rum, falernum, tiki bitters, peated scotch rinse, over large rock 15

Man About Town High West American Prairie Bourbon, Punt E Mes, Aperol, Crème de Cacao, orange bitters, boozy cherry, up 17

Sicilian Old Fashioned Michter’s Single Barrel rye, Amaro Foro, demerara, on a large rock 15

Barrel Aged Vieux Carré Sazerac 6yr rye, Martell VSOP Cognac, sweet vermouth, Benedictine, orange and Peychaud’s bitters, aged on-site in American oak barrels, on a large rock 15

Alcohol free

Seattle Soda Company Sodas 4.5

Acqua Panna Still Water 750ml 7

Mountain Valley Sparkling Water 500ml 7 1L 10

Green Thumb Seedlip ‘Garden 108’ N/A spirit, lime, parsley simple syrup, ginger ale, rocks 11

Prom Cosmo Martinelli’s Sparkling Cider, cranberry, lime, orange, grenadine, sugared rim 6

Smokin’ Joey lime, ginger beer, non-alcoholic bitters 6

Black Cherry Shrub & Soda Water 6

Navarro Vineyards N/A Pinot Noir CA, 2020 11

Bottles & Cans

Bud Light	5	Budweiser	5	Coors Light	5
Heineken	6	Stella Artois	6	Guinness	7
Pacifico	5	Athletic Brewing N/A Beer	6		

Schillings London Dry Cider 6

San Juan Hard Seltzer Huckleberry or Peach Rosé 6

Ask to see our bottled wine list 5/27/2022