

Starters

Mixed Greens Salad ^{GF} 16

crispy pancetta, honey crisp apple,
Twin Sisters raw farmhouse cheese,
balsamic vinaigrette

Little Gem Salad ^{GF} 14

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

Burrata ^{GF} 22

roasted acorn squash, maple
vinaigrette, hazelnuts, mint

Roasted Beets ^{GF} 14

whipped goat cheese, arugula, sherry
vinaigrette, pistachio, scallion oil

Pink Peppercorn Crusted Albacore* ^{GF} 22

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

Fried Oysters 24

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

Seared Yucatan Octopus 26

romesco, red potatoes, salsa verde,
pickled red onion and parsley salad

Rays Pacific Northwest Chowder 10

clams, house smoked bacon, red potato

Penn Cove Manilla Clams 22

bacon miso broth, pickled serrano peppers,
daikon, herbs, baguette

Penn Cove Mussels 20

Uli's hot Italian sausage,
Rainier beer butter, herbs, 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}

rapini, quinoa, miso glaze,
chili-lime cucumbers, cilantro

Grilled Wild Alaskan King Salmon* ^{GF} 52

carrots, carrot purée, king oyster mushrooms,
Yukon gold potatoes, butter,
white wine, herbs

Dungeness Crab Cakes 48

fregola sarda, butternut squash, Swiss chard,
red pepper aioli, scallions, radish sprouts

Pan Seared Sea Scallops* ^{GF} 50

creamy polenta, braised kale,
pancetta vinaigrette, Grana Padano,
toasted pecans

Sautéed Miso Ramen Noodles 28

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

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

Vegan? sub sōmen noodles

Seared Delicata Squash 28

fregola sarda, cherry tomatoes, sautéed kale,
Marcona almonds, muhammara

Clams Tagliatelle 34

house made pasta, lemon tarragon
compound butter, Pecorino
breadcrumbs, chili oil

Grilled Double R Ranch Ribeye* ^{GF} 62

garlic whipped potatoes, sauce bordelaise,
charred broccolini

Add two seared scallops 20

Add four prawns 12

Wines by the Glass

Rosé

Rosé – Miraval Côtes de Provence, FR 2021 14/52

Red

Pinot Noir – Willamette Valley Vineyards
'Whole Cluster' Willamette Valley, OR 2021 16/62

Pinot Noir – Ken Wright 'Volcanic Series'
Eola-Amity Hills, OR 2021 20/83 (bin 440)

Côtes du Rhône – Ogier 'Artesis'
Rhône Valley, FRA 2018 12/46

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

Red Blend – Delille D2
Columbia Valley, WA 2019 19/74

Cabernet Sauvignon – Kiona 'Estate'
Red Mountain, WA 2018 15/60

White

Riesling – Eroica
Columbia Valley, WA 2021 13/46

Riesling – Peter Lauer 'Barrel X'
Mosel, DE 2021 16/62

Sauvignon Blanc - Cedergreen Cellars
Columbia Valley, WA 2019 15/58

Pinot Gris – King Estate
Willamette Valley, OR 2021 15/58

Chardonnay – Domaine Talmard
Macon, Burgundy, FR 2020 12/46

Chardonnay – Willamette Valley Vineyards
'Dijon Clone', OR, 2021 16/62

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

Blood Orange Cosmo Titos vodka, Pierre Ferrand Dry Orange Curaçao, blood orange purée, lime 14

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

Shilshole Sunset Del Meguay Vida Mezcal, Cynar, lime, blood orange purée, crème de menthe, brown sugar cinnamon simple, rocks 16

Yu Time Beefeater London Dry gin, yuzu, lemon black tea syrup, soda, grapefruit bitters, rocks 14

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

Forager's Old Fashioned Brown butter & maitake washed Ten to One dark rum, brown sugar cinnamon simple, fiki bitters, one large rock 16

Aldo Leopold Rays 'Private Selection No. 2' Old Forester 100 proof Bourbon, Ancho Reyes ancho chili liqueur, lemon, basil, peach & Angostura bitters, rocks 16

Rays Private Selection Manhattan Four Roses 'Rays Private Selection No. 1' Barrel Strength Bourbon, Carpano Antica sweet vermouth, Dolin dry vermouth, Angostura bitters, up with a boozy cherry 25

Alcohol free

Seattle Soda Company Sodas 4.5

Acqua Panna Still Water 500ml 5

Mountain Valley Sparkling Water 500ml 7 1L 10

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

Navarro Vineyards N/A Pinot Noir CA, 2022 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

Metier Brewing Sparkling Hop Water 6

Bottles & Cans

Bud Light 5 **Budweiser** 5 **Coors Light** 5

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