

Bites

Crispy Calamari

lemon aioli half 9 / full 17

Mediterranean Mussels^{GF}

Thai style red curry, coconut milk broth 20

Pacific Manila Clams^{GF}

house-smoked bacon, leek, garlic, shallot, apple cider, cream, butter 22

Dungeness Crab Dip

artichoke hearts, roasted red pepper, chives, cream cheese, tortilla chips 21

Prawn Cocktail^{GF}

chilled Del Pacifico day-boat prawns, cocktail sauce 24 half dozen

Brie Plate

warm brie, apple butter, Marcona almonds, honey drizzle, rosemary croccantini 16

Oysters on the Half Shell*^{GF}

served with red wine mignonette 22 half dozen.
please ask your server about available selections

Add to any item

bay shrimp 6	chilled, house-smoked scallops 8
crispy calamari 9	Dungeness crab meat 22
chilled prawn 4 ea	avocado 4
grilled chicken breast 6	grilled 6 oz King salmon 24

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, are prepared in a facility that uses gluten products.

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

Soups & Salads

Ray's Clam Chowder

New England style with clams & house smoked bacon cup 8 / bowl 10

Chicory Salad^{GF}

Belgian endive, Treviso, bleu cheese crumbles, sliced pears, candied walnuts, balsamic vinaigrette 14
add grilled chicken 6
add avocado 4

Classic Caesar

house-made croutons, shredded Parmesan 14
add grilled chicken 6
add Spanish anchovies 4
add avocado 4

Dungeness Crab & Avocado Salad^{GF}

jicama, cara cara oranges, grapefruit, arugula, citrus vinaigrette, candied pine nuts 28

Smoked Scallop & Bay Shrimp Salad^{GF}

chilled smoked scallops and bay shrimp, mixed greens, shaved fennel, avocado, grapefruit, Marcona almonds, citrus vinaigrette 23

Seared Oregon Albacore Cobb Salad^{GF*}

pink peppercorn crusted tuna, romaine/spring mix, red wine vinaigrette, house smoked bacon, cherry tomatoes, red onion, avocado, cucumber, 6 ½ minute egg 23

Sandwiches

Classic Burger*

ground beef, aged white cheddar, butter lettuce, tomato, red onion, poblano aioli, choice of French fries, sweet potato fries, Caesar salad, or garden salad 18

Blackened Neah Bay Rockfish Sandwich

whole grain mustard aioli, avocado, red onion slaw, ciabatta bun, choice of French fries, sweet potato fries, Caesar salad, or garden salad 21

Fried Chicken Sandwich

crispy fried chicken thigh, cilantro slaw, mustard aioli, pickled red onion, choice of French fries, sweet potato fries, Caesar salad, or garden salad 18

Entrées

True Cod Fish & Chips

cilantro coleslaw, house-made tartar sauce, French fries two pieces 24
add additional piece of cod 8

NW Cioppino

herbed tomato broth, clams, mussels, prawns, King salmon, white fish, grilled baguette 32

Ahi Poke Bowl*

soy-ginger marinated tuna, sesame encrusted rare tuna, wasabi aioli, jasmine rice,
wakame salad, pickled cucumber, edamame, carrots, wontons 27

Grilled Wild Alaskan King Salmon

maitake mushrooms, sautéed leeks, roasted Yukon potatoes, whole grain mustard beurre blanc 45

Pacific Northwest Sablefish in Sake Kasu^{GF}

jasmine rice, grilled bok choy, honey soy, scallion oil 45

Pesto Gnocchi

potato gnocchi, house-made pesto, green beans, blistered cherry tomatoes,
breadcrumbs, pecorino Romano cheese, Calabrian chilies 26
add four Del Pacifico day-boat prawns 16 add two sea scallops 18

Dungeness Crab Cakes

fried potatoes, frisée salad with orange,
sweet peppers, pickled red onions, pickled watermelon radish,
cucumber, smoked piquillo pepper aioli one cake 23 / two cakes 46

Pan Seared Sea Scallops^{GF}

porcini dusted sea scallops, lentils Du Puy, house smoked bacon lardon, mirepoix, fennel cream 48

Vegetable Coconut Curry^V

ginger-lemongrass coconut milk curry, green beans, charred corn, red bell pepper,
fresh herbs, chili and scallion oil, sōmen noodles 25

Wagyu Sirloin Steak Frites*

Snake River Farms American Wagyu, shoestring fries, garlic aioli , port demi glace 40

Grilled Double R Ranch Ribeye*^{GF}

seared Brussels sprouts, braised cipolini onions, garlic whipped potatoes, port demi-glace 52

Add to any dish

bay shrimp 6	white gulf prawn 4 ea
crispy calamari 9	Dungeness crab meat 22
house-smoked scallops 8	grilled 6 oz king salmon 24
avocado 4	grilled chicken breast 6

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