

Starters

Green Leaf Salad ^{GF} 16

leaf lettuce, green goddess dressing, egg,
snap peas, bacon, chives

Gem Salad 16

sweet gem lettuce, brioche croutons, bay shrimp,
creamy garlic dressing, Grana Padano

Burrata ^{GF} 23

roasted sunchoke, watercress, pear,
sage vinaigrette

Fried Brussels Sprouts 18

garlic aioli, pancetta breadcrumbs,
reduced balsamic

Aleppo Pepper Crusted Albacore* ^{GF} 24

sesame-coconut dressing, blistered
shishito peppers, za’atar spice

Fried Oysters 24

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

Seared Yucatan Octopus 28

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 22

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 52

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

Applewood Grilled Wild Alaskan King

Salmon* ^{GF} 52

carrots, carrot purée, king oyster mushrooms, Yukon
gold potatoes, beurre blanc, chives

Dungeness Crab Cakes 52

edamame and corn succotash, zucchini, red
potatoes, avocado purée, pickled onion, pea shoots

Pan Seared Sea Scallops* ^{GF} 52

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

Sautéed Miso Ramen Noodles 30

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

Add crispy pork belly 10 Add four prawns 12

Vegan? sub sōmen noodles

Roasted Cauliflower ^{GF} 30

mushroom and hominy ragu,
pipian verde, sage, basil oil

Clams Tagliatelle 36

House-made pasta, lemon-tarragon compound
butter, Pecorino breadcrumbs, chili oil

Applewood 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

Commanderie de la Bargemone – Coteaux d’Aix-en-Provence , FR 2021 15/58

Red

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

Côtes du Rhône – Saint Cosme Rhone Valley, FRA 2021 14/54

Syrah – Murray by Hightower Red Mountain, WA 2018 16/62

Red Blend - L’Ecole N°41 ‘Ray’s Red’ Columbia Valley, WA 2018 17/66

Red Blend – Avennia ‘Gravura’ Columbia Valley, WA 2020 19/74

Cabernet Sauvignon – Kiona ‘Estate’ Red Mountain, WA 2018 16/62

Malbec – Renancer ‘Punto Final’ Mendoza, ARG 2020 15/58

White

Chenin Blanc – Orr ‘Old Vine’ Columbia Valley, WA 2022 16/62

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

Albariño – Idilico Yakima Valley, WA 2022 15/58

Sauvignon Blanc – Cedergreen Columbia Valley, WA 2019 15/58

Pinot Gris – Alexana ‘Terroir Series’ Willamette Valley, OR 2019 15/58

Chardonnay – Patriarche Pere & Fils Bourgogne, FR 2020 16/62

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

Sparkling

Cava - Torre Oria Brut ESP NV 14/54

Sparkling Rosé – Santa Marina Prosecco DOC, ITA 2020 14/54

Sparkling – Schramsberg Blanc de Blancs CA 2019 20/78

Champagne - Charles Heidsieck Brut Reserve Reims, FRA NV 30/118

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, 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

Velvet Old Fashioned 'Private Selection No. 2' Old Forester 100 proof Bourbon, Monkey Shoulder blended scotch, Lustau Pedro Ximénez San Emilio sherry, Scrappy’s chocolate bitters, one large rock 16

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

Zero Proof Beverages

Lost & Found Pathfinder N/A amaro, lime, Caffé Vita cold brew, soda, rocks 12

Monáe blood-orange, pomegranate, lime, turmeric-ginger syrup, one large rock 12

As If Seedlip 'Spice' N/A spirit, Dhōs N/A orange liqueur, lime, cranberry, up 12

Smokin’ Joey lime, ginger beer, non-alcoholic bitters 7

Black Cherry Shrub & Soda Water 7

Acqua Panna Still Water 500ml 5

Mountain Valley Sparkling Water 500ml 7 1L 10

Navarro Vineyards N/A Pinot Noir CA, 2022 11

Metier Brewing Sparkling Hop Water 6

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

Stella Artois 6 **Guinness** 7 **Pacifico** 5

Athletic N/A Beer 6 **Schillings Dry Cider** 6

Reuben’s Brews Hard Seltzer Grapefruit or Orange 6

On Tap

‘Catch Some Rays’ 50th Anniversary IPA Georgetown Brewing, Seattle 9

‘Rays 50th Anniversary’ Hazy Pale Fremont Brewing, Seattle 9

German Pilsner Stoup Brewing, Ballard 9

‘Amber Waves’ Amber Ale Old Stove Brewing, Seattle 9