

## Bites

### Crispy Calamari

lemon aioli half 9 / full 18

### Penn Cove Mussels<sup>GF</sup>

Thai style red curry, coconut milk broth 22

### Pacific Manila Clams<sup>GF</sup>

shallots, garlic, white wine, butter, herb mix 22

### Sautéed Harissa Prawns

roasted peppers, red onions, garlic, harissa sauce, butter, white wine, paprika aleppo pepper, grilled baguette 26

### Dungeness Crab Dip

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

### Prawn Cocktail<sup>GF</sup>

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

### Warm Brie

strawberry-balsamic, fresh WA strawberries, basil, toasted hazelnuts, rosemary croccantini 16

## Add to any item

bay shrimp 6	chilled, house-smoked scallops 8
crispy calamari 9	
chilled prawn 4 ea	Dungeness crab meat 22
grilled chicken breast 6	avocado 4
two seared scallops 20	grilled 6 oz King salmon 26

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

### Greek Salad<sup>GF</sup>

romaine lettuce, Kalamata olives, cucumbers, red onions, Roma tomatoes, feta cheese, coriander vinaigrette 15  
add grilled chicken 6  
add avocado 4

### Classic Caesar

house-made croutons, shredded Parmesan 15  
add grilled chicken 6  
add Spanish anchovies 4  
add avocado 4

### Charred Corn and Crab Salad<sup>GF</sup>

shredded romaine, lime aioli, cherry tomatoes, avocado, cotija cheese, jalapeño, cilantro 28

### Smoked Scallop & Bay Shrimp Salad<sup>GF</sup>

chilled smoked scallops and bay shrimp, mixed greens, shaved fennel, avocado, grapefruit, Marcona almonds, citrus vinaigrette 24

### Seared Oregon Albacore Cobb Salad\*

pink peppercorn crusted tuna, romaine/spring mix, red wine vinaigrette, house smoked bacon, cherry tomatoes, red onion, avocado, cucumber, 6 ½ minute egg 24

## 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 22

### 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 20

# Entrées

## True Cod Fish & Chips

cilantro coleslaw, house-made tartar sauce, French fries, two pieces 25  
add additional piece of cod 8

## Seafood Tom Kha <sup>GF/DF</sup>

PNW salmon and whitefish, clams, mussels, prawns, seasoned coconut milk broth,  
jasmine rice, red bell pepper, basil, scallion 32

## Ahi Poke Bowl\*

soy-ginger marinated tuna, sesame encrusted rare tuna, wasabi aioli, jasmine rice,  
wakame salad, pickled cucumber, edamame, carrots, wontons 28

## Grilled Wild Alaskan King Salmon <sup>GF</sup>

WA asparagus, roasted-garlic whipped potatoes, lemon beurre blanc, chives 46

## Pacific Northwest Sablefish in Sake Kasu <sup>GF</sup>

jasmine rice, grilled bok choy, honey soy, scallion oil 46

## Pan Seared Alaskan Halibut

zucchini, English peas, carrots, fried Yukon  
Gold potatoes, English pea purée 44

## Creamy Lemon Ricotta Rotini

rotini pasta, seared zucchini, WA asparagus, herbs, breadcrumbs 28  
add four Del Pacifico day-boat prawns 16    add two sea scallops 20

## Seared Dungeness Crab Cakes

avocado green goddess, fried potatoes, salad of arugula, cucumber and radish  
one cake 23 / two cakes 46

## Pan Seared Sea Scallops <sup>GF</sup>

snap pea succotash, tomato – poppy seed sauce, vincotto 48

## Roasted Summer Squash <sup>V/GF/DF</sup>

quinoa tabbouleh, lemon-tahini dressing, watermelon radish, fresh herbs 27

## Wagyu Sirloin Steak Frites\*

Snake River Farms American Wagyu, shoestring fries, garlic aioli , port demi glace 42

## Grilled Double R Ranch Ribeye\*<sup>GF</sup>

broccolini, braised cipolini onions, roasted-garlic whipped potatoes, port demi-glace 54

## Add to any dish

bay shrimp 6	white gulf prawn 4 ea
crispy calamari 9	Dungeness crab meat 22
chilled house-smoked scallops 8	grilled 6 oz king salmon 26
avocado 4	grilled chicken breast 6
two seared scallops 20	

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