

Starters

Wedge Salad^{GF}

blue cheese dressing, scallions, cherry tomatoes,
blue cheese crumbles, bacon 16

Gem Salad^{GF V}

balsamic dressing, honey crisp apple, Tillamook
cheddar, toasted walnuts 16

Burrata^{GF V}

roasted beets, basil oil,
watercress, pistachio 23

Albacore Tuna Salad^{* DF}

tuna katsu, peanut-sesame dressing, arugula,
cabbage, carrots, jalapeño, crispy
potato, peanuts 28

Charred Broccoli^{DF}

fried anchovies, burnt bread aioli,
pine nuts, preserved lemon 16

Fried Brussels Sprouts

Grana Padano sauce, pancetta 16

Fried Oysters

sweet peppers, pickled shallots, frisée,
Calabrian chili aioli, scallion oil 24

Salt Roasted Alaskan Spot Prawns^{DF}

Provençal herbs, rouille sauce 28

Seared Yucatan Octopus

fingerling potatoes, piccata sauce,
fried capers 28

Rays Pacific Northwest Chowder

clams, house smoked bacon, red potato 10

Penn Cove Manila Clams^{DF}

tomato broth, hot Italian sausage, fennel,
parsley, baguette 22

Penn Cove Mussels

white wine, herbs, butter, thyme,
shallots, garlic, baguette 22

Kevin Murray - Executive Chef

Gustavo Guerra – Executive Sous Chef

Stephen Rodriguez - Sous Chef

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.

Items marked with DF are dairy free, items marked
with V are vegetarian.

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

Entrées

Applewood Grilled Wild PNW King Salmon*

mushroom velouté, sautéed kale, mushrooms,
fried fingerling potatoes, parsley, pickled
red onion 46

Ray's Pacific Northwest Sablefish

Applewood Grilled Sake Kasu^{GF DF}
jasmine rice, bok choy, miso glaze,
pickled ginger and daikon 46

House Smoked^{GF}

braised savoy cabbage, prosciutto,
granny smith apple, Poet's Leap
Riesling-mustard sauce 46

Dungeness Crab Cakes

stone ground mustard aioli, Yukon potato coins,
mixed greens, bacon, fennel, almonds 46

Pan Seared Sea Scallops*^{GF}

polenta, sautéed kale, pancetta vinaigrette,
goat cheese, pecans 48

Tanner Crab Cluster

one cluster 44 / two clusters
Yukon gold potatoes, sautéed green beans,
butter sauce, lemon 76

Roasted Delicata Squash^{GF DF V}

sweet potato purée, spinach, mushrooms,
sundried tomatoes, reduced balsamic, fingerling
potatoes, salted pepitas, thyme 30

House-Made Tagliatelle^V

mushroom bolognese, burrata, basil, capers 36

Applewood Grilled Double R Ranch Ribeye*^{GF}

garlic whipped potatoes, sauce bordelaise,
charred broccolini 54

Add Tanner crab cluster 34

Add two seared scallops 20

Add four prawns 16

Wines by the Glass

Rosé

Peyrassol – ‘Les Commandeurs’
Côtes de Provence , FR 2021 15/58

Gorgiste – ‘Ray’s 50th Anniversary’
Columbia Gorge, WA 2022 17/65

Red

Pinot Noir – Willamette Valley Vineyards
‘Ray’s 50th Anniversary’ Willamette Valley, OR 2022 16/62

Syrah – WT Vintners ‘Destiny Ridge’
Horse Heaven Hills, WA 2016 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

Zinfandel – Peachy Canyon
Paso Robles, CA 2020 15/58

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

White

Viognier – Isenhower Cellars
Columbia Valley, WA 2022 15/58

Riesling – Fritz Haag
Mosel, DEU 2020 15/58

Sauvignon Blanc – Cedergreen
Columbia Valley, WA 2021 15/58

Pinot Gris – Sokol Blosser
Willamette Valley, OR 2022 15/58

Chardonnay – Raphaël Sallet Mâcon-Uchizy
Bourgogne, FR 2021 15/58

Chardonnay – L’Ecole ‘Ray’s 50th’
Columbia Valley, WA 2022 17/65

Sparkling

Cava – Casteller Brut ESP NV 14/55

Sparkling Rosé – Santa Marina
Prosecco DOC, ITA 2021 14/54

Sparkling – Schramsberg Blanc de Blancs
CA 2019 20/78

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

On Tap

Citra IPA, Seapine Brewing, Seattle 9

‘Manny’s’ Pale Ale, Georgetown Brewing, Seattle 9

‘Cervecita’ Mexican Lager, Stoup Brewing, Seattle 8

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

Hand Crafted Cocktails

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

Black Cherry Margarita El Jimador reposado tequila, black cherry shrub, lime, triple sec, rocks with salt 14

Shilshole Sunset Los Vecinos mezcal, Cynar, lime, blood orange, crème de menthe, cinnamon simple, rocks 16

Escape Plane Plantation dark rum, Vecchio Amaro Del Capo, Aperol, lemon, up 15

House-Made Hot Buttered Rum Plantation Dark rum, clove, cinnamon, brown sugar, nutmeg, whipped cream 14

Ghostly Sip hot grog with chai-infused white rum, Grand Marnier, crystal sugar swizzle stick 14

Bramble On rosemary-infused Broker’s London dry gin, lemon, raspberry, cranberry, rocks 14

Barrel Aged Negroni Hendrick’s gin, Campari, Carpano Antica, Mata Tinto, aged on-site in oak barrels, up 16

Velvet Old Fashioned 'Private Selection No. 2' Old Forester 100 proof Bourbon, Monkey Shoulder scotch, Lustau P.X. sherry, chocolate bitters, large rock 17

Rays Private Selection Manhattan Four Roses ‘Rays Private Selection No. 1’ Barrel Strength Bourbon, 'Private Selection No. 2' Old Forester 100 proof Bourbon, Carpano Antica sweet vermouth, Dolin dry vermouth, Angostura & orange bitters, up with a boozy cherry 25

Zero Proof Beverages

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

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

Happy Accident Seedlip 'Spice' & Garden N/A spirits, Dhōs N/A orange liqueur, grapefruit, tonic, rocks 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

Bottles & Cans

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

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

Yonder Dry Cider(16oz) 10 **Montucky ‘Cold Snack’**(16oz) 6

Reuben’s Brews Hard Seltzer Grapefruit or Orange 6

‘Upside Dawn’ Golden Ale, N/A, Athletic Brewing 6

‘Run Wild’ IPA, N/A, Athletic Brewing 6