

smaller

- Little Gem Salad^{GFV} green goddess dressing, pickled lemon, feta cheese, scallions, cherry tomatoes 16
- Lyonnaise Salad^{DF} bacon vinaigrette, frisée, bacon lardons, soft egg, croutons 16
- Crispy Calamari Salad^{DF} orange vinaigrette, carrots, frisée, cornichon, red onion 11
- Ancho Crusted Albacore*^{DFGF} ginger sesame sauce, wakame 28
- Rays Pacific Northwest Chowder clams, house smoked-bacon, red potato 10
- Applewood Grilled Alaskan Spot Prawn Skewer^{GF} peel and eat style, butter, garlic, herbs, charred lemon 22

shareable

- PNW Mussels jalapeño-lime butter, radish, toasted baguette 22
- PNW Manila Clams onion, celery, white wine, butter, Old Bay, herbs, toasted baguette 22
- Seared Diver Scallops*^{GF} green pea puree, bacon, spring onion, English peas, mint 36
- Seared Yucatan Octopus romesco, Yukon potatoes, chorizo, arugula, olives, harissa oil, sumac 28
- Moroccan Carrot Salad^{VDF} roasted baby carrots, hummus, couscous, hazelnuts, harissa oil, mint, cilantro 26
- Steamed Alaskan Tanner Crab Cluster^{GF} butter sauce, lemon 44
- Crispy Fried Calamari mini sweet peppers, green goddess dressing 18
- Dungeness Crab Cakes lemon aioli, pickled red onion, orange supremes, pea vines 32
- Seared Washington Asparagus^{GF} fresh burrata, salsa verde, hazelnuts, mint 16
- Crispy Brussels Sprouts^{DF} muhammara, walnuts, scallions 16
- Crispy Fried Yukon Gold Potatoes^V hollandaise, chives 12

mains

- Applewood Grilled Sablefish in Sake Kasu jasmine rice, charred savoy cabbage, scallions, dashi-miso velouté 46
- Applewood Grilled Wild Alaskan King Salmon*^{GF} garlic whipped potatoes, seared asparagus, cornichon-caper beurre blanc 46
- House-Made Tagliatelle arugula pesto, English peas, mushrooms, burrata, breadcrumbs 34
- Fresh Wild Alaskan Halibut^{GF} carrot purée, warm quinoa salad, roasted carrots, snap peas, mint oil, almonds and feta 44
- House-Smoked Sablefish gnocchi, caramelized celery root, green apple vinaigrette 46
- Grilled Double R Ranch Bavette Steak*^{GF} carrot puree, roasted baby carrots, pickled shallots, micro arugula, sauce Bordelaise 40
- Applewood Grilled Double R Ranch 15oz Ribeye*^{GF} sautéed wild mushrooms, Café de Paris butter 60
~Please allow extra time for us to prepare your steaks~
- Add two seared diver scallops 20
- Add four Del Pacifico Dayboat prawns 16

Kevin Murray - Executive Chef Gustavo Guerra – Executive Sous Chef Stephen Rodriguez - Sous Chef

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

hand crafted cocktails

- Blood Orange Cosmo** Titos vodka, Pierre Ferrand Dry Orange Curaçao, blood orange purée, lime, up 14
- Summer is Coming** cucumber-infused Broker's London Dry gin, sage syrup, lemon, lime, up 15
- Bramble On** rosemary-infused Broker's London dry gin, lemon, raspberry, cranberry, rocks 14
- Black Cherry Margarita** El Jimador Blanco tequila, black cherry shrub, lime, triple sec, rocks with salt 15
- Ray Bird in the Jungle** Ten to One white & dark rum, lime, Aperol, chai, pineapple, black strap bitters, large rock 16
- Escape Plane** Plantation dark rum, Vecchio Amaro Del Capo, Aperol, lemon, up 15
- Man About the Town** Buffalo Trace Bourbon, Aperol, Punt e Mes, Crème De Cacao, orange bitters, up 16
- Velvet Old Fashioned** Rays 'Private Selection No. 3' 100 Proof Old Forester Bourbon, Monkey Shoulder blended Scotch, Lustau Pedro Ximenez 'San Emilio' Sherry, chocolate bitters, large rock 18

zero proof beverages

- Lost & Found Pathfinder** N/A amaro, lime, Caffé Vita cold brew, soda, rocks 13
- Monáe** 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
- Topo Chico Sparkling Water** 500ml 7 1L 10
- Navarro Vineyards N/A Pinot Noir** CA, 2022 11
- Metier Brewing Sparkling Hop Water** 6

on tap

- 'Green River' IPA, Future Primitive Brewing, Seattle 9
- 'Field 41' Pale Ale, Bale Breaker Brewing, Ballard 9
- 'Cervécita' Mexican Lager, Stoup Brewing, Ballard 9
- 'Amber Waves' Amber, Old Stove Brewing, Ballard 9

bottles & cans

- Reuben's Brews Hard Seltzer Grapefruit or Orange 6
- 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
- 'Upside Dawn' Non-Alcoholic Golden Ale, Athletic Brewing 6
- Non-Alcoholic IPA, Fremont Brewing 6