

Bites

Crispy Calamari ^{DF}

lemon aioli half 9 / full 18

Pacific Northwest Mussels ^{GF/DF}

Thai style red curry, coconut milk broth 22

Pacific Northwest Manila Clams ^{GF}

shallot, garlic, white wine, butter, herbs 22

Coconut Prawns

fried coconut Del Pacifico day-boat prawns,
spicy Thai-style chili dipping sauce 16

Grilled Alaskan Spot Prawns ^{GF}

peel and eat style, butter, garlic, herbs,
charred lemon, mixed greens 22

Dungeness Crab Dip

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

Oysters on the Half Shell ^{GF/DF}

ask your server for rotating selection
red wine mignonette 24 for a half dozen

Black Pepper Alaskan Tanner Crab ^{DF}

jasmine rice, steamed bok choy, scallion 39

Prawn Cocktail ^{GF/DF}

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

Warm Brie ^V

honey drizzle, bourbon blueberry compote,
Marcona almonds, rosemary croccantini 16

Add to any item

bay shrimp 6	chilled, house-smoked scallops 8
crispy calamari 9	chilled Del Pacifico day-boat prawn 4 ea
grilled chicken breast 6	grilled 6oz King salmon 26
two seared scallops 20	Tanner crab cluster 34
avocado 4	crab cake 9
Dungeness crab meat 22	

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.

Soups & Salads

Ray's Clam Chowder

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

Greek Salad ^{V/GF}

romaine lettuce, Kalamata olives, cucumbers,
red onions, Roma tomatoes, feta cheese,
coriander vinaigrette small 8 / large 16
add grilled chicken 6
add avocado 4

Classic Caesar

house-made croutons, shredded Parmesan
small 8 / large 16
add grilled chicken 6
add Spanish anchovies 4
add avocado 4

Smoked Scallop & Bay Shrimp Salad ^{GF/DF}

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

Seared Oregon Albacore Cobb Salad* ^{DF}

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 ^{DF}

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

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

Entrées

True Cod Fish & Chips

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

Portuguese Seafood Stew^{DF}

PNW salmon and whitefish, clams, mussels, prawns, Uli's linguica sausage,
fennel-tomato broth, Yukon Gold potatoes, Kalamata olives, baguette 32

Ahi Poke Bowl*^{DF}

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

Grilled Wild PNW King Salmon^{GF}

garlic whipped potatoes, green beans, chive beurre blanc 46

Pacific Northwest Sablefish in Sake Kasu^{GF/DF}

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

Fresh Wild Alaskan Halibut

pan-seared, fregola sarda, peas, sautéed mushrooms, creamy parmesan sauce 44

Steamed Alaskan Tanner Crab

green beans, fried Yukon Gold potatoes, butter sauce, lemon
one cluster 44 / two clusters 76

Seared Dungeness Crab Cakes

fried Yukon Gold potatoes, remoulade, salad of frisée, fennel, and radish
two cakes 21 / four cakes 42

Pan Seared Sea Scallops^{GF}

garlic whipped potatoes, bacon lardons, Brussels sprouts, apple-onion relish 48

Mushroom Bolognese^V

rotini pasta, tomato and mushroom ragout, Pecorino Romano, capers, breadcrumbs 28
add four Del Pacifico day-boat prawns 16 add two sea scallops 20

Roasted Zucchini and Yellow Squash^{VGN/DF/GF}

sautéed quinoa, mushrooms, spinach, roasted red bell pepper sauce 27

Grilled Double R Ranch Bavette Steak*^{GF}

roasted baby carrots, toasted walnuts,
bleu cheese crumbles, Banyuls gastrique glace 40

Grilled Double R Ranch Ribeye*^{GF}

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

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