

## Bites

### Crispy Calamari <sup>DF</sup>

lemon aioli half 9 / full 18

### Pacific Northwest Mussels <sup>GF/DF</sup>

Thai style red curry, coconut milk broth 22

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

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 <sup>GF</sup>

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 <sup>GF/DF</sup>

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

### Black Pepper Alaskan Tanner Crab <sup>DF</sup>

jasmine rice, steamed bok choy, scallion 39

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

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

### Warm Brie <sup>V</sup>

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

## Add to any item

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

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 <sup>V/GF</sup>

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 <sup>GF/DF</sup>

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

### Seared Oregon Albacore Cobb Salad\* <sup>DF</sup>

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 <sup>DF</sup>

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 an additional piece of cod 8

## Portuguese Seafood Stew<sup>DF</sup>

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

## Ahi Poke Bowl\*<sup>DF</sup>

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

## Teriyaki Alaskan Coho Salmon Bowl<sup>DF/GF</sup>

teriyaki glaze, roasted broccolini, jasmine rice, green onions, red cabbage slaw 33

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

garlic whipped potatoes, WA asparagus, lemon-chive beurre blanc 46

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

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

WA asparagus, 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<sup>GF/DF</sup>

coconut milk-green curry sauce, jasmine rice, fresh mango-cabbage slaw,  
crispy shallots, Thai basil, lime 48

## Spring Pea Cacio e Pepe

bucatini, pancetta, green peas, snap peas, cacio e pepe butter, breadcrumbs, herbs 28  
add four Del Pacifico day-boat prawns 16    add two sea scallops 20

## Roasted Zucchini and Yellow Squash<sup>VGN/DF/GF</sup>

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

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

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

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

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