

## smaller

Bay Shrimp Louie Salad<sup>GF</sup> gem lettuce, egg, cherry tomato, avocado, cucumber 18

Spinach Strawberry Salad<sup>GF</sup> arugula, toasted pecans, feta, balsamic poppy seed dressing, shallots 16

Crispy Calamari Salad<sup>DF</sup> orange vinaigrette, carrots, frisée, cornichon, red onion 11

Ancho Crusted Albacore\*<sup>DF GF</sup> ginger sesame sauce, wakame 28

Rays Pacific Northwest Chowder clams, house smoked-bacon, red potato 10

## 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\*<sup>DF</sup> strawberry-peach gazpacho, brioche crouton, basil, strawberries, cucumber 36

Seared Giant Pacific Octopus romesco, Yukon Gold potatoes, chorizo, arugula, olives, harissa oil, sumac 28

Seared Summer Squash<sup>V/DF</sup> hummus, pearl couscous, pepitas, basil, harissa 26

Steamed Alaskan Tanner Crab Cluster<sup>GF</sup> butter sauce, lemon 44

Crispy Fried Calamari mini sweet peppers, green goddess dressing 18

Dungeness Crab Cakes sweet corn purée, Tabasco-spiked fried green tomatoes, hollandaise, scallions 32

Fresh Burrata cherry tomato and romaine salad, croutons, red wine vinaigrette, crispy prosciutto 20

Crispy Brussels Sprouts<sup>DF</sup> muhammara, walnuts, scallions 16

Crispy Fried Yukon Gold Potatoes hollandaise, chives 12

## mains

Applewood Grilled Sablefish in Sake Kasu<sup>GF/DF</sup> wild rice, shiitake mushrooms, coconut broth, bok choy, toasted sesame seed pickled cucumbers 46

Applewood Grilled Fresh Wild PNW King Salmon\*<sup>GF</sup> garlic whipped potatoes, seared asparagus, cornichon-caper beurre blanc 46

House-Made Tagliatelle<sup>V</sup> arugula pesto, seasonal mushrooms, burrata, breadcrumbs 34

Fresh Wild PNW Halibut<sup>GF/DF</sup> marble potatoes, sautéed green beans, Rainier cherry and tomato relish, basil 44

House-Smoked Sablefish corn fritters, braised greens, tomato-olive vinaigrette 46

Grilled Double R Ranch Bavette Steak\* romesco, Yukon Gold potato hash, compound butter 40

Applewood Grilled Double R Ranch Ribeye\*<sup>GF</sup> garlic whipped potatoes, seared broccolini, Bordelaise sauce 54

*~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

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.

## hand crafted cocktails

Blood Orange Cosmo Titos vodka, Pierre Ferrand Dry Orange Curaçao, blood orange purée, lime, up 15

Barrel-Aged Martinez Haymen's Old Tom gin, Mata Tinto sweet vermouth, Luxardo Maraschino liqueur, orange & Angostura bitters, up aged on-site in oak barrels 18

Summer Fling cucumber-infused Broker's London Dry gin, sage syrup, lemon, lime, up 15

Playful Banter Hendrick's gin, Strega Italian liqueur, lemon, mint, rocks 16

Aztec Sunset Corazon Blanco tequila, cumin-infused, agave, pineapple, lime, rocks 15

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 16

Man About the Town Buffalo Trace Bourbon, Aperol, Punt e Mes, Crème De Cacao, orange bitters, up 17

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 20

## 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 13

Smokin' Joey lime, ginger beer, non-alcoholic bitters 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

'Cervecita' Mexican Lager, Stoup Brewing, Ballard 9

'Amber Waves' Amber, Old Stove Brewing, Ballard 9

## bottles & cans

San Juan Hard Seltzer huckleberry, peach rosé 6

Budweiser 5 Coors Light 5 Bud Light 5

Stella Artois 6 Guinness 7 Pacifico 5

Yonder Dry Cider(16oz) 10

'Upside Dawn' Non-Alcoholic Golden Ale, Athletic Brewing 6

non-alcoholic IPA, Fremont Brewing