

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

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

Alaskan Tanner Crab Cajun Boil ^{GF}

red potatoes, corn on the cob, Cajun butter sauce 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	Dungeness 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

Charred Corn and Dungeness Crab Salad ^{GF}

shredded romaine, lime aioli, cherry tomatoes, onion, avocado, cotija cheese, jalapeño, cilantro, lime 28

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 an additional piece of cod 8

Portuguese Seafood Stew^{DF}

PNW salmon & whitefish, clams, mussels, prawns, Uli's linguica sausage,
fennel-tomato broth, red 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, WA asparagus, lemon-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^{GF}

garlic whipped potatoes, sauteed green beans, roasted grape & fennel salad, Banyuls gastrique 44

Steamed Alaskan Tanner Crab

WA asparagus, fried Yukon Gold potatoes, butter sauce, lemon
one cluster 44 / two clusters 76

Seared Dungeness Crab Cakes

cucumber-peach salsa, basil-lime aioli, blistered mini sweet peppers, basil
two cakes 21 / four cakes 42

Pan Seared Sea Scallops^{GF/DF}

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^{VGN/DF/GF}

sauteed 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 40

Grilled Double R Ranch Ribeye*^{GF}

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