

## Bites

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

lemon aioli half 10 / full 20

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

Thai style red curry, coconut milk broth 25

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

shallot, garlic, white wine, butter, herbs 25

### Coconut Prawns

fried coconut Del Pacifico day-boat prawns,  
spicy Thai-style chili dipping sauce 18

### Dungeness Crab Dip

artichoke hearts, roasted red pepper, chives,  
cream cheese, tortilla chips 23

### Oysters on the Half Shell\* <sup>GF/DF</sup>

ask your server for rotating selection  
red wine mignonette 28 for a half dozen

### Alaskan Tanner Crab Cajun Boil <sup>GF</sup>

red potatoes, corn on the cob, Cajun butter sauce 44

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

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

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

honey drizzle, bourbon blueberry compote,  
Marcona almonds, rosemary croccantini 18

## Add to any item

bay shrimp 7	chilled, house-smoked
crispy calamari 10	scallops 12
grilled chicken breast 9	chilled Del Pacifico
two seared scallops 24	day-boat prawn 5 ea
avocado 5	grilled 6oz King salmon 30
Dungeness crab meat 26	Tanner crab cluster 42
	Dungeness crab cake 12

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 9 / bowl 11

### 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 9  
add avocado 5

### Classic Caesar

house-made croutons, shredded Parmesan  
small 8 / large 16  
add grilled chicken 9  
add Spanish anchovies 7  
add avocado 5

### Chicory Salad <sup>GF</sup>

Treviso, Belgian endive, bleu cheese crumbles, sliced  
pears, candied walnuts, balsamic vinaigrette  
small 8 / large 16

### 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 25

### 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 25

## Sandwiches

choice of a side Caesar or garden salad  
substitute battered fries 1  
substitute sweet potato fries 1  
substitute chowder 3

### Classic Burger\*

ground beef, aged white cheddar, butter lettuce,  
tomato, red onion, poblano aioli 20

### Jerk Seasoned PNW Rockfish Sandwich

grilled pineapple, butter lettuce, avocado, basil-lime  
aioli, King's Hawaiian Bun 25

### Nashville Hot Chicken Sandwich

spicy fried chicken thigh, cilantro slaw, buttermilk aioli,  
bread and butter pickles, King's Hawaiian Bun 22

\*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 27  
add an additional piece of cod 10

## Seafood Gumbo <sup>DF</sup>

PNW salmon & whitefish, clams, mussels, prawns, Uli's andouille sausage,  
green bell pepper, okra, jasmine rice, scallion 36

## 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 32

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

creamy polenta, sautéed kale and mushrooms, sherry-beurre blanc,  
goat cheese, toasted walnuts 51

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

jasmine rice, grilled bok choy, honey soy, scallion oil 51

## Pan Roasted Half Chicken <sup>DF</sup>

fried Yukon Gold potatoes, roasted carrots, chicken jus, herbs 35

## Steamed Alaskan Tanner Crab

asparagus, fried Yukon Gold potatoes, butter sauce, lemon  
one cluster 52 / two clusters 88

## Seared Dungeness Crab Cakes

sweet potato purée, fried Brussels sprouts, Honeycrisp apples,  
toasted pecans, apple cider vinaigrette  
two cakes 25 / four cakes 50

## Pan Seared Sea Scallops <sup>GF/DF</sup>

coconut milk-green curry sauce, jasmine rice, fresh mango-cabbage slaw,  
crispy shallots, Thai basil, lime 52

## Smoked Scallop Carbonara

bucatini, pancetta, house-smoked bay scallops, Pecorino Romano 32  
add four Del Pacifico day-boat prawns 20    add two sea scallops 24

## Roasted Baby Carrots <sup>VGN/DF</sup>

carrot purée, pearled couscous, vegan pesto, Calabrian chile, toasted hazelnuts 30

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

roasted baby carrots, toasted walnuts, bleu cheese crumbles, Banyuls gastrique 48

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

broccolini, braised cipolini onions, garlic-whipped potatoes, port demi-glace 62