

GLUTEN-FREE SELECTIONS

STARTERS

Seared Ahi Tuna Tataki * cucumber salad, mustard vinaigrette	17	Blue Lump Crab Cocktail atomic cocktail sauce, creole remoulade	MKT
Today's Fresh Cold Water Oysters atomic cocktail sauce, champagne mignonette	MKT	New Orleans BBQ Shrimp logan turnpike creamy grits	13
Colossal Shrimp Cocktail atomic cocktail sauce, creole remoulade	18		

Chilled Seafood Tower *
maine lobster, oysters, shrimp cocktail, lump crab meat salad
125 large 80 medium

SOUPS & SALADS

Fuji Apple Field Greens candied pecans, blue cheese	10	Heirloom Tomato and Burrata basil pesto	15
Baby Gem Caesar shaved pecorino cheese, Caesar dressing	10	Classic Chopped Salad gigande beans, bell peppers, red onion, tomatoes, goat cheese, kalamata olives, marcona almonds, red wine vinaigrette	10
Steakhouse Wedge bacon, blue cheese, scallions, tomatoes	11	Signature Lobster Cobb bacon, blue cheese, avocado, tomatoes, egg, roasted corn relish, haricot verts, champagne vinaigrette	25

RAY'S HAND-CUT STEAKS & CHOPS

Prime New York Strip * 14 ounces	42	Prime Delmonico Ribeye * 16 ounces	40
Filet Mignon * 12 ounces	47	Bone-In Filet Mignon * 14 ounces	62
Petite Filet Mignon * 8 ounces	37	8oz Filet Mignon & 7oz Lobster Tail *	53
Cowboy Ribeye * 22 ounces	53	Steak Frites*	29
Dry-Aged Porterhouse * 36 ounces	96	6 ounce tenderloin, parmesan frites	

COMPLEMENT YOUR HAND-CUT STEAK

Cold Water Lobster Tail	25	Oscar-Style	8
Georges Bank Sea Scallops	16	Blue Cheese Crust	3
Blackened or Grilled Jumbo Shrimp	14		

SPECIALTY DISHES & SEAFOOD MARKET

Salmon Oscar * Jumbo lump crab meat, béarnaise, grilled asparagus, yukon gold whipped potatoes	34
Parmesan Scallops lobster-parmesan risotto	36
Broiled Seafood Platter lobster tail, chef's fresh fish, shrimp, scallops, tomato-saffron rice	43
Shrimp and Grits Roasted peppers, caramelized onions, spiced-sherry cream	27
Black Grouper rainbow swiss chard, yukon gold whipped potatoes	36

Ray's on the River serves only the freshest and most sustainable seafood available; our menu items are flown in daily and selections vary week-to-week based on seasonality. Please ask your server or bartenders for today's fresh seafood market selections.

SHAREABLE SIDES

Parmesan Frites	8	Lobster-Parmesan Risotto	12
Grilled Jumbo Asparagus with Hollandaise	10	Seasonal Roasted Vegetables	10
Oven Roasted Wild Mushrooms	8	Yukon Gold Whipped Potatoes	8
Lightly Crisped Brussels Sprouts & Cauliflower	8	One Pound Baked Potato	8

EXECUTIVE CHEF SCOTT HEMMERLY

**Consuming raw or undercooked fish, shellfish, eggs or meat increases your risk of foodborne illness. Please inform your server of any food allergies, and we will do our best to accommodate them.*