

GLUTEN-FREE SELECTIONS

STARTERS

Seared Ahi Tuna Tataki * cucumber salad, mustard vinaigrette	16	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	15
Colossal Shrimp Cocktail atomic cocktail sauce, creole remoulade	19		

Chilled Seafood Tower *
maine lobster, oysters, shrimp cocktail, lump crab meat salad
135 large 85 medium

SOUPS & SALADS

Fuji Apple Field Greens candied pecans, blue cheese	11	Heirloom Tomato and Burrata basil pesto	16
Baby Gem Caesar shaved pecorino cheese, Caesar dressing	11	Classic Chopped Salad gigande beans, bell peppers, red onion, tomatoes, goat cheese, kalamata olives, marcona almonds, red wine vinaigrette	12
Steakhouse Wedge bacon, blue cheese, scallions, tomatoes	12	Signature Lobster Cobb bacon, blue cheese, avocado, tomatoes, egg, roasted corn relish, haricot verts, champagne vinaigrette	26

RAY'S HAND-CUT STEAKS & CHOPS

Prime New York Strip * 14 ounces	43	Prime Delmonico Ribeye * 16 ounces	43
Filet Mignon * 12 ounces	48	8oz Filet Mignon & 7oz Lobster Tail *	56
Petite Filet Mignon * 8 ounces	39	Steak Frites *	31
Cowboy Ribeye * 22 ounces	56	6 ounce tenderloin, parmesan frites	

COMPLEMENT YOUR HAND-CUT STEAK

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

SPECIALTY DISHES & SEAFOOD MARKET

Salmon Oscar * Jumbo lump crab meat, béarnaise, grilled asparagus, yukon gold whipped potatoes	38	<p>Ray's in the City 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 bartender about today's fresh seafood market selections.</p>
Parmesan Scallops lobster-parmesan risotto	40	
Broiled Seafood Platter lobster tail, chef's fresh fish, shrimp, scallops, tomato-saffron rice	45	
Shrimp and Grits Roasted peppers, caramelized onions, spiced-sherry cream	30	
Black Grouper rainbow swiss chard, yukon gold whipped potatoes	38	

SHAREABLE SIDES

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

EXECUTIVE CHEF DEAN BERTHELOT

**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.*