

# Starters

**Warm Rosemary Gougères** 11  
house made pastry puffs, Gruyère

**Northwest Mussels** 18/9  
green curry coconut broth, Uli's chorizo, leeks,  
basil, scallion oil, toasted baguette

**Steamed Manila Clams** 18/9  
white wine, garlic, arbol chili, shallot butter,  
toasted baguette

**Calamari** 17  
breaded and fried, roasted garlic aioli,  
Mama Lil's peppers, preserved lemon

**Dungeness Crab Cakes** 32  
braised greens, house tartar, scallions

**Crispy Brussels Sprouts** 18  
roasted garlic, miso vinaigrette, chili oil,  
Marcona almonds

**Ahi Crudo\*** 19  
Yellowfin tuna, piquillo aji rojo, toasted pepitas,  
pickled serrano, puffed rice paper, olive oil,  
roasted garlic, pea shoots

**Crab Toast** 20  
Dungeness crab, sea clams, artichoke, red pepper,  
herbs de Provence, Grand Central como bread

**Rays Pacific Northwest Chowder** 9  
clams, house smoked bacon, red potato,

**Butter Lettuce Salad** <sup>GF</sup> 14  
apricot, radish, hazelnut, white cheddar,  
green goddess dressing

**Rays Caesar** 12  
baby red gem lettuce, garlic croutons, Parmesan  
**Add Spanish anchovies** 2

# Entrées

**Rays Sablefish** 46

**House Smoked** <sup>GF</sup>  
curried Basmati rice, pickled and raw cucumber,  
dill, miso, Shimeji mushrooms

**Applewood Grilled Sake Kasu** <sup>GF</sup>  
seasoned coconut milk, bok choy,  
beech mushrooms, rice, scallion, chili oil

**Wild Alaskan King Salmon** <sup>GF</sup> 46  
crispy skin, roasted cauliflower, cauliflower purée,  
pomegranate-pistachio relish

**Mary's Half Chicken** <sup>GF</sup> 35  
Spanish style Yukon potatoes, poblano crema,  
bacon spiked black beans, radish sprouts

**Seared Ahi Tuna\*** <sup>GF</sup> 41  
fennel dusted, cannellini beans, heirloom kale,  
King Oyster mushrooms, caramelized onion purée,  
balsamic reduction

**Winter Squash & Farro** 30  
Delicata and Butternut squash, Oyster mushrooms,  
fried sage, coconut-squash emulsion

**House Made Tagliatelle** 32  
spinach, hazelnuts, mushroom medley, garlic,  
black pepper, butter, Parmesan  
add four garlic prawns 12    add scallop duo 16

**Pan Seared Sea Scallops** 41  
braised pork belly, farro, winter squash,  
pork jus, pea shoots

**Alaskan King Crab Legs** 62  
steamed, garlic-ginger spiked green beans,  
fried potatoes, lemon, butter, walnuts

**Applewood Grilled Double R Ranch**

**Filet Mignon\*** <sup>GF</sup> 56  
celery root purée, zucchini, broccolini,  
cotija, lime, demi glace

**Ribeye\*** 54  
charred onion, broccolini, arbol chili, oyster sauce

**Add Oscar:** 2 oz Dungeness crab, hollandaise 16  
**Add Crab:** ½ lb. Alaskan king crab 31

Paul Duncan Executive Chef | Stephen Rodriguez Sous Chef | Locally owned and passionately driven since 1973.  
Rays supports local farms, ranches and fisheries that are guided by the principles of sustainability.

12/31/19

Items marked GF are gluten friendly, but not gluten free. Please advise us of all allergies.

\*Consuming raw or undercooked seafood or meats may increase your risk of foodborne illness. If this poses a health concern for you please ask your server for further information.