

# STARTERS

## 🚢 ALASKAN CRAB CAKES

Sweet, tender crab, fresh herbs, bread crumbs, housemade creole remoulade sauce. 19.95

## 🚢 CRISPY CALAMARI

Lightly coated calamari in our signature seasoning, housemade spicy red pepper aioli dipping sauce. 19.95

## ROASTED GARLIC & GORGONZOLA

Oven-roasted garlic in olive oil, warm Gorgonzola cheese, toasted baguette slices with herb butter. 17.95

## HOT CRAB & ARTICHOKE DIP

Succulent pieces of crab, artichokes hearts, spinach, under toasted gratiné, basil garlic crisps for dipping. 21.95

## SESAME CRUSTED AHI \* GF

Pacific Ocean ahi tuna seared rare, shredded cabbage, housemade sweet chili ginger dipping sauce. 25.95

## 🚢 BUTTERY GARLIC STEAMED MANILA CLAMS GF

Savory broth of white wine, garlic, butter, onions, dill - perfect for mopping up with our sourdough bread! 25.95

## 🚢 HEARTY SEAFOOD CHOWDER

Housemade daily with Alaskan halibut and cod, cream, baby red potatoes, fresh herbs – a tasty Seward favorite since Ray's opened in 1986! 10.95

## SOURDOUGH BREAD

Herbed balsamic olive oil 5.95

## MOUNT ALICE SALAD GF

Mixture of spring greens and romaine, sweet cranberries, feta, snappy lemon garlic vinaigrette. 10.95

## ICEBERG WEDGE SALAD GF

Crisp iceberg lettuce, bacon crumbles, tomato, creamy Danish Blue cheese dressing. 14.95

## CLASSIC CAESAR SALAD

Housemade herb croutons, Parmesan, anchovies, crisp hearts of romaine, creamy Caesar dressing. 11.95

*Make any salad an entrée by adding charbroiled or blackened:*

**Salmon** 14.95

**Halibut** 24.95

**Chicken Breast** 9.95

## RAY'S SEAFOOD SPECIALTIES

### 🚢 BRANDY GLAZED

#### WILD ALASKAN SALMON \* GF

Housemade brandy-brown-sugar glaze on oven roasted tender salmon, garlic mashed potatoes, roasted vegetables. 36.95

#### CIOPPINO — FISHERMAN'S STEW

Savory seafood medley of Alaskan scallops, mussels, manila clams, prawns, and cod, our signature tomato sauce with garlic and bell peppers, served over linguine – Ray's personal favorite! 39.95

### WILD ALASKAN FISH & CHIPS \*

Crispy Japanese panko crumb coating, seasoned fries, fresh cabbage slaw, housemade dill tartar sauce.

**Cod** 28.95 **Halibut** 41.95

### CAPTAIN'S CATCH

Panko crusted Alaskan cod, grilled prawns and scallops with garlic butter, cilantro lime rice, broccolini – along with two housemade sauces: dill tartar and kicky cocktail. 37.95

### 🚢 HALIBUT ANDAMAN \*

Macadamia nut crusted Alaskan halibut baked tender, accompanied by our red curry coconut sauce, cilantro lime rice, broccolini. 44.95

### THE ULTIMATE CREAMY SEAFOOD LINGUINE

Succulent Alaskan scallops, cod, and prawns, sautéed in garlic cream sauce with herbs, mushrooms, and zucchini, tossed with linguine, finished with grated Parmesan. 37.95

### MISO SABLEFISH \*

Rich, buttery sablefish from Alaska's deep seas marinated in miso and broiled to melt-in-your-mouth perfection, coconut basmati rice, broccolini. 39.95

## STEAK & CHICKEN

### CRANBERRY ROSEMARY CHICKEN GF

Grilled olive oil-rosemary-garlic marinated chicken breasts, housemade cranberry-pineapple chutney, garlic mashed potatoes, broccolini. 30.95

### 🚢 CHARBROILED STEAK \* GF

Fresh, hand-cut Choice Grade, dry-aged beef, expertly grilled with our signature garlic herb steak butter. Served with garlic mashed potatoes and broccolini.

**Ribeye** 16 oz. 52.95

**New York** 10 oz. 41.95

### ACCOMPANIMENTS

#### Alaskan Crab Legs GF

Succulent Tanner Crab legs steamed, melted butter, lemon. *Market price*

#### Beer Battered Prawns

Zesty cocktail sauce. 9.95

## DESSERTS

### 🚢 CREOLE BREAD PUDDING

Vanilla custard-soaked sourdough bread dotted with raisins, laden with buttery whiskey sauce. 13.95

### CHOCOLATE PRALINE FANTASY

Velvety chocolate mousse, caramel center, dark chocolate crust. 14.95

### COCONUT KEY LIME PIE

Tart, creamy key lime custard, toasted coconut, graham cracker crust. 11.95

### 🚢 GRIZZLY BEAR CRISP

Tangy-sweet seasonal berries baked under a crumbly oat topping, topped with vanilla ice cream. 13.95

### 🚢 CRÈME BRÛLÉE GF

Exquisitely rich custard, crackly caramelized sugar top. 10.95

### FOX ISLAND FUDGE SUNDAE GF

Rich, chocolaty hot fudge, vanilla ice cream, macadamia nuts, whipped cream, maraschino cherry. 10.95

🚢 Our signature dishes are marked by an anchor and are highly recommended!

*Separate checks are not allowed on parties of 6+ and will have a 20% gratuity added.*

\* *These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.*

GF *Gluten free items. Normal kitchen operations involve shared cooking and preparation areas. We cannot guarantee that menu these items are free from any allergens.*