

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

🚩 WILD ALASKAN FISH & CHIPS *

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

Cod 19.95 **Halibut** 32.95

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. 34.95

RESURRECTION BAY

SALMON SPINACH SALAD *

Grilled wild Alaskan salmon, baby spinach, snow peas, citrus sections, zingy ginger sesame dressing, crispy wonton shell. 24.95

SHRIMP BASKET

Hand-dipped prawns in seasoned beer batter, fresh cabbage slaw, crisp-coated fries, zesty cocktail sauce. 20.95

🚩 SEWARD SALMON TACOS *

Wild Alaskan salmon blackened with our signature seasoning, spicy mango salsa, feta crumbles, pickled onions, finely shredded cabbage, flour tortillas. We love these tacos! 21.95

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. 34.95

SANDWICHES & BURGERS

Served with crisp-coated fries or add \$2.95 for a mixed green salad tossed with housemade lemon garlic dressing.

FIREWEED CHICKEN SANDWICH

Charbroiled seasoned chicken breast, basil aioli, pickled onions, melted Swiss cheese, toasted brioche bun with lettuce, tomato, onion. 21.95

CRISPY HALIBUT SANDWICH

Tender Alaskan halibut, panko coated, dill tartar sauce, shredded iceberg lettuce, toasted brioche bun. 27.95

BLACKENED WILD ALASKAN SALMON SANDWICH *

Cajun spiced fresh Alaskan salmon, red pepper aioli, toasted brioche bun with lettuce, tomato, onion. 24.95

HIPPY HIKER BURGER

Caramelized onions, Impossible Burger plant-based patty, toasted brioche bun with mayo, lettuce, tomato. 20.95

🚩 RAY'S FAMOUS SALTWATER BURGER *

Angus beef, Swiss cheese, crispy bacon, pickled jalapeños, sautéed mushrooms and onions, toasted brioche bun with mayo, lettuce, tomato, onion. 23.95

CLASSIC CHEESEBURGER *

Angus beef, cheddar cheese, toasted brioche bun with mayo, lettuce, tomato, onion. 19.95

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.*