

827 Ray's

KITCHEN + CELLAR

APPETIZERS & SNACKS

- Baked Goat Cheese** -10-
Roasted Red Pepper and Tomato Coulis with French Bread
- Oak Fired Artichoke and Octopus** -12-
Artichoke Hearts, Port Braised Octopus, Mimolette Cream and Persillade Panko Crust
- Pan Fried Shishito Peppers and Roasted Cauliflower** -10-
Aged Mimolette and Sundried Tomato Aioli
- Beef Carpaccio**** -10-
Fleur de Sel, Truffle Aioli, Upland Cress, Fried Capers and Crostinis
- Meat and Cheese Board** -14-
An Assortment of Cheeses, Cured Meats, Marinated Olives, Dijon Mustard, Aioli and Crostinis
- Gulf Shrimp and Gnocchi** -10-
Parisian Style Gnocchi, Sautéed Gulf Shrimp, Bacon Cream and Celery Salad
- Lobster Bisque** -9-
Dry Sherry, Snipped Chives, Crème Fraiche and Lobster Meat

LUNCH TIME SALADS

- Grilled Salmon and Spinach Salad**** -16-
Grilled Salmon, Young Spinach, Grape Tomatoes, Goat Cheese, Red Onions, Nicoise Olives, Crispy Onions and Lemon Dill Vinaigrette
- Romaine and Kale Chicken Salad** -14-
Grilled All Natural Chicken Breast, Torn Kale, Chopped Romaine, Toasted Almonds, Sliced Grapes, Shaved Apples, Blue Cheese and Red Wine Dijon Vinaigrette
- Gulf Shrimp Salad** -16-
Citrus Poached Shrimp, Bibb Lettuce, Orange Supremes, Scallions, Celery, Crispy Jambon de Bayonne and Tarragon Dressing
- Local Green Salad** -6-sm -9-lg
Carrots, Cucumbers, Grape Tomatoes, Blue Cheese and Choice of Green Goddess Dressing or Herb Sherry Vinaigrette
- Roasted Butternut Squash Salad** -10-
Roasted Butternut Squash, Fresh Arugula, Kale, Cranberries, Feta Cheese and Toasted Pecans with Honey Lemon Dijon Dressing
- Add Chicken Breast* -5-
- Add Beef Shoulder Tender* -9-
- Add Grilled Quail (1)* -9-
- Add Grilled Shrimp (3)* -7-

FROM THE OYSTER BAR**

- East Coast Oysters** 3.5 each
- Gulf Coast Oysters** 2.0 each
- Citrus Poached Jumbo Shrimp** 2.5 each

MID DAY ENTREES

(All Entrees Served with Fruit, Local Green Salad or Fries)

- Petite Steak Grille**** -24-
Grilled 7oz Beef Shoulder Tender with Green Beans, Mashed Potatoes and Madeira Demi-Glace
- Pan Fried Crab Cakes** -19-
Two Pan Fried Crab Cakes, Roasted Baby Carrots, Minted Pea Puree and Saffron Remoulade
- Pappardelle Vegetable Pasta** -14-
Zucchini, Yellow Squash, Cauliflower, Goat Cheese and Roasted Red Pepper Coulis on Pappardelle Pasta
Add Chicken Breast -5-
- Fried Chicken Cordon Bleu Sandwich** -10-
Fried Chicken Breast, Ham, Gruyere Cheese, Dijon Aioli, Lettuce and Tomatoes on Brioche Bun
- Sliced Beef Sandwich** -12-
Sliced Beef, Caramelized Onions, Blue Cheese Horseradish Spread and side of Natural Jus
- Pork Belly Hoagie** -14-
Smoked Pork Belly, Red Onion Marmalade, Arugula, and Truffle Aioli
- Jambon de Bayonne wrapped Scallops** -17-
3 Scallops Skewered with Jambon de Bayonne, Sautéed Spinach, Cauliflower Puree and Grilled Lemon Vinaigrette
- Spinach and Artichoke Flatbread** -14-
Fresh Spinach, Artichoke Hearts, Roasted Tomatoes, Mushrooms and Goat Cheese
- Sliced Beef Flatbread** -14-
Sliced Beef, Roasted Mushrooms, Caramelized Onions, Gruyere, Mozzarella and Mimolette Cream
- Gulf Shrimp and Red Pepper Flatbread** -14-
Gulf Shrimp, Roasted Red Peppers, Melted Leeks, Goat Cheese Mousse, Fresh Mixed Greens and Lemon Vinaigrette

SIDES -5-

- Asparagus**
- Green Beans**
- Broccoli**
- Balsamic Roasted Brussel Sprouts**
- Roasted Mushrooms**
- Garlic Mashed Potatoes**
- Bacon wilted Spinach**
- French Fries**

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions