

www.rayscrabshack.com (510) 792-8808
 5989 Mowry Avenue, Newark, CA 94560
 Sunday – Thursday 11:30am – 9:30pm
 Friday & Saturday 11:30am – 10:00pm

Soups (12 oz. cup)

- Clam Chowder (homemade) (cup) \$6.95
- Lobster Bisque (cup) \$7.50
- A homemade cream based bisque with fresh lobster meat
- Crab Bisque (cup) \$6.95
- A homemade cream based bisque with snow crab meat
- Sourdough Bread Bowl add \$3.25



Raw

- Oyster (6 pieces) \$12.99
- Oyster (12 pieces) \$23.50



Shrimp Cocktail

Deveined shrimp (8 pcs) \$8.95
 in homemade sauce (cucumber, tomato, onion, avocado, radish, and cilantro)

Rolls (with coleslaw, French Fries or Cajun Fries) Sweet Potato Fries add \$1; Garlic Fries add \$2.25



- Maine Lobster Roll \$23.95
- Our signature sandwich – Fresh Maine Lobster meat, mayo, green onion, celery, on a toasted bun
- Double Lobster Roll \$44.95
- Two lobster sandwiches for party of two to enjoy
- Ray's Crab Roll \$20.95
- Snow crab meat with mayo, green onion, celery, on a toasted bun
- Shrimp Roll \$10.95
- Deep fried shrimp, mayo, lettuce, tomatoes, on a soft roll

Salads (Ranch, Italian, or homemade thousand Island)

- Crab Salad \$15.95
- Snow crab meat, lettuce, cucumbers, tomatoes, and eggs
- Lobster Salad \$19.95
- Fresh lobster meat, lettuce, cucumbers, tomatoes, and eggs
- Ray's Seafood Salad \$22.95
- Shrimp, snow crab meat, lobster meat with lettuce, cucumbers, tomatoes, and eggs
- Plain Salad (no seafood) \$6.95

Boiled

Step 1 – Pick your seafood

- Shrimp (with head) Market Price 
- Shrimp (without head) Market Price
- Mussel \$11.99/lb 
- Clams \$12.50/lb 
- Crawfish Market Price

(1 Corn & 6 pieces sausages added for every 2 lbs of **crawfish**)

- King Crab Legs (order by lb) Market Price (mix of legs and claws)
- Dungeness Crab Market Price (whole crab; each weighs 1.5 lbs – 3.5 lbs)
- Lobster Market Price (whole lobster; each weighs 1.5 lbs – 10.0 lbs)

Ray's Combination Bag \$29.95

(no substitution)

- ½ lb Shrimp (with head) - ½ lb Clam
- ½ lb Crawfish - ½ lb Mussel
- Corn (2) - Sausages (6) (beef & pork)

Step 2 - Seasonings (choose one)

All sauces are prepared with butter and Cajun spices

- Plain (no sauce) - Cajun Lemon Pepper
- Original Cajun - Cajun Garlic
- Ultimate Power (all the above)

Step 3 - Spicy Level (choose one)

- Non-spicy - Hot
- Mild - Very Hot
- Medium



Extra Sauce	\$5.50 8oz
	\$9.00 16oz
Extra Condiments	\$0.75 each

Boneless Braised Beef Chuck Short Ribs

(3 pieces) \$17.50

(with French Fries ,
or Cajun Fries)

(Sweet Potato Fries add \$1;
Garlic Fries add \$2.25)



Fried (*with French Fries or Cajun Fries)

(Sweet Potato Fries add \$1; Garlic Fries add \$2.25)

Calamari*	\$11.95
Fish Filet* (4)	\$11.95
Chicken Wing* (6)	\$8.50
Oyster*(6)	\$13.50
Shrimp* (8)	\$11.95

Combo Basket \$15.50

1. Calamari
2. Shrimp (4)
3. Fish (2)

****no substitution****



French Fries	\$4.25
Cajun Fries	\$4.95
Sweet Potato Fries	\$5.95
Garlic Fries	\$5.95
Chicken Bowl	\$6.50



Extras

Garlic Noodles	\$6.95
Corn (plain)	\$1.00 /pc
Sausage (6) (beef & por (only with Original Cajun sauce)	\$5.75
Garlic Bread (2)	\$3.95
Rice	\$2.30
Potatoes (4) mixed sizes	\$2.75



Drinks

Milk	\$2.50
Apple Juice/Orange Juice	\$3.25
Abita Root Beer (bottle) no refill	\$3.25
Soda (free refill)	\$2.75



Coke, D.Coke, Sprite, Fanta Orange, Lemonade,
Raspberry Tea, Ginger Ale, Sweetened Black Tea,
Unsweetened Black Tea, Pink Lemonade, Pibb

Milky Drinks (Add Crystal Boba + \$0.75)

Taro Milk Tea	\$3.25
Mango Milk Tea	\$3.25
Thai Milk Tea	\$3.25
Honeydew Milk Tea	\$3.25

Beer (bottle) (You must be 21 or over)

Corona, Heineken, Blue Moon	\$5.25
Modelo Especial, Lagunitas IPA	\$5.25

Beer on Tap (22 oz)

(You must be 21 or over)

Abita Amber	\$7.50
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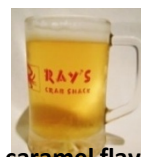
- a smooth, malty, slightly caramel flavor

Lost Coast Great White	\$7.50
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- a very slight hint of citrus brewed with barley, wheat,
mountain water and ale yeast

North Coast Scrimshaw	\$7.50
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- a subtle hop character, a crisp, clean palate, and a dry
Finish



Corkage Fee -- \$15 per bottle

Wine (You must be 21 or over)

White Zinfandel <i>Canyon Road</i>	
Chardonnay <i>Canyon Road</i>	
Cabernet Sauvignon <i>Canyon Road</i>	
Merlot <i>Copper Ridge</i>	
Glass \$6.50 Bottle \$26.00	

Chardonnay <i>Riverstone</i>	glass \$9.50
	bottle \$35.00

Dessert

Flan (homemade)	\$4.25 per slice
Lemon Cream Cake	\$4.95 per slice
Ice Cream	\$3.25 per scoop

choose your flavor

-Mango, Strawberry, Vanilla, Chocolate-



** Absolutely no food or drinks taken inside!

** Reservations are for parties of 8 or more.

** We are not responsible for lost articles.

** We reserve the right to refuse service to anyone.

** Not recommended for people who are allergic to seafood or spices.
We are not responsible for any food or spice related allergies.

** Consuming raw or undercooked seafood may also increase your risk
of contracting a food borne illness especially if you have pre-existing
medical conditions.