



www.rayscrabshack.com (510) 792-8808

Soups (12 oz)

Clam Chowder(homemade) (cup) \$8.50

Lobster Bisque (cup) \$9.95

A homemade cream based bisque with lobster meat

Crab Bisque (cup) \$8.95

Sourdough Bread Bowl (plain) add \$3.75



Salads

Chicken Salad \$16.50

Grilled chicken, lettuce, cucumbers, tomatoes, corn, egg

Shrimp Salad \$17.95

Shrimp deveined, lettuce, cucumbers, tomatoes, egg

Ray's Seafood Salad \$33.95

Shrimp, Dungeness crab meat, lobster meat, lettuce, cucumbers, tomatoes, egg

Plain Salad (no seafood) \$10.50



Raw (eating raw food may

increase your risk of foodborne illness)

Oyster (6 pieces) \$15.50

Oyster (12 pieces) \$28.00



Shrimp Cocktail

Shrimp deveined (8 pcs) in homemade sauce (cucumber, tomato, onion, avocado, radish, and cilantro)



\$16.50

Shrimp Ceviche (4 pcs) \$12.50

Sandwiches (with coleslaw,

French Fries or Cajun Fries)

(Sweet Potato Fries add \$1.50; Garlic Fries add \$2.50)

Maine Lobster Sandwich \$39.95

Maine Lobster meat, mayo, green onion, celery, on a toasted bun

Chicken Sandwich \$16.50

Chicken breast meat grilled with mayo, onion, tomato, Avocado, lettuce, on a toasted bun

Shrimp Sandwich \$17.95

Shrimp deveined, mayo, green onion, lettuce, tomatoes, Celery, on a toasted bun



Boiled (full pound only, no half lb; all seafood are with shells and veins, weighed before cooking)

Step 1 – Pick your seafood

Shrimp (with head) \$17.75/lb

Shrimp (without head) \$19.75/lb

Mussel \$16.50/lb

Clams \$17.00/lb

Crawfish \$16.00/lb

(1 Corn & 6 pcs sausages included for every 2 lbs of crawfish)

Dungeness Crab (whole crab) Market Price (each weighs 1.5 lbs – 3.00 lbs)

Lobster (whole lobster; 1.5 lbs – 6 lbs) Market Price

King Crab Legs (dine-in only) Market Price



Ray's Combination Bag (2 lbs) \$41.50

(no substitution)

- ½ lb Shrimp(with head) - ½ lb Clam

- ½ lb Crawfish - ½ lb Mussel

- Corn (2) - Sausages (6) (beef & pork)



Shrimp & Crab Deluxe Bag \$78.00

(no substitution)

- 1 lb Shrimp without head

- 1 Dungeness Crab (cracked 4 pcs, no big shell)

- Corn (2 pcs) Potato (4 pcs) Sausage (6 pcs)

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 - Medium

- Mild - Hot

- Very Hot

Extra Sauce 8 oz \$7.50
16 oz \$13.50

Soft Shell Crab (fried)

\$8.95



Boneless Beef Chuck Loin

with BBQ sauce (3 pieces) \$19.50

(with French Fries ,
or Cajun Fries)
(Sweet Potato Fries add \$1.50;
Garlic Fries add \$2.50)



Crab Cakes (fried)

1 pc \$12.00 2 pcs \$22.50

Fried (a la carte) (*Add French Fries or Cajun

Fries \$3.50; Add Sweet Potato Fries \$4.50; Add Garlic Fries \$5.50)

Calamari* \$13.00
Fish Filet* (4) \$13.00
Chicken Wing* (6) \$13.00
Oyster* (6) \$13.50
Shrimp* (8) \$13.50

Combo Basket* \$19.00

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



****no substitution****

French Fries \$6.25
Cajun Fries \$6.75
Sweet Potato Fries \$6.95
Garlic Fries \$7.50
Chicken Bowl \$8.50
Waffle Fries \$6.95
Pepper Jack Cheese Sticks \$6.95



Extras

Garlic Noodles \$8.75
Boiled egg \$2.00/pc
Corn (plain) \$1.75/pc
Sausage (6) (beef/pork mix) \$7.50
(only with Original Cajun sauce)
Potatoes (4) \$3.95
Garlic Bread (2) \$5.75
Rice \$2.80
Homemade Pickle \$2.80



Milk Tea (Add Crystal Boba + \$0.75)

Taro, Mango, Thai \$4.95

Drinks

Apple Juice \$4.50
Root Beer (bottle) \$4.50
Soda (free refill) \$3.75



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

Beer (bottle 12 oz) \$6.50

Corona, Blue Moon, Modelo, Heineken

Beer on Tap (22 oz) \$8.95

(You must be 21 or over)

Drake's Amber - English-
style Amber Ale

Lost Coast Great White

- a very slight hint of citrus brewed with barley, wheat,
mountain water and ale yeast

Racer 7 Hazy IPA

- modern blend of hops, fruity, hoppy aroma



Michelada \$8.95



Corkage Fee -- \$15 per bottle

Wine (you must be 21 or over)

Chardonnay
Cabernet Sauvignon
Merlot

Moscato (sweet, fizzy, low in alcohol)

Glass \$6.50 Bottle \$26.00



Dessert

Flan (homemade) \$5.75/slice



Ice Cream \$4.25/scoop

-Mango, Strawberry, Chocolate, Vanilla-

** Absolutely no food or drinks taken inside!

** Reservations taken for party of 7 or more.

** 20% gratuity charged for party of 15 or more;
18% for party of 7 to 14; 15% 6 or less.

** We are not responsible for lost articles.

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

** REFUND/CREDIT WILL BE ISSUED WITH RETURNED FOOD

AND A RECEIPT.

03/2026

Happy Hour

Monday - Friday 2-5pm

Draft Beer	4.95
Chicken Wings (8)	8.95
Pepper Jack Cheese Sticks (5)	3.95
Cajun Edamame	3.95
Fish Taco (3)	5.99
Shrimp Taco (3)	5.99
Raw Oyster (4)	7.99
Chicken Bowl	4.95