

Ray's at Killer Creek

1700 Mansell Rd 30009-4753 · +17706490064 · Updated: Jan 14, 2026

[View online menu](#)



RAW BAR & PLATTERS 4

Chilled Seafood Tower	\$150.00
Maine lobster, freshly shucked cold water oysters, king crab legs, colossal shrimp cocktail, jumbo lump crab meat salad	
Today's Fresh Cold-Water Oysters*	\$3.50
Ray's signature atomic cocktail sauce, champagne mignonette	
Hot Seafood Platter	\$80.00
Ray's New Orleans BBQ shrimp, crispy calamari, wood-oven roasted oysters, jumbo lump crab cakes, crispy lobster bites	
Colossal Shrimp Cocktail	\$20.00
Ray's signature atomic cocktail sauce, Ray's Louis sauce	

STARTERS 10

Goat Cheese Pimento Fritters	\$14.00
house-made pepper jelly	
New Orleans BBQ Shrimp	\$16.00
BBQ butter, Boursin grit cake	
Wood-Oven Roasted Oysters*	\$18.00
blue crab, herbs, lemon, brown butter bread crumbs, mornay	
Pecan Smoked Redfish Dip	\$14.00
crème fraiche, horseradish, hot sauce, lemon, picadillo, everything spiced crackers	
Wagyu Beef Tartare	\$18.00
cured egg yolk, capers, dijon, lavash	
Ahi Tuna Poke*	\$18.00
avocado, cilantro, red onion, macadamia nuts, scallions, citrus ponzu	
Warm Triple Crème Brie	\$14.00
preserved fig jam, grilled sourdough	
Crispy Point Judith Calamari & Shrimp	\$18.00
pickled sweet peppers, San Marzano tomato sauce, Ray's Louis sauce	
Loaded Statesboro Blue Cheese Chips	\$13.00
house-made potato chips, Statesboro blue cheese, scallions, tomatoes, Zoe's applewood smoked bacon	

BBQ Pork Belly**\$14.00**

crispy grits, buttermilk crema, Georgia peanuts

SOUPS 2**Charleston She Crab Soup****\$12.00**

crab roe

Classic Bistro French Onion**\$11.00**

roasted onions, sherry, thyme, beef broth, gratineed provolone and gruyere

FARM FRESH SALADS 4**Ray's Salad****\$15.00**

artisan mixed greens, smoked almonds, pumpkin and sunflower seeds, goat cheese, dried cranberries, red grapes, Honey Crisp apples, roasted onion balsamic

Steakhouse Wedge***\$13.00**

Zoe's applewood smoked bacon, Statesboro blue cheese, scallions, tomatoes

Baby Gem Caesar**\$12.00**

baby gem lettuce, shaved pecorino cheese, herb croutons, caesar dressing

Golden Beets & Fall Greens**\$13.00**

shaved chioggia, pickled red onions, buttermilk ricotta, champagne vinaigrette

SHAREABLE SIDES 10**Lobster Parmesan Risotto****\$12.00**

lobster, basil, parmesan

Grilled Jumbo Asparagus**\$11.00**

garlic, olive oil

Three Cheese Mac**\$10.00**

cheddar, gruyere, parmesan

Crispy Fingerling Potatoes**\$10.00**

smoked sour cream, scallions

Brussels Sprouts & Cauliflower**\$10.00**

lightly crisped, salt, pepper

Wood-Oven Roasted Mushrooms**\$10.00**

fresh herbs, olive oil

Creamed Spinach**\$10.00**

nutmeg, parmesan

Whipped Yukon Gold Potatoes**\$10.00**

garlic herb butter

Gouda Twice Baked Potato	\$10.00
gouda, scallions, parsley	
Smoked Salt & Pepper Fries	\$10.00
white truffle fondue	
RAY'S FAVORITES 9	
Grilled North Atlantic Salmon*	\$37.00
roasted cauliflower, lemon caper brown butter, Lacinto kale, cauliflower puree	
Parmesan Scallops	\$38.00
colossal day boat scallops, lobster parmesan risotto, aged balsamic reduction, basil oil	
Horseradish Crusted Black Grouper	\$38.00
horseradish butter cracker crust, shaved brussels sprouts, dijonaise	
Ray's Surf & Turf	\$48.00
6 oz filet mignon & 7 oz cold water lobster tail with a choice of whipped potatoes or sautéed french beans	
Jumbo Lump Crab Cake	\$37.00
Yukon Gold whipped potatoes, grilled asparagus, roasted corn relish, Creole mustard beurre blanc	
Shrimp Scampi & Linguine	\$30.00
sauteed shrimp, garlic, herbs, white wine & olive oil	
Wagyu Burger	\$18.00
9 oz patty, cheddar, roasted onions, BBQ aioli, fries	
Prime Beef Short Rib	\$32.00
Yukon Gold whipped potatoes, grilled asparagus	
Wood-Fire Roasted Half Chicken	\$28.00
wild mushrooms, marsala, haricot verts, Yukon Gold whipped potatoes	

RAYS HAND-CUT STEAKS 4

New York Strip*	\$40.00
Delmonico Ribeye*	\$44.00
Filet Mignon*	\$47.00
Petite Filet Mignon*	\$40.00

SEASONAL FEATURES 4

Grilled 6oz Filet & Honey Glazed Salmon	\$40.00
Caesar salad	

Crawfish Stuffed Flounder	\$36.00
whole grain mustard, Carolina rice & peas	
Crispy Lobster Scampi	\$36.00
roasted garlic, Calabrian chilies, parmesan	
18oz Dry Aged Kansas City Strip	\$49.00
BBQ onions, bourbon steak sauce, roasted sweet potato	

COMPLEMENT YOUR HAND-CUT STEAK 9

Georges Bank Scallops	\$16.00
Oscar Style	\$8.00
Cold Water Lobster Tail	\$25.00
Jumbo Shrimp	\$14.00
Jumbo Lump Crab Cake	\$14.00
Bearnaise	\$3.00
Au Poivre	\$3.00
Blue Cheese	\$3.00
Bourbon Steak Sauce	\$3.00

FAMILY STYLE 4

Charbroiled Ribeyes	\$80.00
Three cheese mac, Brussels sprouts, chocolate chip cookies. Meal will serve 4 guests & comes with a choice of a baby gem Caesar or classic wedge salad	
Jumbo Lump Crab Cakes	\$60.00
4 ea 4oz signature crab cakes, mashed potatoes, asparagus, chocolate chip cookies. Meal will serve 4 guests & comes with a choice of a baby gem Caesar or classic wedge salad	
Shrimp Scampi Angel Hair Pasta	\$45.00
Meal will serve 4 guests & comes with chocolate chip cookies, and a choice of a baby gem Caesar or classic wedge salad	
Springer Mtn. Chicken Breasts or Tenders	\$55.00
Three cheese mac, Brussels sprouts, chocolate chip cookies. Meal will serve 4 guests & comes with a choice of a baby gem Caesar or classic wedge salad	

SIGNATURE SEAFOOD 6

Honey Glazed Cedar Plank Salmon	\$37.00
Local honey, quinoa and farro, sauteed kale, roasted cauliflower	

Parmesan Scallops	\$38.00
Colossal day boat scallops, lobster Parmesan risotto, aged balsamic reduction, basil oil	
Horseradish Crusted Black Grouper	\$38.00
Horseradish butter cracker crust, shaved Brussels sprouts, Dijonnaise	
Jumbo Lump Crab Cake	\$37.00
Whipped Yukon Gold potatoes, grilled asparagus, roasted corn relish, Creole mustard beurre blanc	
Shrimp & Grit	\$30.00
Andouille sausage, roasted corn relish, jalapeno Cheddar Jack grits, shrimp and beer broth	
Shrimp Scampi & Angel Hair Pasta	\$28.00
Sauteed shrimp, garlic, herbs, white wine and olive oil	

RAY'S HAND-CUT STEAKS & CHOPS ⁵

Filet Mignon	\$47.00
12 oz. Ray's on the River serves top quality Certified Angus Beef that is wet-aged 21-28 days to reach ultimate tenderness and taste, brushed with whole butter and char-broiled to your preferred temperature	
Petite Filet Mignon	\$40.00
8 oz. Ray's on the River serves top quality Certified Angus Beef that is wet-aged 21-28 days to reach ultimate tenderness and taste, brushed with whole butter and char-broiled to your preferred temperature	
New York Strip	\$44.00
14 oz. Ray's on the River serves top quality Certified Angus Beef that is wet-aged 21-28 days to reach ultimate tenderness and taste, brushed with whole butter and char-broiled to your preferred temperature	
Delmonico Rib Eye	\$44.00
16 oz. Ray's on the River serves top quality Certified Angus Beef that is wet-aged 21-28 days to reach ultimate tenderness and taste, brushed with whole butter and char-broiled to your preferred temperature	
Surf & Turf Special	\$42.00
7oz Lobster Tail & 6oz Filet Choice of Whipped Potatoes or Green Beans	

CHEF'S CREATIONS ⁵

Prime Beef Short Rib	\$32.00
Whipped potatoes, sauteed French beans	
Springer Mountain Farms Chicken	\$28.00
Pan roasted airline breast, whipped Yukon Gold potatoes, grilled asparagus, pan jus	
Brisket Burger	\$17.00
Cheddar, Doux South pickles, Bibb lettuce, ripe tomato, BBQ sauce, toasted brioche bun, house cut fries	
Salmon BLT	\$18.00
Zoe's Applewood bacon, chive tartar sauce, Bibb lettuce, ripe tomato, toasted brioche, house cut fries	
Black & Blue Steak Salad	\$18.00
NY strip, Statesboro Blue cheese, Zoe's Applewood bacon, grape tomatoes, avocado, roasted onion balsamic	

A LA CARTE DESSERTS 2

Key Lime Pie **\$9.00**

Lemon Butter Cake **\$9.00**

SPARKLING WINE & CHAMPAGNE 3

La Marca, Prosecco, Veneto, Italy **\$10.00**

Perrier Jouet Grand Brut, Champagne, France **\$20.00**

Domaine Chandon Rose', California **\$14.00**

WHITE, ROSE' & ALTERNATE WHITES 8

Fleur de Mer Rose', Cotes de Provence, France **AVAILABLE OPTIONS**

6oz: \$12.00

9oz: \$16.00

Gio', Pinot Grigio, Delle Venezie, Italy **AVAILABLE OPTIONS**

6oz: \$12.00

9oz: \$16.00

Heinz Eifel Riesling Spatlese, Mosel, Germany **AVAILABLE OPTIONS**

6oz: \$12.00

9oz: \$16.00

Whitehaven, Sauvignon Blanc, Marlborough, New Zealand **AVAILABLE OPTIONS**

6oz: \$12.00

9oz: \$16.00

Duckhorn, Sauvignon Blanc, Napa Valley, CA **AVAILABLE OPTIONS**

6oz: \$15.00

9oz: \$22.00

J Vineyards & Winery, Chardonnay, California **AVAILABLE OPTIONS**

6oz: \$12.00

9oz: \$16.00

Miner Family, Chardonnay, Napa Valley, CA **AVAILABLE OPTIONS**

6oz: \$15.00

9oz: \$22.00

Jordan, Chardonnay, Russian River Valley, CA **AVAILABLE OPTIONS**

6oz: \$18.00

9oz: \$26.00

RED 11

Shooting Star, Pinot Noir, Lake County, CA

AVAILABLE OPTIONS

6oz: \$12.00

9oz: \$16.00

Soter "North Valley", Pinot Noir, Willamette Valley, OR

AVAILABLE OPTIONS

6oz: \$15.00

9oz: \$22.00

Crossbarn, Pinot Noir, Sonoma Coast, CA

AVAILABLE OPTIONS

6oz: \$17.00

9oz: \$24.00

Conundrum, Red Blend, CA

AVAILABLE OPTIONS

6oz: \$14.00

9oz: \$20.00

Ferrari-Carano, Sangiovese Red Blend, Sonoma

AVAILABLE OPTIONS

6oz: \$18.00

9oz: \$26.00

Orin Swift, Zinfandel, Petite Sirah, Syrah, CA

AVAILABLE OPTIONS

6oz: \$17.00

9oz: \$24.00

Ghost Pines, Merlot, Sonoma & Napa County, CA

AVAILABLE OPTIONS

6oz: \$12.00

9oz: \$16.00

Red Schooner, Malbec, Mendoza, Argentina

AVAILABLE OPTIONS

6oz: \$15.00

9oz: \$22.00

Tribute, By Benziger Family Wines, California

AVAILABLE OPTIONS

6oz: \$12.00

9oz: \$16.00

Baby Blue, Blue Rock Vineyards, Sonoma County, CA

AVAILABLE OPTIONS

6oz: \$16.00

9oz: \$24.00

Frank Family, Napa Valley, CA

AVAILABLE OPTIONS

6oz: \$20.00

9oz: \$28.00

MONDAY: "MARGARITA MONDAY" ²

Classic Margarita

Mezcal Margarita

TUESDAY: "TIKI TUESDAY" ²

Ray's Mai Tai **\$8.00**

The Painkiller **\$8.00**

WEDNESDAY: "WHISKEY WEDNESDAY" ²

Featured Whiskey Cocktail **\$9.00**

Eagle Rare **\$7.00**

THURSDAY: "TITO'S THURSDAY" ²

2oz Tito's **\$7.00**

Tito's Martini **\$11.00**

FRIDAY: "OLD FASHIONED FRIDAY" ³

Buffalo Trace Old Fashioned

Woodford Old Fashioned

Bulleit Rye Old Fashioned

SIGNATURE COCKTAILS ¹²

Cucumber Mint Gimlet **\$10.00**

Ketel One Vodka, lime juice, cucumber mint simple syrup

Fig Old Fashioned **\$13.00**

House-made fig-infused 1792, turbinado syrup, black walnut bitters, Filthy black cherry, orange peel

Summer's Return **\$13.00**

Georgia's own 13th Colony southern gin, apricot brandy, yellow chartreuse and Lamarca Prosecco

The Pain Killer **\$12.00**

Pyrat Rum, fresh juices and real creme of coconut

Barrel-Aged Manhattan **\$13.00**

Barrel-aged high west double rye, Hoodoo chicory liqueur, Angostura bitters, orange bitters

Killer Pineapple Margarita **\$11.00**

Camarena Reposado tequila, Grand Marnier, lime juice, pineapple juice, hopped grapefruit bitters, Elemakule tiki bitters

Oaxaca Old Fashioned **\$12.00**

Herradura Reposado tequila, Fidencio Joven Mezcal, Bittermen's mole bitters

Blueberry Bramble **\$13.00**

St. George Terroir Gin, fresh lemon juice, Blended Family blueberry liqueur (made in Roswell, Georgia)

Gold Rush	\$11.00
Woodford Reserve Bourbon, honey syrup, lemon, bitters	
Slingshot	\$12.00
A "Killer" take on a Singapore Sling, with Georgia's own 13th Colony southern gin	
Creekside Cosmo	\$15.00
Absolut Mandarin, St. George Raspberry liqueur	
Ray's Mai Tai	\$10.00
Pyrat Rum, house made spiced orgeat syrup	

LOCAL CRAFT BEER 13

Creature Comforts Bibo Pilsner, Athens, GA

Allagash White Wheat Beer, Portland, Maine

Sweetwater 420 Extra Pale Ale, Atlanta, GA

3 Taverns "A Night on Ponce" IPA Decatur, GA

Monday Night "Slap Fight" IPA Atlanta, GA

Scofflaw Pog Basement IPA Atlanta, GA

Orpheus "Transmigration of Souls" Double IPA Atlanta, GA

Gate City "Copperhead" Amber Ale, Roswell, GA

Jekyll "Cooter" Brown Ale, Alpharetta, GA

Reformation "Cadence" Belgian Style Ale, Woodstock, GA

Monday Night "Drafty Kilt" Scotch Ale, Atlanta, GA

Reformation "Terminus" Porter, Woodstock, GA

Burnt Hickory "Big Shanty" Graham Cracker Stout, Kennesaw, GA

BOURBON AND RYE 28

13th Colony Southern Bourbon

Angel's Envy Bourbon

Angel's Envy Rye

Baker's

Basil Hayden's

Booker's

Breckenridge Buffalo Trace Bullet Bourbon

Bulleit Rye E.H. Taylor Small Batch

E.H. Taylor Straight Rye Elijah Craig 12 Yr

Elijah Craig Barrel Proof Elmer T. Lee Single Barrel

Four Roses Small Batch High West Double Rye

High West Rendezvous Jefferson Ocean

Jefferson's Reserve

Jim Beam Knob Creek

Knob Creek Single Barrel Reserve Larceny

Maker's Mark

Maker's 46 Michter's Us 1 Bourbon

Michter's Us 1 Straight Rye Noah's Mill

Old Forester Signature 100 Old Potrero 18th Century

Orphan Barrel Forged Oak 15 Yr Orphan Barrel Rhetoric 20 Yr

Ridgemont Reserve 1792 Rittenhouse Rye

Rock Hill Farms

Sazerac 6 Yr Rye Stagg Jr

Whistle Pig Rye

Widow Jane Wild Turkey 101

Willet Pot Still Reserve Willet Straight Rye Whiskey W.I. Weller Antique Collection

W.I. Weller 12 Yr Woodford Reserve

Woodford Reserve Double Oaked Woodford Reserve Rye