



Lunch

Starters

LIONFISH CAKES - \$25.00

Perfect little lionfish cakes rolled in breadcrumbs and served on a bed of island-grown arugula salad, drizzled with African basil aioli

PEEL & EAT SHRIMP

Half dozen \$22.00 / Dozen \$32.00

Caribbean shrimp sautéed in garlic butter and served with house cocktail sauce

RAY CAYE CEVICHE - \$28.00

Chef Cri's choice of seafood marinated in lime juice, mixed with vegetables, island-grown cilantro and habanero pepper, served with corn chips

CHOPPED SALAD - \$22.00

Add Chicken +\$8 / Grilled Shrimp +\$10

Romaine lettuce, cherry tomato, roasted sweet corn, avocado, and bacon tossed in a warm bacon dressing and topped with crumbled goat cheese

CLASSIC CAESAR SALAD - \$22.00

Add Chicken +\$8 / Grilled Shrimp +\$10

Crispy local romaine lettuce tossed in our creamy house Caesar dressing, freshly grated Parmesan cheese and crunchy garlic croutons

CITRUS ARUGULA SALAD - \$21.00

Add Chicken +\$8 / Grilled Shrimp +\$10

Island-grown arugula, shaved red onion, cheery tomato, toasted pine nuts and Parmesan cheese drizzled in house citrus vinaigrette

Sandwiches

BLACKEND CHICKEN BURGER - \$28.00

Blackened chicken breast served on a soft bun and topped with feta cheese, Marie dressing, arugula, sliced tomatoes, and caramelized onions

JALAPEÑO INFUSED CHEESEBURGER - \$29.00

Grilled 8 oz. steak patty, melted cheddar cheese served on a homemade bun with tomato, local romaine lettuce, pickles and caramelized onions

REEF BURGER - \$30.00

Tempura fish fillet served on a homemade bun with tomato, local romaine lettuce, pickles and tartar sauce

RAY CAYE CLUB - \$26.00

Homemade wheat bread grilled with Swiss cheese and bacon, layered with herb mayo, lettuce, tomato, onion rings and sliced avocado and deli style turkey

Lunch Plates

PIBIL BURRITO - \$26.00

Traditional Mayan style pulled pork and cilantro pesto wrapped in a warm flour tortilla and served with sides of pico de gallo and guacamole

WORLD FAMOUS LIONFISH TACOS - \$27.00

Fresh corn tortilla filled with golden fried lionfish strips and topped with cabbage cilantro slaw and pico de gallo

CORAL REEF BASKETS - \$25.00 / \$29.00

Freshly caught fish fillet strips or shrimp, deep fried until crispy, served with house tartar sauce and chips of the day

BELIZEAN LUNCH SPECIAL - \$22.00

Coconut rice and beans, Belizean stewed chicken and fried ripe plantain

SAUSAGE BOLOGNESE - \$29.00

Rigatoni pasta with flavourful sausage bolognese, topped with fresh parmesan cheese and served with garlic toast

Desserts

HOUSE MADE GELATO - \$12.00

Creamy specials made daily - ask for flavors

PASTRY OF THE DAY - \$15.00

Ask for options



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*Lionfish are decimating native fish in the Caribbean. In an effort to share in the protection of our reef fish, consuming lionfish is an excellent way to clean the reef and spread awareness.

Please Join us in this Effort