



## GLUTEN - FREE OPTIONS

### RAW BAR

**OYSTERS EAST AND WEST COAST SELECTIONS** 2<sup>50</sup> each  
Mignonnette Sauce

**LOBSTER COCKTAIL** 17  
Half of Maine Lobster,  
Classic Cocktail Sauce

**CHILLED JUMBO SHRIMP** 17  
3 Jumbo Shrimp, Classic Cocktail Sauce

**MIDDLE NECK CLAMS** 1<sup>50</sup> each  
East Coast Clams, Classic Cocktail Sauce

**CRAB COCKTAIL** 16  
¼ Pound Colossal Crabmeat,  
Old Bay Mayo and Classic Cocktail Sauce

**RAILS PLATTER** 59 (serves 2-3)  
3 Jumbo Shrimp, 6 Clams, 6 Oysters,  
½ Chilled Lobster and Colossal Crab Meat

**THE TOWER** 115 (serves 4-6)  
6 Jumbo Shrimp, 12 Clams, 12 Oysters,  
Whole Chilled Lobster and Colossal Crab  
Meat

### APPETIZERS

**TAMARIND SHRIMP** 14  
Coconut Milk Jasmine Rice, Cucumber  
Scallion Salad

**DOUBLE CUT MAPLE-PEPPER  
GLAZED BERKSHIRE BACON** 9  
Cured and Smoked in House

**BURRATA** 13  
Heirloom Cherry Tomato Confit,  
Arugula Pesto, Crostini

### SALADS

**SIMPLE SALAD** 8  
Baby Greens, Carrot, Fennel  
Ribbons, Tomatoes and  
Champagne Vinaigrette

**THE WEDGE** 10  
Iceberg, Bacon, Tomatoes, Pickled  
Red Onions, Crumbled Bleu Cheese

**HARVEST SALAD** 11  
Roasted Delicata Squash, Baby Kale, Cranberries,  
Goat Cheese, Sliced Apples, Pumpkin Seed Granola,  
Apple Cider Vinaigrette

**BEEF & GOAT CHEESE** 10  
Baby Arugula, Endive, Sicilian  
Pistachios, Orange Balsamic Vinaigrette

**LOBSTER SALAD** 17  
Maine Lobster, Bibb Lettuce, Avocado,  
Cherry Tomatoes, Red Onions,  
Cucumbers, Green Goddess Dressing

### STEAK CUTS

Our steaks are dry aged for 28 days on premise in our aging room and hand cut by our butchers daily.

**PRIME NY STRIP STEAK** 16oz 39  
**FILET MIGNON** 12oz 38  
**PETITE FILET MIGNON** 8oz 33  
**COWBOY STEAK** 20oz 39

**PORTERHOUSE FOR TWO, THREE, FOUR** 44 PP  
**KANSAS CITY STEAK** 20oz 39  
**MARINATED SKIRT STEAK** 12oz 29  
**ESPRESSO RUB BONE-IN NY STRIP** 42

*Great steak additions:* 1 1/4 pound STEAMED MAINE LOBSTER MP + GRILLED GULF SHRIMP 11 + 7 OZ LOBSTER TAIL 19

*RARE cool, red center    MEDIUM RARE warm, red center    MEDIUM warm, pink center    MEDIUM WELL slight pink center    WELL no pink, cooked through*

### RAILS CLASSICS

**14 oz GRILLED VEAL CHOP** 38  
Gnocchi, Mushrooms, Asparagus,  
Sage Cream Sauce

**CHILEAN SEA BASS** 36  
Roasted Fennel, Fingerling Potatoes,  
Olives, Tomatoes, Clam Broth

**ORGANIC SCOTTISH SALMON** 26  
Baby Kale, Onions, Quancale,  
Dijon Cream Sauce

**PAN ROASTED CHICKEN BREAST** 22  
Organic Bone-In Breast, Rutabaga Gratin,  
Garlic Spinach

**ESPRESSO DUSTED MONKFISH** 32  
Risotto with Braised Leeks,  
Red Wine Demi

**MAINE LOBSTER**  
2-3 Pounds Steamed or Broiled  
**MARKET PRICE**

### SIDES

HASH BROWN POTATOES 7 + PARMESAN-TRUFFLE FRIES 5 + MASHED POTATOES 7

GRILLED ASPARAGUS, GRANA PADANO, BLACK TRUFFLE SEA SALT 7 + SAUTÉED SPINACH, GARLIC & OIL 7

ROASTED BRUSSELS SPROUTS, SQUASH, CRANBERRY & PANCETTA 8 + BUTTER POACHED LOBSTER MASHED POTATO 15

FOREST MUSHROOMS, SHALLOTS & THYME 7 + ROASTED CAULIFLOWER, CAPERS & RAISINS 7 + DOUBLE STUFFED BAKED POTATO 6

\*If you have a food allergy, please speak to the manager or your server.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.