

# RAILS STEAKHOUSE

## RAW BAR

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

⊗ **LOBSTER COCKTAIL** 21  
1 ¼ Pound Maine Lobster,  
Vodka Spiked Cocktail Sauce

⊗ **CHILLED JUMBO SHRIMP** 17  
3 Jumbo Shrimp, Vodka Spiked Cocktail Sauce

⊗ **MIDDLE NECK CLAMS** 1.<sup>50</sup> each East Coast  
Clams, Vodka Spiked Cocktail Sauce

⊗ **CRAB COCKTAIL** 18  
¼ Pound Colossal Crabmeat, Old Bay Mayo  
and Vodka Spiked 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

**BURRATA** 13  
Peperonata, Capers, Baby Arugula,  
Caper-Raisin Jam, Toasted Country Bread

⊗ **DOUBLE CUT MAPLE-PEPPER  
GLAZED BERKSHIRE BACON** 11  
Cured and Smoked in House

**KOBE MEATBALLS** 12  
Tomato Basil Sauce, Whipped Fresh Ricotta,  
Shaved Grana Padano

**POINT JUDITH CALAMARI** 14  
Crispy Fried, Sriracha Mayonnaise

**KOBE BEEF SLIDERS** 10  
Caramelized Onions, Fontina Cheese, Truffle Aioli

**GRILLED SPANISH OCTOPUS** 15  
Israeli Cous Cous Salad, Olives, Peppers, Tomatoes,  
Baby Arugula Pesto

**LOBSTER KNUCLE "ESCARGOT STYLE"** 15  
Maine Lobster, Garlic-Parsley Butter, Toasted Brioche

**MARYLAND STYLE CRAB CAKE** 16  
Colossal Crab Meat, Mango Slaw, Jalapeño Cilantro Mayonnaise

⊗ **CAULIFLOWER STEAK** 11  
Curried Aioli, Pickled Raisins, Toasted Pinenuts, Cilantro

**CRISPY FRIED ROCK SHRIMP** 14  
Sambal Aioli, Cherry Peppers,  
Pickled Red Onions

**TUNA TARTARE** 15  
Hand Cut Ahi Tuna, Avocado Mousse,  
Soy-Lime Vinaigrette, Wonton Crisps

**LOBSTER BISQUE** 10  
Lobster, Brioche Croûtons, Tarragon  
Creme Fraiche

**ONION SOUP GRATINÉE** 8  
Artisanal Three Cheese Blend

## SALADS

**CAESAR SALAD** 10  
Romaine Hearts, Garlic Croutons,  
Shaved Grana Padano

⊗ **BABY KALE SALAD** 11  
Garbanzo Beans, Roasted Squash,  
Pears, Toasted Walnuts, Bacon,  
Ricotta Salata, Maple-Balsamic  
Vinaigrette

⊗ **RAILS CHOP CHOP SALAD** 13  
Shrimp, Green Beans, Tomatoes, Cucumber, Red Onion, Avocado, Feta  
Cheese, Spicy Almonds, Champagne Vinaigrette

⊗ **BEET & GOAT CHEESE** 11  
Baby Arugula, Endive, Sicilian  
Pistachios, Orange Balsamic Vinaigrette

⊗ **THE WEDGE** 11  
Iceberg, Bacon, Tomatoes, Pickled Red  
Onions, Crumbled Bleu Cheese

## PIZZAS

**SHORTRIB & CHIMICHURRI** 14  
Beef Shortrib, Wild Mushrooms, Tallegio Cheese,  
Chimichurri Sauce

**FIG & BLEU** 13  
Figs, Gorgonzola, Caramelized  
Onions, Arugula, Balsamic Reduction

**MARGHERITA** 13  
San Marzano Tomatoes, Fresh  
Mozzarella, Garden Basil

## STEAK CUTS

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

Sauces: Bearnaise ♦ Au Poivre ♦ Bordelaise ♦ Chimichurri

**PRIME NY STRIP STEAK** 16oz 39  
**PETITE FILET MIGNON** 8 oz 35  
**FILET MIGNON** 12 oz 41  
**COWBOY STEAK** 20oz 41

**PORTERHOUSE FOR TWO, THREE, FOUR** 44 PP  
**KANSAS CITY STEAK** 20oz 39  
**MARINATED SKIRT STEAK** 12oz 29  
**COLA INFUSED RIBEYE** 20 oz 42

**Great steak additions:** 1 1/4 pound STEAMED MAINE LOBSTER MP ♦ 3 GRILLED GULF SHRIMP 14 ♦ OSCAR STYLE 14 ♦ 7 OZ LOBSTER TAIL 21  
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

**DOUBLE CUT LAMB CHOPS** 36  
Panko Crusted, Gorgonzola Stacked  
Potatoes, Natural Jus

**POTATO GNOCCHI** 26  
King Crab Meat, Foraged Mushrooms,  
Marsala Cream Sauce

⊗ **DUROC TOMAHAWK PORK CHOP** 29  
Balsamic Glazed Red Onions & Long Hots

**HOUSE SMOKED ST. LOUIS RIBS** 26  
Glazed with our Classic BBQ Sauce, Roasted  
Jalapeño Corn Bread and Mango Slaw

⊗ **BRAISED SHORT RIBS OF BEEF** 28  
Creamy Parmesan Risotto Cake, Onion  
Marmalade, Cabernet Demi

**KOBE BEEF BURGER** 16  
American Wagyu Beef, Lettuce, Tomato,  
Onion, Choice of Cheese with French Fries

⊗ **BRAISED ORGANIC CHICKEN** 25  
Shishito Peppers, Fingerling Potatoes, Baby  
Tomatoes, Sweet Sausage, Vinegar Sauce

## SEAFOOD

**PANKO CRUSTED SCOTTISH SALMON** 29  
Rainbow Swiss Chard, Quinoa,  
Dijon Mustard Cream

**SEAFOOD PAELLA** 34  
Lobster, Scallops, Shrimp, Clams & Mussels, Saffron Rice,  
Chorizo, Piquio Peppers, Olives

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

⊗ **SESAME CRUSTED AHI TUNA** 29  
Red Quinoa, Edamame, Shitake, Scallions,  
Red Peppers, Wasabi Mayonnaise

⊗ **CHILEAN SEA BASS** 36  
Miso Glazed, Baby Bok Choy,  
Pickled Shitake, Lemongrass Broth

## SIDES

⊗ **ROASTED BRUSSELS SPROUTS, BACON, CAMELIZED APPLES** 9 ⊗ **DOUBLE STUFFED BAKED POTATO** 7

⊗ **SAUTÉED SPINACH, GARLIC & OIL** 8 ⊗ **HASH BROWN POTATOES** 9 **BLUE CHEESE GRATIN POTATOES** 8 **PARMESAN TRUFFLE FRIES** 7

⊗ **MASHED POTATOES** 8 ⊗ **BUTTER POACHED LOBSTER MASHED POTATOES** 17 **ONION RINGS** 7

⊗ **GRILLED ASPARAGUS, GRANA PADANO, BLACK TRUFFLE SEA SALT** 9 ⊗ **ROASTED CAULIFLOWER, SOY-LIME BUTTER, SESAME SEEDS, SCALLIONS** 9

⊗ **MUSHROOMS, SHALLOTS & THYME** 8 **CREAMED SPINACH** 9 **SHORTRIB & MUSHROOM MAC & CHEESE** 10

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