

RAILS STEAKHOUSE

RAW BAR

⊗ **OYSTERS EAST AND WEST COAST SELECTIONS** 2.⁵⁰ 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** 1.⁵⁰ 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
Peach Marmalade, Frisee, Walnuts,
Thai Basil Pesto, Crostini

⊗ **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

⊗ **WOOD ROASTED SUMMER SQUASH** 12
Black Pepper Ricotta, Local Honey Drizzle, Crostini

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

HAMACHI CRUDO 15
Pickled Asian Pear, Jalapeño, Scallion, Ponzu Vinaigrette

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

SHRIMP CILANTRO SOUP 8
Black Beans, Roasted Corn

ONION SOUP GRATINÉE 8
Artisanal Three Cheese Blend

SALADS

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

⊗ **WATERMELON SALAD** 13
Little Gem Lettuce, Watermelon, Cucumber,
Celery, Shaved Ricotta Salata, Prosciutto
Crumbs, White Balsamic-Mint 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

'SUNDAY GRAVY' 14
Slow Roasted San Marzano Tomatoes, Braised
Shortrib, Mozzarella, Parmesan Crème

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

PASTA GEMELLI 23
Chicken Confit, Guanciale, Asparagus, Roasted
Peppers, Tomato Cream Sauce, Pecorino Romano

⊗ **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

⊗ **KOREAN BBQ GLAZED CHICKEN** 25
Charred Broccolini, Pickled Garlic

SEAFOOD

PANKO CRUSTED SCOTTISH SALMON 29
Quinoa, Black Beans, Roasted Corn,
Habanero-Mango Crème

⊗ **ROASTED TILEFISH** 29
Coconut Jasmine Rice, Snap Peas, Green Curry Broth

⊗ **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, HAZELNUTS, BROWN BUTTER CREAM** 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 **SMOKED GOUDA and BACON 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.