

# 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  
Baby Tomato Confit, Nduja  
Vinaigrette, 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

**FRIED CAULIFLOWER** 11  
Bravas Sauce, Garlic Aioli, Crisp Chorizo

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

**CRISPY FRIED PORK BELLY** 13  
Black Bean Puree, Spicy Tomato Salsa

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

**LOBSTER BISQUE** 10  
Maine Lobster Meat, Brioche  
Croutons, Tarragon Crème Fraiche

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

## SALADS

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

⊗ **BABY KALE SALAD** 12  
Garbanzo Beans, Roasted Kobocho Squash,  
Pears, Toasted Walnuts, Prosciutto Crumbs,  
Manchego, 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

**'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  
**KONA COFFEE INFUSED RIBEYE** 20 oz 41

*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** 23  
Slow Braised Wagyu Shortrib Ragu,  
Shaved Ricotta Salata

⊗ **DUROC TOMAHAWK PORK CHOP** 29  
Maple Sweet Potato Puree,  
Honey Bourbon Braised Apples

**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

⊗ **ROASTED ORGANIC CHICKEN** 25  
Roasted Potatoes, Vidalia Onions,  
Natural Jus

## SEAFOOD

**PANKO CRUSTED SCOTTISH SALMON** 29  
Braised Lentils, Shaved Brussels Sprouts,  
Mustard Cream

⊗ **CRAB STUFFED SHRIMP** 31  
Creamy Grits, Roasted Red Pepper Aioli

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

⊗ **SESAME CRUSTED AHI TUNA** 29  
Lemongrass Scented Black Rice, Pickled  
Shitake, Bok Choy, Edamame, Miso Vinaigrette

⊗ **PAN ROASTED BRANZINO** 28  
Napa Cabbage Kimchi, Sweet Chili Aioli

## 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, RAISINS, CAPERS, TOASTED PINENUTS** 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.