



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 14
Baby Tomato Confit, Nduja Vinaigrette,
Toasted Country Bread

⊗ **DOUBLE CUT MAPLE-PEPPER
GLAZED BERKSHIRE BACON** 12
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 11
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 12
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 11
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** 12
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 39⁹⁵
PETITE FILET MIGNON 8 oz 35⁹⁵
FILET MIGNON 12 oz 41⁹⁵
COWBOY STEAK 20oz 41⁹⁵

PORTERHOUSE FOR TWO, THREE, FOUR 44⁹⁵ PP
KANSAS CITY STEAK 20oz 39⁹⁵
MARINATED SKIRT STEAK 12oz 29⁹⁵
KONA COFFEE INFUSED RIBEYE 20 oz 41⁹⁵

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 36⁹⁵
Panko Crusted, Gorgonzola Stacked Potatoes,
Natural Jus

POTATO GNOCCHI 23⁹⁵
Slow Braised Wagyu Shortrib Ragu,
Shaved Ricotta Salata

⊗ **DUROC TOMAHAWK PORK CHOP** 29⁹⁵
Maple Sweet Potato Puree,
Honey Bourbon Braised Apples

HOUSE SMOKED ST. LOUIS RIBS 26⁹⁵
Glazed with our Classic BBQ Sauce, Roasted
Jalapeño Corn Bread and Mango Slaw

⊗ **BRAISED SHORT RIBS OF BEEF** 28⁹⁵
Creamy Parmesan Risotto Cake, Onion
Marmalade, Cabernet Demi

KOBE BEEF BURGER 16⁹⁵
American Wagyu Beef, Lettuce, Tomato,
Onion, Choice of Cheese with French Fries

⊗ **GOFFLE ROAD FARM CHICKEN** 25⁹⁵
Roasted Breast & Thigh, Butternut
Squash-Apple Puree, Roasted Winter
Root Vegetables, Natural Jus

SEAFOOD

PANKO CRUSTED SCOTTISH SALMON 29⁹⁵
Braised Lentils, Shaved Brussels Sprouts,
Mustard Cream

CRAB STUFFED SHRIMP 31⁹⁵
Creamy Grits, Roasted Red Pepper Aioli

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

⊗ **SESAME CRUSTED AHI TUNA** 29⁹⁵
Lemongrass Scented Black Rice, Pickled
Shitake, Bok Choy, Edamame, Miso Vinaigrette

⊗ **PAN ROASTED BRANZINO** 28⁹⁵
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** 9 ⊗ **HASH BROWN POTATOES** 10 **BLUE CHEESE GRATIN POTATOES** 8 **PARMESAN TRUFFLE FRIES** 7

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

⊗ **GRILLED ASPARAGUS, GRANA PADANO, BLACK TRUFFLE SEA SALT** 9 ⊗ **ROASTED CAULIFLOWER, RAISINS, CAPERS, TOASTED PINENUTS** 9

⊗ **MUSHROOMS, SHALLOTS & THYME** 9 **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.