



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

GOAT CHEESE POLENTA FRIES 12
Rosemary Aioli, Aged Goat Cheese

ARINCINI SPANISH STYLE 12
Rice Balls Stuffed with Chorizo &
Manchego, Bravas Sauce, Aioli

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

CRISPY FRIED SHRIMP 14
Papaya Salad, Peanut-Miso Sauce

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

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

ONION SOUP GRATINÉE 8
Artisanal Three Cheese Blend

⊗ **POZOLE** 7
Pork & Hominy Soup, Radish & Cilantro

⊗ **DOUBLE SMOKED-THICK CUT BACON** 12
Peanut Butter & Jalapeno Jelly Jam

SALADS

CAESAR SALAD 11
Romaine Hearts, Garlic Croutons,
Shaved Grana Padano

⊗ **MANGO & AVOCADO SALAD** 12
Baby Kale, Raddichio, Asparagus, Chicpeas,
Mango, Avocado, Sunflower Seeds, Roncal
Cheese, Grapefruit-Champagne 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
SPICY DOUBLE PEPPER CRUSTED 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
Peekytoe Crabmeat, Charred Baby Tomatoes,
Sweet Corn, Tarragon, Cream Sauce

⊗ **STUFFED DUROC PORK CHOP** 29⁹⁵
Stuffed with Prosciutto, Fontina, & Spinach
Roasted Garlic Mashed Potatoes, Chasseur Sauce

HOUSE SMOKED ST. LOUIS RIBS 26⁹⁵
Glazed with our Classic BBQ Sauce, Roasted
Jalapeno 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

⊗ **ORGANIC CHICKEN BREAST** 25⁹⁵
Stuffed with Spinach, Mozzarella,
& Roasted Peppers
Creamy Polenta, Tomato Coulis

SEAFOOD

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

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

HONEY-LIME GLAZED SCOTTISH SALMON 29⁹⁵
Quinoa, Swiss Chard, Mango Salsa

⊗ **PAN ROASTED BRANZINO** 28⁹⁵
Sautéed Broccoli Rabe, Baby Tomato Confit,
Spicy Grana Oil

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, LEMON & PARMESAN** 9

⊗ **FOREST 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.