



RAILS STEAKHOUSE

RAW BAR

⊗ **OYSTERS EAST AND WEST COAST SELECTIONS** 2⁷⁵ each
Apple Cucumber Mignonnette Sauce

⊗ **LOBSTER COCKTAIL** 25⁹⁵
1 1/4 Pound Maine Lobster,
Vodka Spiked Cocktail Sauce

⊗ **CHILLED JUMBO SHRIMP** 18
3 Jumbo Shrimp, Vodka Spiked Cocktail Sauce

⊗ **MIDDLE NECK CLAMS** 1⁹⁵ each
East Coast Clams, Vodka Spiked Cocktail Sauce

⊗ **CRAB COCKTAIL** 19⁹⁵
1/4 Pound Colossal Crabmeat, Old Bay Mayo
and Vodka Spiked Cocktail Sauce

⊗ **RAILS PLATTER** 64 (serves 2-3)
3 Jumbo Shrimp, 6 Clams, 6 Oysters,
1/2 Chilled Lobster and Colossal Crab Meat

⊗ **THE TOWER** 118 (serves 4-6)
6 Jumbo Shrimp, 12 Clams, 12 Oysters, Whole
Chilled Lobster and Colossal Crab Meat

APPETIZERS

WOOD FIRED OYSTERS 15
Leeks, Bacon, Pernod Cream

KOBE BEEF SLIDERS 12
Caramelized Onions, Fontina Cheese, Truffle Aioli

GRILLED SPANISH OCTOPUS 16
Israeli Cous Cous Salad, Olives, Peppers, Tomatoes,
Baby Arugula Pesto

MARYLAND STYLE CRAB CAKE 19
Colossal Crab Meat, Mango Slaw,
Jalapeño Cilantro Mayonnaise

BURRATA 15
Baby Tomato Confit, Nduja Vinaigrette,
Toasted Country Bread

GOAT CHEESE POLENTA FRIES 12
Rosemary Aioli, Aged Goat Cheese

ARINCINI SPANISH STYLE 13
Rice Balls Stuffed with Chorizo &
Manchego, Bravas Sauce, Aioli

POINT JUDITH CALAMARI 16
Crispy Fried, Sriracha Mayonnaise

MUSHROOM CHOWDER 9
Truffled Crème Fraiche, Brioche Croutons

ONION SOUP GRATINÉE 9
Artisanal Three Cheese Blend

TUNA TARTARE 18
Hand Cut Ahi Tuna, Avocado Mousse,
Soy-Lime Vinaigrette, Wonton Crisps

⊗ **DOUBLE SMOKED-THICK CUT BACON** 13
Peanut Butter & Jalapeno Jelly Jam

SALADS

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

HARVEST SALAD 12
Baby Kale, Roasted Delicata Squash, Ricotta Salata,
Sliced Pears, Pumpkin Seed-Dried Cranberry
Granola, Maple-Balsamic Vinaigrette

⊗ **RAILS CHOP CHOP SALAD** 14
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 1⁹⁵ each - Bearnaise ♦ Au Poivre ♦ Bordelaise ♦ Chimichurri

PRIME NY STRIP STEAK 16oz 44⁹⁵

PETITE FILET MIGNON 8 oz 39⁹⁵

FILET MIGNON 12 oz 45⁹⁵

COWBOY STEAK 20oz 44⁹⁵

PORTERHOUSE FOR TWO, THREE, FOUR 48⁹⁵ PP

KANSAS CITY STEAK 20oz 39⁹⁵

MARINATED SKIRT STEAK 12oz 35⁹⁵

SPICY DOUBLE PEPPER CRUSTED RIBEYE 20 oz 43⁹⁵

Great steak additions: 1 1/4 pound STEAMED MAINE LOBSTER MP ♦ 3 GRILLED GULF SHRIMP 14 ♦ OSCAR STYLE 19 ♦ 7 OZ LOBSTER TAIL 26

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

⊗ **BRAISED SHORT RIBS OF BEEF** 29⁹⁵
Creamy Parmesan Risotto Cake, Onion
Marmalade, Cabernet Demi

⊗ **STUFFED DUROC PORK CHOP** 31⁹⁵
Stuffed with Prosciutto, Fontina, & Spinach
Roasted Garlic Mashed Potatoes, Chasseur Sauce

HOUSE SMOKED ST. LOUIS RIBS 29⁹⁵
Glazed with our Classic BBQ Sauce, Roasted
Jalapeño Corn Bread and Mango Slaw

**RUSTICHELLA d'ABRUZZO RIGATONI
GENOVESE** 24⁹⁵
Slow Cooked Shortrib & Onion Ragù,
Herbed Sheep's Ricotta

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

**ORGANIC FREE RANGE
CHICKEN BREAST** 28⁹⁵
Mushroom Bread Pudding, Braised Swiss Chard,
Roasted Garlic, Natural Jus

SEAFOOD

⊗ **SESAME CRUSTED AHI TUNA** 32⁹⁵
Lemongrass Scented Black Rice, Pickled Shitake,
Bok Choy, Edamame, Miso Vinaigrette

⊗ **SPICY PAN ROASTED GULF KING FISH** 29⁹⁵
Mexican Spices, Yuca, Tomatoes, Cilantro, Lime

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

ORGANIC SCOTTISH SALMON 30⁹⁵
Braised Lentils, Bacon, Root Vegetables,
Soubise Sauce

⊗ **CHILEAN SEA BASS** 36⁹⁵
Kolrabi Puree, Roasted Fennel, Spicy Citrus Pesto

SIDES

⊗ **ROASTED BRUSSELS SPROUTS, PANCETTA, CHESTNUTS, SHERRY-HONEY GLAZE** 9 ⊗ **DOUBLE STUFFED BAKED POTATO** 9

⊗ **SAUTÉED SPINACH, GARLIC & OIL** 9 ⊗ **HASH BROWN POTATOES** 10 **BLUE CHEESE GRATIN POTATOES** 9 **PARMESAN TRUFFLE FRIES** 8

⊗ **MASHED POTATOES** 9 ⊗ **BUTTER POACHED LOBSTER MASHED POTATOES** 19 **ONION RINGS** 9

⊗ **GRILLED ASPARAGUS, GRANA PADANO, BLACK TRUFFLE SEA SALT** 9 ⊗ **FRIED LONG HOT PEPPERS, ONIONS, GARLIC, EXTRA VIRGIN OLIVE OIL** 9

⊗ **FOREST MUSHROOMS, SHALLOTS & THYME** 11 **CREAMED SPINACH** 9 **SMOKED GOUDA and BACON MAC & CHEESE** 12

⊗ **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.