

RAW BAR

OYSTERS EAST AND WEST COAST SELECTIONS 3 each
Apple Cucumber Mignonnette Sauce

⊗ **LOBSTER COCKTAIL** 28⁹⁵
1¼ Pound Maine Lobster,
Vodka Spiked Cocktail Sauce

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

⊗ **MIDDLE NECK CLAMS** 2 each
East Coast Clams, Vodka Spiked Cocktail Sauce

⊗ **CRAB COCKTAIL** 21
¼ Pound Colossal Crabmeat, Old Bay Mayo
and Vodka Spiked Cocktail Sauce

⊗ **RAILS PLATTER** 64 (serves 2-3)
3 Jumbo Shrimp, 6 Clams, 6 Oysters,
½ 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

⊗ **DOUBLE CUT SMOKED BACON** 14
Peanut Butter & Jalapeno Jelly Jam

WAGYU BEEF SLIDERS 12⁹⁵
Caramelized Onions, Fontina, Truffle Aioli

⊗ **GRILLED SPANISH OCTOPUS** 18
Canellini Beans, Chorizo, Piquillo Peppers, Tapenade

POINT JUDITH CALAMARI 16
Crispy Fried, Shishito Peppers, Sriracha Mayonnaise

BURRATA 16
Fire Roasted Peppers, Garlic Confit, Baby Arugula,
Prosciutto Crumbs, Country Bread

THAI CHILI SHRIMP 18
Sweet & Spicy, Cucumber-Cilantro-Peanut Salad

⊗ **LAMB MEATBALLS** 14
Spicy Tomato Sugo, Mint Pesto,
Crumbled Feta

MARYLAND STYLE CRAB CAKE 19⁹⁵
Colossal Crab Meat, Mango Slaw, Jalapeño
Cilantro Mayonnaise

CREAMY CAULIFLOWER SOUP 9
Garlic Croutons, Rosemary Oil

ROASTED ONION SOUP 9⁹⁵
Gruyere, Sherry Essence

TUNA TARTARE 18
Handcut Ahi, Avocado Mousse, Ponzu Sauce,
Wonton Chips

⊗ **STUFFED PORTOBELLO MUSHROOM** 13
Caramelized Onions, Bacon, Gruyere, Frissee
Salad, Cracked Hazelnuts, Sherry Vinaigrette

SALADS

CAESAR SALAD 11⁹⁵
Romaine Hearts, Garlic Croutons, Shaved Grana Padano

HARVEST SALAD 11⁹⁵
Baby Kale, Roasted Delicata Squash, Chopped Walnuts, Dried
Cranberries, Gorgonzola, Apple Cider-Honey Dijon Vinaigrette

POACHED SHRIMP & AVOCADO SALAD 14
Tomatoes, Cucumbers, Red Onion, Green Beans, Feta, Spicy Almonds, Champagne Vinaigrette

BEET & GOAT CHEESE 11⁹⁵
Baby Arugula, Sliced Pears, Candied Pumpkin Seeds, Sherry Vinaigrette,
Shaved Midnight Moon Aged Goat Cheese

THE WEDGE 11⁹⁵
Iceberg, Bacon, Tomatoes, Pickled Red Onions, Crumbled Bleu Cheese

PIZZAS

PORCHETTA 15
Slow Roasted Pork, Mozzarella, Fontina,
Broccoli Rabe

MARGHERITA 14
San Marzano Tomatoes, Fresh Mozzarella,
Garden Basil

FIG & BLEU 14
Figs, Gorgonzola, Caramelized Onions, Arugula,
Balsamic Reduction

STEAK CUTS

⊗ Our steaks are dry aged for 28 days on premise in our aging room and hand cut by our butchers daily.

Sauces 2⁵⁰ each - Bearnaise ♦ Au Poivre ♦ Bordelaise ♦ Chimichurri

PRIME NY STRIP STEAK 16 oz 47⁹⁵
PETITE FILET MIGNON 8 oz 44⁹⁵
FILET MIGNON 12 oz 48⁹⁵
COWBOY STEAK 20oz 47⁹⁵

PORTERHOUSE FOR TWO, THREE or FOUR 57⁹⁵ PP
KANSAS CITY STEAK 20oz 39⁹⁵
MARINATED SKIRT STEAK 12oz 36⁹⁵
HONEY BOURBON RIBEYE 20 oz 47⁹⁵

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 38⁹⁵
Panko Crusted, Gorgonzola Stacked
Potatoes, Natural Jus

⊗ **BRAISED SHORT RIBS OF BEEF** 31⁹⁵
Creamy Parmesan Risotto Cake, Onion
Marmalade, Cabernet Demi

⊗ **BERKSHIRE PORK TOMAHAWK CHOP** 34
Balsamic Glazed Red Onions & Long Hot Peppers

HOUSE SMOKED ST. LOUIS RIBS 30⁹⁵
Glazed with our Classic BBQ Sauce, Roasted
Jalapeño Corn Bread and Mango Slaw

⊗ **SLICED FILET MIGNON** 44
Roasted Shallots, Gorgonzola Polenta, Asparagus,
Red Wine Sauce

KOBE BEEF BURGER 18⁹⁵
American Wagyu Beef, Lettuce, Tomato, Onion,
Choice of Cheese, French Fries or Truffle Fries

⊗ **PERUVIAN STYLE ROAST CHICKEN** 29
Half Chicken, Aji Verde Sauce, Roasted
Fingerling Potatoes

POTATO GNOCCHI 27
Roasted Butternut Squash, Pork Belly, Sage,
Parmesan Cream Sauce

SEAFOOD

⊗ **SESAME CRUSTED AHI TUNA** 37
Lemongrass Scented Black Rice, Pickled Shitake,
Bok Choy, Edamame, Miso Vinaigrette

SEAFOOD PAELLA 38
Lobster, Scallops, Shrimp, Clams & Mussels,
Saffron Rice, Chorizo, Piquio Peppers, Olives

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

⊗ **ORGANIC SCOTTISH SALMON** 31
Parsnip Puree, Braised Swiss Chard,
Bacon Shallot Sauce

⊗ **CHILEAN SEA BASS** 39
Creamy Leeks, Romesco Sauce

SIDES

⊗ **ROASTED BRUSSELS SPROUTS, HOT HONEY-LIME DRIZZLE, CRISPY BACON** 11

⊗ **DOUBLE STUFFED BAKED POTATO** 10

⊗ **SAUTÉED SPINACH, GARLIC & OIL** 9 ⊗ **HASH BROWN POTATOES FOR TWO** 11 **BLUE CHEESE GRATIN POTATOES** 9 **PARMESAN TRUFFLE FRIES** 8

⊗ **FOREST MUSHROOMS, ONIONS & THYME** 11

⊗ **MASHED POTATOES** 9

ONION RINGS 9

CREAMED SPINACH 11

⊗ **GRILLED ASPARAGUS, GRANA PADANO, BLACK TRUFFLE SEA SALT** 11

SMOKED GOUDA and BACON MAC & CHEESE FOR TWO 13

ROASTED CAULIFLOWER, SOY BROWN BUTTER, GOLDEN RAISINS, CAPERS 11

⊗ **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.