



RAW BAR

⊗ **OYSTERS EAST AND WEST COAST SELECTIONS** 3 each
Apple Cucumber Mignonette Sauce

⊗ **LOBSTER COCKTAIL** 29
1 ¼ 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** 23
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** 125 (serves 4-6)
6 Jumbo Shrimp, 12 Clams, 12 Oysters, Whole
Chilled Lobster and Colossal Crab Meat

APPETIZERS

⊗ **NUESKE'S APPLEWOOD SMOKED BACON** 14
Peanut Butter & Jalapeno Jelly

WAGYU BEEF SLIDERS 13
Caramelized Onions, Fontina, Truffle Aioli

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

POINT JUDITH CALAMARI FRITTI 16
Zucchini, Calabrian Chili Aioli

BURRATA 16
Peach & Pine Nut Compote, Shaved Fennel
& Baby Arugula, Truffle Honey, Focaccia

⊗ **SHRIMP & OCTOPUS CEVECHE** 18
Citrus, Tomato, Cilantro, Avocado,
Plantains

MARYLAND STYLE CRAB CAKE 21
Colossal Crab Meat, Mango Slaw, Jalapeño
Cilantro Mayonnaise

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

ONION SOUP 10
Caramelized Onions, Beef Jus, Crouton, Gruyere

TUNA TARTARE 19
Handcut Ahi, Avocado Mousse, Ponzu, Wonton

ESCARGOT DE BOURGOGNE 13
Snails, Parsley Garlic Butter, Brioche

SALADS

CAESAR 13
Baby Gem, Parmesan Crouton Crumble, White Anchovy

⊗ **MELON & PISTACHIO** 12
Mizuna, Melon, Cucumber, Red Onion, Prosciutto Crumbs,
Cracked Pistachio, Shaved Manchego, Sherry Vinaigrette

⊗ **BEET & GOAT CHEESE** 13
Baby Arugula, Endive, Golden Beets, Strawberries, Candied Pecans,
Balsamic-Honey Sherry Vinaigrette,
Shaved Midnight Moon Aged Goat Cheese

THE WEDGE 13
Iceberg, Bacon, Tomatoes, Pickled Red Onions, Crumbled Bleu Cheese

PIZZAS

SALSICCIA 15
Sweet Sausage, Caramelized Fennel &
Onions, Fontina,
Calabrian Chili-Honey Drizzle

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

DRY AGED PRIME NY STRIP STEAK 16 oz 49
PETITE FILET MIGNON 8 oz 46
FILET MIGNON 12 oz 52
DRY AGED COWBOY STEAK 20 oz 48

DRY AGED PORTERHOUSE FOR TWO 59 PP
AUSTRALIAN WAGYU NY STRIP (MS7) 14 oz 89
MARINATED SKIRT STEAK 12 oz 39
DRY AGED HONEY BOURBON RIBEYE 20 oz 49

Great steak additions: 3 GRILLED GULF SHRIMP 16 ♦ 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 39
Panko Crusted, Gorgonzola Stacked
Potatoes, Natural Jus

⊗ **BRAISED SHORT RIBS OF BEEF** 34
Creamy Parmesan Risotto Cake, Onion
Marmalade, Cabernet Demi

HOUSE SMOKED ST. LOUIS RIBS 32
Glazed with our Classic BBQ Sauce, Roasted
Jalapeño Corn Bread and Mango Slaw

⊗ **ROCK SHRIMP RISOTTO** 29
English Peas, Meyer Lemon Confit,
Parmesan Cheese

WAGYU BEEF BURGER 19
American Wagyu Beef, Lettuce, Tomato, Onion,
Bacon Jam, Choice of Cheese,
French Fries or Truffle Fries

⊗ **LANCASTER CHICKEN BREAST UNDER A BRICK** 29
Olive Oil Smashed Fingerling Potatoes, Charred
Broccolini, Pan Jus

SEAFOOD

⊗ **SESAME CRUSTED AHI TUNA** 38
Lemongrass Scented Black Rice, Pickled Shitake,
Bok Choy, Edamame, Miso Vinaigrette

SHRIMP SCAMPI 36
Gulf Shrimp in a Classic Garlic Scampi Sauce,
Baby Artichokes, Cracked Pistachio, Orzo,
Arugula Pesto

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

⊗ **ORGANIC SCOTTISH SALMON** 34
Cauliflower Cous Cous, Honey-Cumin
Baby Carrots, Tobiko Yogurt Sauce

⊗ **CHILEAN SEA BASS** 44
Maitake, Asparagus, Shiso, Soy-Brown
Butter Emulsion

SIDES

⊗ **ROASTED BRUSSELS SPROUTS, HOT HONEY-LIME DRIZZLE, CRISPY BACON** 11 **LOBSTER MAC-N-CHEESE** 26

⊗ **SAUTÉED SPINACH, GARLIC & OIL** 9 ⊗ **HASH BROWN POTATOES FOR TWO** 12 **BLUE CHEESE GRATIN POTATOES** 9 **PARMESAN TRUFFLE FRIES** 9

⊗ **SAUTEED MUSHROOMS, TRUFFLE BUTTER** 12 ⊗ **MASHED POTATOES** 9 **ONION RINGS** 9 **CREAMED SPINACH** 12

⊗ **GRILLED ASPARAGUS, GRANA PADANO, BLACK TRUFFLE SEA SALT** 11 **SMOKED GOUDA and BACON MAC & CHEESE FOR TWO** 13

⊗ **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.