



## RAW BAR

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

⊗ **LOBSTER COCKTAIL** 29  
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** 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** 15  
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** 17  
Zucchini, Calabrian Chili Aioli

**BURRATA** 16  
Pear & Onion Compote, Spicy Citrus-Mint  
Pesto, Baby Arugula, Focaccia

**MUSHROOM ARANCINI** 17  
Mushroom & Fontina Stuffed Rice Balls,  
Truffle Aioli

**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** 11  
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** 13  
Mizuna, Melon, Cucumber, Red Onion, Prosciutto Crumbs,  
Cracked Pistachio, Shaved Manchego, Sherry Vinaigrette

⊗ **BEET & GOAT CHEESE** 13  
Baby Arugula, Endive, Golden Beets, Pears, Candied Pecans, Balsamic-  
Honey 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 2<sup>95</sup> each - Bearnaise ♦ Au Poivre ♦ Bordelaise ♦ Chimichurri

**DRY AGED PRIME NY STRIP STEAK** 16 oz 49  
**PETITE FILET MIGNON** 8 oz 47  
**FILET MIGNON** 12 oz 53  
**DRY AGED COWBOY STEAK** 20 oz 49

**DRY AGED PORTERHOUSE FOR TWO** 64 PP  
**AUSTRALIAN WAGYU NY STRIP (MS7)** 14 oz 89  
**MARINATED SKIRT STEAK** 12 oz 39  
**PEPPER CRUSTED 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** 35  
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  
Wilted Leeks, 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** 39  
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** 45  
Maitake, Asparagus, Shiso, Soy-Brown  
Butter Emulsion

## SIDES

⊗ **ROASTED BRUSSELS SPROUTS, HOT HONEY-LIME DRIZZLE, CRISPY BACON** 11 **LOBSTER MAC-N-CHEESE** 27

⊗ **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.