

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
Chickpeas, Charred Peppers, Onions, Tomatoes,
Sherry Vinaigrette, Salsa Verde

POINT JUDITH CALAMARI FRITTI 17
Zucchini, Calabrian Chili Aioli

BURRATA 16
Fig-Strawberry Jam, Pistachio Crumbs,
Saba Sauce, Focaccia

MANCHEGO CROQUETTE 17
Serrano, Espelette 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

⊗ **BIBB SALAD** 13
Avocado, Red Onion, Baby Tomato,
Cucumber, Corn, Radish, Ranch
Dressing, Chives

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

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

PIZZAS

MARMELLATA 15
Bacon Marmalade, Shaved Brussels,
Tellegio

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 2⁹⁵ 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
SNAKE RIVER FARMS NY STRIP 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
Jalapeno Corn Bread and Mango Slaw

RICOTTA CAVATELLI 29
Peas, Zucchini, Mint-Cream Sauce,
Pecorino, Prosciutto Crumbs

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

⊗ **LANCASTER CHICKEN BREAST** 29
Polenta Fries with Peppers, Scallions,
Braised Swiss Chard, Aji Verde Sauce

SEAFOOD

⊗ **SESAME CRUSTED AHI TUNA** 39
Lemongrass Scented Black Rice, Pickled Shitake,
Bok Choy, Edamame, Miso Vinaigrette

TILEFISH 36
Clams, Pancetta, Fregula, Charred Tomatoes,
Arugula Pesto

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

⊗ **ORGANIC SCOTTISH SALMON** 34
Tomato, Cucumber, Cous-Cous Salad,
Dill-Yogurt Sauce

⊗ **MISO GLAZED CHILEAN SEA BASS** 45
Bok Choy, Shitake, Lemongrass Broth

SIDES

⊗ **ROASTED BRUSSELS SPROUTS, SPECK, APRICOT COMPOTE** 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.