

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
Gigante Beans, Roasted Onions, Tomatoes,
Peppers, Tapenade

POINT JUDITH CALAMARI FRITTI 17
Zucchini, Calabrian Chili Aioli

BURRATA 16
Apple-Fennel Puree, Chestnut-Arugula
Pesto, Chestnut Crumbs, Focaccia

SHRIMP TEMPURA 18
Pickled Cucumbers, "Yum Yum Sauce"

MARYLAND STYLE CRAB CAKE 22
Colossal Crab Meat, Mango Slaw, Jalapeño
Cilantro Mayonnaise

SWEET POTATO SOUP 11
Coconut Thai Curry, Cilantro Oil

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

MIZUNA & RED QUINOA 13
Toasted Almonds, Radish,
Pickled Red Onions, Manchego,
Blood Orange Vinaigrette

HARVEST 13
Baby Kale, Gorgonzola,
Roasted Butternut Squash,
Cranberry-Pumpkin Seed Granola,
Sliced Apples, Champagne Vinaigrette

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

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

SCAMPI 15
Rock Shrimp, Garlic Butter,
Stracciatella

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	51	DRY AGED PORTERHOUSE FOR TWO	64 PP
PETITE FILET MIGNON 8 oz	47	SNAKE RIVER FARMS AMERICAN WAGYU NY STRIP 14 oz	89
FILET MIGNON 12 oz	53	MARINATED SKIRT STEAK 12 oz	39
DRY AGED COWBOY STEAK 20 oz	49	PEPPER CRUSTED HONEY BOURBON RIBEYE 20 oz	49

Great steak additions: 3 **GRILLED GULF SHRIMP** 16 ♦ **OSCAR STYLE** 21 ♦ **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
Mushroom Bread Pudding,
Onion Marmalade, Red Wine Sauce

HOUSE SMOKED ST. LOUIS RIBS 34
Glazed with our Classic BBQ Sauce, Roasted
Jalapeño Corn Bread and Mango Slaw

PORCINI STUFFED GNOCCHI 29
Pork Belly, Delicata Squash, Brown Butter
Cream Sauce, Sage Oil

WAGYU BEEF BURGER 21
American Wagyu Beef, Lettuce, Tomato, Onion,
Bacon Jam, Choice of Cheese,
French Fries or Truffle Fries

LANCASTER CHICKEN BREAST 29
Za'atar marinade, Israeli Cous Cous with
Almonds & Raisins, Yogurt Sauce

SEAFOOD

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

HALIBUT 42
Butternut Squash Puree, Maitake, Port Braised
Onions, Red Wine Sauce

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

MARKET PRICE

ORGANIC SCOTTISH SALMON 34
Artichoke Orzo,
Smoked Baby Tomato Vinaigrette

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

SIDES

⊗ **ROASTED BRUSSELS SPROUTS, SPECK, APRICOT COMPOTE** 12 **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** 11 **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.