

RAW BAR



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



LOBSTER COCKTAIL 29
1¼ Pound Maine Lobster,
Vodka Spiked Cocktail Sauce



CHILLED JUMBO SHRIMP 19
3 Jumbo Shrimp, Vodka Spiked Cocktail Sauce



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



CRAB COCKTAIL 25
¼ Pound Colossal Crabmeat, Old Bay Mayo
and Vodka Spiked Cocktail Sauce



RAILS PLATTER 68 (serves 2-3)
3 Jumbo Shrimp, 6 Clams, 6 Oysters,
½ Chilled Lobster and Colossal Crab Meat



THE TOWER 129 (serves 4-6)
6 Jumbo Shrimp, 12 Clams, 12 Oysters, Whole
Chilled Lobster and Colossal Crab Meat

APPETIZERS



NUESKE'S APPLEWOOD SMOKED BACON 16
Peanut Butter & Jalapeno Jelly

WAGYU BEEF SLIDERS 14

Caramelized Onions, Fontina, Truffle Aioli



SPANISH OCTOPUS ALLA PLANCHA 18
Romesco Sauce, Baby Potatoes, Piquillo Peppers,
Marcona Almonds, Chorizo Sausage

ONION SOUP 12

Caramelized Onions, Beef Jus, Crouton, Gruyere

POINT JUDITH CALAMARI FRITTI 18

Zucchini, Calabrian Chili Aioli

ARANCINI ALLA GRECA 17

Fried Rice Balls Filled with Braised Lamb,
Feta-Yogurt Sauce

MARYLAND STYLE CRAB CAKE 23

Colossal Crab Meat, Mango Slaw,
Jalapeño Cilantro Mayonnaise

TUNA TARTARE 19

Hand-cut Ahi, Avocado Mousse, Ponzu, Wontons

BURRATA 16

Charred Tomato Relish, Kalamata Olive Crumbs,
Basil Oil, Lollo Rosso, House Made Focaccia

LOBSTER FRITTER 17

Maine Lobster, Corn, Zucchini, Peppers,
Lemon Aioli, Pickled Cucumber & Red Onion

WOOD FIRED OYSTERS 18

N'duja Butter, Lobster, Parmesan-Panko



PUREE OF PUMPKIN SOUP 11
Candied Pepitas, Apple-Cumin Crema

SALADS



HARVEST 14

Baby Kale, Candied Pecans, Roasted Delicata
Squash, Apples, Gorgonzola, Pickled Pomegranate
Seeds, Apple Cider-Honey Vinaigrette



THE WEDGE 14

Iceberg, Bacon, Tomatoes, Pickled Red Onions,
Crumbled Bleu Cheese

CAESAR 14

Baby Gem, Parmesan Crouton Crumble, White Anchovy



BEET & GOAT CHEESE 14

Baby Arugula, Endive, Golden Beets, Pears,
Candied Hazelnuts, Midnight Moon Aged Goat Cheese,
Serrano-Cherry Vinaigrette

WOOD FIRED PIZZA

MELANZANE 14

Fried Eggplant, San Marzano Tomatoes,
Stracciatella, Basil Pesto

MARGHERITA 15

San Marzano Tomatoes, Fresh Mozzarella,
Garden Basil

PROSCIUTTO 15

Prosciutto de Parma, Mozzarella, Baby
Arugula, Balsamic Glaze

STEAK CUTS



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

Sauces 3.95 each Bearnaise Au Poivre Bordelaise Chimichurri

DRY AGED PRIME NY STRIP STEAK 16 oz 56
DRY AGED COWBOY STEAK 20 oz 54
FILET MIGNON 12 oz 57
PETITE FILET MIGNON 8 oz 51

DRY AGED PORTERHOUSE FOR TWO 65 per person
SNAKE RIVER FARMS AMERICAN WAGYU NY STRIP 14 oz 89
MARINATED SKIRT STEAK 12 oz 39
PEPPER CRUSTED HONEY BOURBON RIBEYE 16 oz 49
PRIME ‘WET AGED’ NY STRIP STEAK 14 oz 46

Great steak additions: 3 **GRILLED GULF SHRIMP** 17 **OSCAR STYLE** 22 **7 OZ LOBSTER TAIL** 28

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



PORK CHOP 'GIAMBOTTA' 36
Cipollini, Sweet Sausage, Potatoes,
Mushrooms, Cherry Peppers



BRAISED SHORT RIBS OF BEEF 36
Parmesan Risotto Cake, Onion Marmalade,
Red Wine Sauce



PORCINI RISOTTO 29
Porcini Mushrooms, Parmesan, Sage Oil



OPAL FARMS LAMB CHOPS SCOTTADITO 42
Polenta Frites, Broccoli Rabe, Blistered Tomatoes,
Natural Jus

POLLO ALLA PARMIGIANA 32

Thin Breaded Chicken Cutlet, Baked Gnocchi,
Tomato-Cream Sauce, Fresh Mozzarella

HOUSE SMOKED ST. LOUIS RIBS 36

Glazed with our Classic BBQ Sauce, Roasted
Jalapeño Corn Bread and Mango Slaw

WAGYU BEEF BURGER 22

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



LANCASTER CHICKEN BREAST 32
Sweet Potato Hash, Green Beans,
Hot Honey Drizzle, Chicken Jus

SEAFOOD

SCOTTISH SALMON 36

Beluga Lentils, Nueske Bacon, Swiss Chard, Red Wine Sauce



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



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



CHILEAN SEA BASS 46
Lemongrass-Coconut Cream, Melted Leeks,
Spicy Peanuts, Thai Basil Oil

SIDES

ROASTED BRUSSELS SPROUTS, HONEY-GOCHUJANG SWEET CHILE SAUCE, ROASTED PORK BELLY 12 **LOBSTER MAC-N-CHEESE** 27



SAUTÉED SPINACH, GARLIC & OIL 10



HASH BROWN POTATOES FOR TWO 12



BLUE CHEESE GRATIN POTATOES 11

PARMESAN TRUFFLE FRIES 10

SAUTEED MUSHROOMS, TRUFFLE BUTTER 12



MASHED POTATOES 12

ONION RINGS 10

CREAMED SPINACH 12



GRILLED ASPARAGUS, GRANA PADANO, BLACK TRUFFLE SEA SALT 12

SMOKED GOUDA and BACON MAC & CHEESE FOR TWO 14



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

RAILS STEAK KNIVES ARE AVAILABLE FOR PURCHASE. PLEASE INQUIRE WITH A MANAGER.