

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,
Jalapeno Cilantro Mayonnaise

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

TUNA TARTARE 19
Hand-cut Ahi, Avocado Mousse, Ponzu, Wontons

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

 **BEET & GOAT CHEESE** 14
Baby Arugula, Endive, Golden Beets, Pears,
Candied Hazelnuts, Midnight Moon Aged Goat Cheese,
Serrano-Cherry Vinaigrette

CAESAR 14

Baby Gem, Parmesan Crouton Crumble, White Anchovy

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 PORTERHOUSE FOR TWO	65 per person
DRY AGED COWBOY STEAK 20 oz	54	SNAKE RIVER FARMS AMERICAN WAGYU NY STRIP 14 oz	89
FILET MIGNON 12 oz	57	MARINATED SKIRT STEAK 12 oz	39
PETITE FILET MIGNON 8 oz	51	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

POLLO ALLA PARMIGIANA 32
Thin Breaded Chicken Cutlet, Baked Gnocchi,
Tomato-Cream Sauce, Fresh Mozzarella

WAGYU BEEF BURGER 22
American Wagyu Beef, Bacon Jam, Lettuce,
Tomato, Onion, Choice of Cheese,
French Fries or Truffle Fries

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

HOUSE SMOKED ST. LOUIS RIBS 36
Glazed with our Classic BBQ Sauce, Roasted
Jalapeno Corn Bread and Mango Slaw

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

 **PORCINI RISOTTO** 29
Porcini Mushrooms, Parmesan, Sage Oil

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

SEAFOOD

SCOTTISH SALMON 36

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

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

 **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.