


RAW BAR


 **OYSTERS EAST AND WEST COAST SELECTIONS** 3 each
Raspberry-Pink Peppercorn Mignonette


 **LOBSTER COCKTAIL** 29
1¼ Pound Maine Lobster,
Chili Crisp Cocktail Sauce

 **CHILLED JUMBO SHRIMP** 19
3 Jumbo Shrimp, Chili Crisp Cocktail Sauce

 **MIDDLE NECK CLAMS** 2 each
East Coast Clams, Chili Crisp Cocktail Sauce

 **CRAB COCKTAIL** 25
¼ Pound Colossal Crab meat, Old Bay
Mayo and Chili Crisp 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

POINT JUDITH CALAMARI FRITTI 18
Zucchini, Calabrian Chili Aioli

BURRATA 16


Peach & Strawberry Compote, Fava Bean &
Walnut Pesto, Homemade Focaccia

WAGYU BEEF SLIDERS 14
Caramelized Onions, Fontina, Truffle Aioli

LOBSTER PAELLA ARINCINI 17
Lobster and Chorizo Filled Saffron Rice Balls,
Romesco Sauce

 **CHICHARRÓN** 17

Crispy Fried Pork Belly, Chipotle Cream,
Cabbage Salad

 **SPANISH OCTOPUS ALLA PLANCHA** 18
Potatoes, Olives, Cracked Pistachio, Pickled
Fennel, Lemon-Garlic Yogurt Sauce

MARYLAND STYLE CRAB CAKE 23
Colossal Crab Meat, Mango Slaw,
Jalapeño Cilantro Mayonnaise

 **STEAK TARTARE** 24
Crispy Sushi Rice Cake, Caviar


ONION SOUP 12


Caramelized Onions, Beef Jus, Crouton, Gruyere


TUNA TARTARE 19

Hand-cut Ahi, Avocado Mousse, Ponzu, Wontons

SALADS

 **PEACH & CORN** 14
Bibb, Avocado, Pickled Red Onion, Roasted Corn,
Peaches, Feta, Toasted Sunflower Seeds,
Champagne Vinaigrette

 **THE WEDGE** 14
Iceberg, Bacon, Tomatoes, Pickled Red Onions,
Crumbled Bleu Cheese

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

CAESAR 14

Baby Gem, Parmesan Crouton Crumble, White Anchovy


WOOD FIRED PIZZA

DUCK & POTATO 14
Duck Prosciutto, Potatoes, Onion Confit,
Robiola, Tellegio

MARGHERITA 15
San Marzano Tomatoes, Fresh Mozzarella,
Garden Basil

SOPRESSATA 15
Sopressata, Mozzarella, Tomato,
Red Onion, Calabrian Chili Honey

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

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

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

OPAL FARMS LAMB CHOPS 42
Goat Cheese Potato Croquette, Fava Beans,
Roasted Artichokes, Porcini, Balsamic Glazed
Pearl Onions, Lamb Jus


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


LANCASTER CHICKEN BREAST 32
Roasted Corn Orzo with Zucchini &
Roasted Peppers, Salsa Verde


 **LEMON SCENTED RISOTTO** 29
Rock Shrimp, Peas, Whipped Mint-Parmesan Mascarpone

SEAFOOD

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

 **MISO GLAZED CHILEAN SEA BASS** 46
Lemongrass-Coconut Cream, Water Spinach,
Spicy Peanuts, Thai Basil Oil

 **SCOTTISH SALMON** 36
Cucumber Kimchi, Sweet Chili 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


SIDES

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

 **SAUTÉED SPINACH, GARLIC & OIL** 11  **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.