

AT THE RAIL

WINE BAR & GRILLE

APPETIZERS

Charcuterie Board \$24
chef's selection of cheeses & meat, house made jams, fresh & dried fruit, & nuts

Sautéed Shrimp \$15
1/2 lb shrimp, onions, old bay, lemon in a savory seafood stock with grilled bread

Calamari \$14
fried, lemon aioli or cocktail

Crab Bavarian Pretzels \$17
warm pretzel sticks, crab & cheese fondue

Chicken Wings \$16
spicy cucumbers on the side

SALADS

Strawberry & Peach \$7/\$10
strawberries, grilled peaches, smoked mozzarella, toasted almonds, grape tomatoes, spinach with a basil vinaigrette

Caesar \$6/\$9
romaine, asiago, croutons, parmesan crisps, traditional dressing

SALAD & MAIN ADD ONS

Filet Mignon \$26
Grilled & Chilled Chicken \$5
Colossal Shrimp (3) \$12
Crab Cake \$MP

HANDHELDS

includes sidewinder fries, sweet tots, or side garden

Classic Burger \$15
1/2 lb all beef patty, cooper sharp, pretzel bun

Cheesesteak Wrap \$14
caramelized onion, cheese blend

Shrimp Quesadilla \$16
peppers, onion, cheese blend

Sweet Hot Chicken Sandwich \$14
fried, pretzel bun, house made pickles

Crab Cake Sandwich \$MP
lettuce, tomato, onion, pretzel bun

MAIN COURSE

Filet Mignon \$34
tennessee whiskey butter, mashed potatoes, today's vegetable

Crab Cakes \$MP
house made crab cakes, mashed potatoes, today's vegetables

Jerk Chicken & Pasta \$26
marinated airline chicken breast, over pasta with creamy roasted red peppers & spinach sauce

LITTLE MEALS FOR THE LITTLES

Hot Dog, Cheeseburger Sliders, Chicken Tenders, OR Mac & Cheese \$8

No separate checks, we will split payments evenly
for parties under Seven Guests.

Eating raw or undercooked food items may increase your risk of foodborne illness.