



## APPETIZERS

### OYSTERS ON THE HALF SHELL\*

1/2 DOZEN 24, DOZEN 42

mignonette, cocktail sauce, citrus

### SHRIMP COCKTAIL 26

cocktail sauce, citrus

### CHARRED OCTOPUS 25

avocado mousseline, feta cheese, fennel, frisee

### MARYLAND-STYLE CRAB CAKE 27

old bay remoulade, lemon

### STEAMED CLAMS & MUSSELS 22

fennel, peppers, tomato-saffron broth

### FRIED CALAMARI 23

pickled mini peppers, lemon-garlic aioli

### STEAK TARTARE\* 24

capers, onion, pickled mushroom, chipotle aioli

### TUNA TARTARE\* 24

avocado-mint yogurt, grilled pineapple, peppadew, apple-kurozu vinegar

### CHEESE & CHARCUTERIE BOARD 36

seasonal mostardo, cornichons, honey, crostini

## SOUP & SALADS

### LOBSTER BISQUE 19

cold water lobster, crème fraiche

### SIGNATURE CAESAR 16

romaine, baby red oak lettuce, garlic croutons, parmesan, caesar dressing

### ICEBERG WEDGE 18

bacon, roasted tomatoes, pickled red onion, balsamic reduction, blue cheese dressing

### HARVEST SALAD 16

lettuce mélange, shaved root vegetables, goat cheese, honey-citrus vinaigrette

## SIDES

### WHIPPED POTATOES 15

### LOADED POTATOES 18

### GARLIC & PARMESAN FRIES 15

### ROASTED MUSHROOMS 15

### CREAMED SPINACH 15

### GRILLED BROCCOLINI 15

### MACARONI & CHEESE 15

### SAUTEED GREEN BEANS 15

## USDA PRIME STEAKS\*

### WET-AGED

8oz. FILET MIGNON 60

10oz. CAPITAL CUT 64

14oz. NY STRIP 62

### DRY-AGED

20oz. BONE-IN NY STRIP 72

22oz. BONE-IN RIBEYE 78

24oz. BONE-IN PORTERHOUSE 75

36oz. BONE-IN TOMAHAWK 145

### WAGYU

DAILY SELECTION MP



## SEAFOOD PLATTERS

### PETITE 90

oysters, shrimp cocktail, tuna tartare, steamed clams & mussels

### GRANDE 160

oysters, shrimp cocktail, tuna tartare, steamed clams & mussels, crab salad

## ENTREES\*

### GRILLED SALMON 48

grilled broccolini, pickled kumquats, smoked tomato fondue

### PAN-SEARED SCALLOPS 57

steamed clams, smoked apple-wood bacon, cider vin blanc

### MARYLAND-STYLE CRAB CAKES 54

old bay remoulade, lemon

### BROILED BONE-IN PORK CHOP 46

pineapple chutney, molasses gastrique

## ENHANCEMENTS

### SAUCES 4

béarnaise - red wine - chipotle aioli  
horseradish cream - au poivre

### BUTTER & CHEESE 5

maître d'hôtel butter - truffle butter  
blue cheese

### SHRIMP SCAMPI 22

### SEARED SCALLOPS\* 26

\*Consuming raw or undercooked meat, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk to foodborne illness.

A 20% service charge will be added to all parties of 6 or more. All large parties are setup as one (1) check. Final bill can be split up to three (3) ways. For your security, we only accept credit cards with embedded microchip.

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