



APPETIZERS

OYSTERS ON THE HALF SHELL*

1/2 DOZEN 21, DOZEN 38

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 MUSSELS 18

fennel, peppers, tomato-saffron broth

STEAK TARTARE* 24

capers, onion, pickled mushroom, chipotle aioli

TUNA TARTARE* 24

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

CHEESE & CHARCUTERIE BOARD 32

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

MASHED POTATOES 14

SPICY POTATOES 14

GARLIC & PARMESAN FRIES 14

ROASTED MUSHROOMS 14

CREAMED SPINACH 14

GRILLED ASPARAGUS 14

LOBSTER MAC & CHEESE 28

SAUTEED GREEN BEANS 14

CREAMED CORN 14

USDA PRIME STEAKS*

WET-AGED

8oz. FILET MIGNON 59

10oz. CAPITAL CUT 60

14oz. NY STRIP 64

16oz. BONE-IN PORK CHOP 46

DRY-AGED

20oz. BONE-IN NY STRIP 72

22oz. BONE-IN RIBEYE 75

24oz. BONE-IN PORTERHOUSE 78

36oz. BONE-IN TOMAHAWK 145

WAGYU

DAILY SELECTION MP



SEAFOOD PLATTERS

PETITE 90

oysters, shrimp cocktail, tuna tartare, steamed mussels, accompaniments

GRANDE 150

oysters, shrimp cocktail, tuna tartare, steamed mussels, crab salad, accompaniments

ENTREES*

GRILLED SALMON 48

creamy artisan grits, broccolini, kumquats, smoked tomato fondue

PAN-SEARED SCALLOPS 57

butternut squash tortellini, cranberry compote, sweet potato mousseline, vin blanc

MARYLAND-STYLE CRAB CAKES 54

old bay remoulade, lemon

BRAISED SHORT RIBS 58

truffled celery root puree, pearl onion, red wine sauce

ENHANCEMENTS

SAUCES 4

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

BUTTER & CHEESE 5

maître d'hôtel butter - truffle butter
blue cheese

GRILLED TIGER SHRIMP 18

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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