


CARLO & JOHNNY[®]
 BY JEFF RUBY

RUBY'S RAW BAR RESERVE

RED KING CRAB
 Dijonnaise, Fresh Lemon

MKT COLOSSAL SHRIMP COCKTAIL 27
 3 Tiger Shrimp, Cocktail Sauce, Fresh Lemon

EAST & WEST COAST OYSTERS*
Ruby Pearl 4.25 EA *Specialty* 5 EA

SEAFOOD TOWER*

Chilled Maine Lobster, King Crab, Jumbo Tiger Shrimp, Lump Crab Salad, Chesapeake Oysters
 185

THE SUSHI COUNTER

HAND ROLLS

TWO PER ORDER • SERVED WITH HOUSEMADE SWEET SOY SAUCE

- SPICY CRAB*** 24
 Sesame Shrimp, Chili Oil, Masago, Carrot, Furikake
- HAMA JALAPEÑO*** 23
 Hamachi, Jalapeño, Furikake
- OH! TORO*** 32
 Bluefin Tuna Belly, Grated Wasabi, Shaved Scallion
- SAKE YUZU*** 20
 Marbled Salmon, Yuzu Kosho, Cucumber, Rice Cracker
- SHRIMP KATSU CRUNCH** 18
 Panko Fried Shrimp, Red Ginger, Tonkatsu

Pristine
BLUEFIN TUNA*

FLIGHT EXPERIENCE 55 SM / 105 LG
 Full Selection of Bluefin Sashimi
(Ruby Red, Tender Belly, Richly Marbled Belly),
 Dipping Sauces, Japanese Vegetables,
 Grated Wasabi, Toasted Nori, Sushi Rice

TORO TORO ROLL 48
 Bluefin Belly, Shaved Scallion, Sesame, Ponzu

NIGIRI & SASHIMI

- AKAMI** 18
 Ruby Red Tuna
- OTORO** 34
 Richly Marbled Tuna Belly

PREMIUM ROLLS

- RUBY*** 29
 Tempura Lobster, Seared Filet Mignon, Asparagus, Avocado, Spicy Mayo, Eel Sauce, Tempura Crunch
- HERBSTREIT** 23
 Shrimp Tempura, King Crab Salad, Cucumber, Avocado, Lemon & Garlic Aioli, Tempura Crunch
- HAMACHI CHUUKARA*** 25
 Spicy Tuna, Hamachi, Asparagus, Cucumber, Carrots, Shaved Serrano, Citrus Honey Glaze
- FOX AND CROW** 27
 Panko Fried, Spicy Crab, Cream Cheese, Serrano, Asparagus, Avocado, Spicy Mayo, Eel Sauce
- WHO DEY*** 23
 Grilled Shrimp, Salmon, Cucumber, Chili Mayo, Soy, Spices

APPETIZERS

- CRAB CAKE** 30
 Remoulade, Chive Oil
- TUNA TARTARE*** 26
 Togarashi Spice, Avocado, Sriracha, Taro Chips, Garlic & Wasabi Aioli
- WAGYU MEATBALL** 20
 Creamy Polenta, Marinara, Italian Gremolata
- MILLIONAIRE'S BACON** 25
 Thick-Cut Brown Sugar Bacon, Black Pepper, Pomegranate, Sherry Gastrique, and Gold
- CRISPY ARTICHOKE HEARTS** 22
 Ricotta, Pine Nut Agrodolce, Herb Oil, Shaved Parmigiano
- WAGYU CARPACCIO*** 35
 Lemon Aioli, Arugula, White Anchovy, Crispy Capers
- MOZZARELLA DI BUFALA** 26
Campania, Italy
 Roasted Garlic and Tomato, Sicilian Olive Oil, 8 Year Balsamic Vinegar, Toasted Focaccia

BAKED OYSTERS
BY THE HALF DOZEN

ROCKEFELLER* 27
 Creamed Spinach, Pernod, Broiled Asiago Cheese

IMPERIAL* 30
 Blue Crab, Old Bay, Toasted Breadcrumbs

NEW ORLEANS* 26
 Garlic Butter, Oregano, Parmigiano

Rappahannock
 — OYSTER CO. —

SOUP & SALAD

- FREDDIE** 16
 Roma Tomatoes, Applewood Bacon, Buttermilk Ranch
- ICEBERG BLUE** 18
 Peppered Bacon, Marinated Tomatoes, Pickled Shallots, Chopped Egg, Everything Seasoning, Buttermilk Blue Cheese
- CLASSIC CAESAR*** 16
 Parmigiano-Reggiano, Challah Croutons
- INSALATA DI TORTELLINI** 18
 Arugula, Pepperoncini, Feta, Parmigiano, Fried Salame, Roasted Red Peppers, Olives, Red Onion, Crispy Onions, Italian Vinaigrette
- BLUE CRAB BISQUE** 19
 Crème Fraiche, Chives, Oyster Crackers

WAGYU BEEF COLLECTION*

A GLOBAL EXPRESSION OF EXTRAORDINARY BEEF



Japan **A5 GRADE**

FILET MIGNON 6 oz

178



Australia **PREMIUM WAGYU**

RIBEYE FILET 8 oz

99

NEW YORK STRIP 12 oz

120



STEAKS*

Signature Seasoning • 1400° Broiled Crust
Finished With Rich, European-Style Butter

NEW YORK STRIP 76
14 oz Center-Cut

BONELESS RIBEYE 84
16 oz Delmonico

COWBOY STEAK 105
22 oz 70-Day Dry-Aged Bone-In Ribeye

BONE-IN HATCHET 150
30 oz 85-Day Dry-Aged Ribeye

HAND-CUT FILETS*

BARREL-CUT FILET MIGNON 92
12 oz Cut From the Thickest Part
of the Tenderloin

PETITE FILET MIGNON 69
8 oz Center-Cut

STEAK & LOBSTER 129
12 oz Cold Water Lobster Tail,
8 oz Filet Mignon

COMPOSED CUT*

STEAK COLLINSWORTH 93
8 oz Filet, King Crab, Asparagus,
Bordelaise, Béarnaise

STEAK BURROW 88
14 oz Blackened Strip,
Creole Crawfish Sauce

FILET SCAMPI 59
6 oz Filet, Garlic Herb Shrimp,
Potato Gnocchi, Fresh Lemon

ANTHONY MUÑOZ 79
8 oz Bacon Wrapped Filet,
Shrimp, Mushrooms,
Truffle Bordelaise, Béarnaise

PRIME SKIRT STEAK 55
8 oz Cut, Chimichurri Sauce

**BISTECCA ALLA
FIORENTINA** 180
32 oz Porterhouse Sliced for Two,
Roasted Garlic, Herbs,
Extra Virgin Olive Oil, Potato Gnocchi,
Truffled Marsala Cream

TO CROWN

6 EACH Béarnaise Sauce • Mushrooms & Onions • Sweet Onion Bacon Jam • Chili Rub
Roasted Garlic Butter • Au Poivre • Horseradish Cream • Point Reyes Blue Cheese

COLLINSWORTH 24
Red King Crab, Asparagus, Bordelaise,
Béarnaise

BURROW 13
Creole Crawfish Sauce

SIGNATURE SIDES

**JEFF RUBY'S BAKED
MACARONI & CHEESE** 17
6 Imported Cheeses

GRILLED ASPARAGUS 14
Olive Oil, Sea Salt, Balsamic

BRUSSELS SPROUTS 14
Sweet Chili Sauce, Crispy Onions

BLISTERED SHISHITOS 16
Citrus Honey Glaze, Japanese Furikake,
Tempura Crunch

SAUTÉED MUSHROOMS 15
Herb Sherry Butter

CLASSIC CREAMED SPINACH 15

STEAKHOUSE POTATOES

TRUFFLE FRIES 12
Malt Aioli, Heinz Ketchup

RED SKIN HASHBROWNS 14
Caramelized Onions, Sunny Side Egg

CREAMY MASHED POTATOES 13

BAKED POTATO 11

ENTRÉES

ATLANTIC SALMON* 42
Fire Roasted Peppers, Tomatoes, Garlic Citrus Olive Oil,
Frisée Salad

AHI TUNA STEAK* 52
Peppered Yellowfin Tuna, Yuzu Peppercorn Sauce,
Tempura Potato Frites

CHILEAN SEA BASS PICCATÀ* 55
Cornmeal Crusted, Capers, Lemon Butter Sauce

MAINE LOBSTER THERMIDOR 78
Old Bay Breadcrumbs, Blue Crab, Lobster Cream, Served Whole

CHICKEN PARMESAN 33
Spaghetti, Marinara, Basil

FREEDOM RUN LAMB CHOPS* 80
Herbed Yogurt, Aleppo Pepper,
Sumac Spiced Shishitos

JEFF RUBY BURGER* 28
Griddled 8 oz American Wagyu Patty, White American Cheese,
Caramelized Onions, Lettuce, Pickles, and Remoulade,
on a Brioche Bun, Served with French Fries, Malt Vinegar Aioli,
and Heinz Ketchup

WE ARE HAPPY TO ACCOMMODATE ANY DIETARY CHOICES, RESTRICTIONS, OR ALLERGIES

*Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
The following major food allergens are used as ingredients in this facility: Milk, egg, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy, and sesame.
Please notify staff for more information about these ingredients.