

APPETIZERS

- French Onion Soup**, Melted Cheese, Croutons 7.95
Lobster Bisque, Diced Vegetables, Lobster Meat 9.95
New England Clam Chowder, Bacon, Oyster Crackers & Scallions 7.95
P.E.I Mussels, White Wine, Tarragon, Andouille Sausage, Fennel, Crostini 12.95
Middleneck Clams Casino, Diced Peppers, Onions & Smoked Bacon 11.95
Kobe Sliders Three Ways, Fresh Mozzarella, Mushrooms & Caramelized Onions 19.95
Yellowfin Tuna Tartare, Crushed Avocado, Crispy Wontons, Wasabi Cream, Ponzu, Sesame Seeds 14.95
Chesapeake Middleneck Steamer Clams, Roasted Garlic, White Wine, Butter, Scallions 12.95
Crispy Port Judith Calamari, Spicy Cherry Peppers, Roasted Red Pepper-Tomato Sauce 13.95
Seared Sesame Crusted Rare Tuna, Mixed Greens, Wasabi, & Crispy Wontons 14.95
Applewood Smoked Slab Bacon, Ridge Valley Maple Syrup Lacquer 12.95
Spicy Barbeque Baby Back Pork Ribs, Iceberg Wedge, Blue Cheese 14.95
Roots` Fried Shrimp Scampi, Garlic Butter, White Wine 15.95
Spicy Crispy Lobster, Local Veggie Slaw, Sambal Aioli 15.95
Colossal Lump Crab Cake, Lemon, Tartar Sauce 14.95
Crispy Oysters, "Rockefeller" 14.95

RAW BAR

- Chilled Seafood Platter**, lump crab, tuna tartare, shrimp cocktail, oysters, lobster tail & claw 39.95
Chilled King Crab Legs, Chilled or Warm, served with cocktail sauce & lemon 34.95
Lobster Cocktail, Whole 1^{1/4} Lobster Chilled, Cocktail Sauce 22.95
Colossal Lump Crab Cocktail, Sliced Avocado 15.95
Oysters of the Day, On the Half Shell by the Half Dozen 15.00
Chilled Jumbo Shrimp, Cocktail Sauce 15.95

SALADS

- Sliced Tomatoes & Fresh Mozzarella Salad**, Basil, Extra Virgin Olive Oil, Coarse Sea Salt 11.95
Arugula Salad, Spicy Candied Walnuts, Crumbled Blue Cheese, Shaved Apple, Cider Vinaigrette 9.95
Wedge of Chilled Iceberg Lettuce, Tomatoes, Crispy Red Onions, Crumbled Blue Cheese, Applewood Smoked Bacon 10.95
Artisan Hand Made Burrata Cheese, Heirloom Tomato, Grilled Bread, Balsamic Glaze, Basil Pesto 14.95
Farmers Salad, Dagele Farms Roasted Beets, Myerov Greens, Spiced Walnuts, Calkins Creamery "Cowtipper" Cheese, Shaved Local Apples, Red Wine vinaigrette 12.⁹⁵
Chopped Salad Romaine, Cucumber, Tomato, Corn, Carrot, Broccoli, Green Beans, Feta Cheese, Mushrooms, Creamy Black Peppercorn Dressing 12.95
Heirloom Tomato Salad, Shaved Red Onion, Crumbled Blue Cheese, Extra Virgin Olive Oil 12.95
Assorted Baby Greens, Baby Tomatoes, Cucumber, Carrot, Balsamic Vinaigrette 9.95
Caesar Salad, Garlic Croutons, Grana Padano 9.95

STEAKS AND CHOPS

- 20 oz. Dry Aged Kansas City Steak 39.95
12 oz. Petite Prime NY Strip Steak 36.95
16 oz. Prime NY Strip Steak 42.95
14 oz. Roots Bone-In Filet 41.95
24 oz Dry Aged T-Bone 44.95
12 oz. Filet Mignon 39.95
8 oz. Petit Filet Mignon 34.95
16 oz. Veal Chop 39.95
20 oz. Dry Aged Cowboy Steak 39.95
20 oz. Wet Aged Prime Cowboy Steak 49.95
16 oz. Domestic Double Cut Lamb Chops 33.95
48 oz. Dry Aged Porterhouse Steak for Two 85.95
Roasted Prime Rib (Limited Availability) 12 oz. 29.95 / 24 oz. 35.95
Local Goffle Farms Chicken Breast, Stuffed with Spinach & Parmesan, Natural Sauce 24.95
Oscar Style Any Steak Additional 15.95 Sauces: Horseradish Cream, Au Poivre, Hollandaise, Béarnaise Sauce, Roots Sauce (no charge) 1.95

SEAFOOD

- Roots` Fried Shrimp Scampi**, Garlic, Butter, White Wine 29.95
Pan Seared Salmon, Truffle Pea Puree, English Peas, Asparagus, Local Mushrooms 27.95
Grilled Spicy "Rare" Local Yellowfin Tuna, Barley Salad, Olives, Tomatoes, Roast Pepper, Basil Oil 28.95
Hook & Line Caught Maine Halibut, Crispy Leeks, Maitake Mushrooms, Romesco Sauce 34.95
Grilled Atlantic Swordfish Steak, Risotto with Tarragon & Shrimp, Roasted Shrimp Broth 27.95
Seared Sea Scallops, Orange Scented Cous Cous, Roasted Beet Puree, Mint 34.95
Grilled Mahi Mahi, Spinach, Pearl Onions, Heirloom Tomatoes, Herb Butter 29.95
9 oz. South African Lobster Tail, Served Broiled or Steamed 46.95
Live Maine Lobsters 1^{1/4} - 3 lbs. (Limited Availability) Market Price

SIDES

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| Classic Whipped Potatoes 6.95 | Local Herb Roasted Mushrooms 6.95 | Lobster Stuffed Yukon Gold Potatoes 14.95 |
| Lobster Mashed Potatoes 16.95 | Potatoes Au Gratin 7.95 | Twice Baked Potato 6.95 |
| Grilled Local Asparagus 7.95 | Green Beans, Almond Buerre Blanc 8.95 | Onion Rings 6.95 |
| Creamed Spinach 7.95 | Broccoli Garlic & Oil 6.95 | Roasted Corn with Tomato, Basil, Onion 6.95 |
| Spinach & Garlic 6.95 | Macaroni & Cheese 7.95 Add Lobster 16.95 | Shaved Brussel Sprouts & Bacon 7.95 |
| Colossal Salt Baked Potato 6.95 | Potato & Chorizo Hash 6.95 | Pommes Frites or Sweet Potato Fries 6.95 |
| Cauliflower Gratin 7.95 | Blistered Shishito Peppers with Sesame 6.95 | Potato Pancake 6.95 |
| | Fried Baby Artichokes with sambal aioli 6.95 | |