

NOW IN SEASON! Florida Stone Crab Claws mustard sauce, cocktail sauce Market Price *(limited availability)*

APPETIZERS

- French Onion Soup gruyère, croutons 10.95
- Lobster Bisque asparagus, lobster, chives, potato 13.95
- Kobe Sliders caramelized onions, Vermont Cheddar 20.95
- NJ Burrata heirloom tomato, grilled bread, balsamic, basil pesto 16.95
- Petite Maine Lobster Bites lemon garlic beurre blanc, gruyere, bread crumbs 24.95
- Yellowfin Tuna Tartare crushed avocado, crispy wontons, wasabi cream, ponzu, sesame seeds 20.95
- Rhode Island Crispy Calamari cherry peppers, roasted red pepper “marinara” 18.95
- Crispy Wagyu Dumplings honey sambal, stone mustard 21.95
- Roots Crispy Shrimp Scampi garlic, butter, white wine 19.95
- Spicy Fall Off The Bone Ribs baby back pork ribs 17.95
- Colossal Lump Crab Cake lemon, tartar sauce 25.95
- Applewood Smoked Slab Bacon maple glaze 15.95

RAW BAR

- Chilled Jumbo Shrimp cocktail sauce 19.95
- Snow Crab Claws mustard and cocktail sauces 23.95
- Local East Coast Oysters by the half dozen, half shell 18.95
- Lobster Cocktail whole 1 1/4 lobster chilled, cocktail sauce 31.95
- 1/4 LB Colossal Lump Crab Cocktail sliced avocado, mustard and cocktail sauces 23.95
- Chilled Seafood Platter 2/4/6/8 lobster, oysters, shrimp cocktail, tuna tartare, snow crab claws (MP)

SALADS

- Caesar Salad garlic croutons, parmesan cheese 15.95
- Wedge of Iceberg Lettuce tomato, crispy red onions, bacon, blue cheese 15.95
- Heirloom Tomato Salad heirloom tomato, creamy italian vinaigrette, blue cheese, red onion, garlic croutons, basil \$13.95
- Arugula Salad spiced candied walnuts, crumbled blue cheese, shaved apple, cider vinaigrette 15.95
- Chopped Salad iceberg, romaine, tomato, broccoli, corn, carrots, feta, cucumber, asparagus, peppercorn dressing 15.95

STEAKS

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| 12 oz. | Petite Prime NY Strip Steak | 49.95 |
| 16 oz. | Prime NY Strip Steak | 54.95 |
| 8 oz. | Petite Filet Mignon | 49.95 |
| 12 oz. | Filet Mignon | 59.95 |
| 20 oz. | Dry Aged Cowboy Steak | 59.95 |
| 16 oz. | Prime Ribeye Steak | 59.95 |
| 42 oz. | Prime Porterhouse Steak for Two | (MP) |
| | Beef Wellington | 52.95 |
| | filet mignon, mushroom, asparagus, Hollandaise sauce (Limited Availability) | |
| | Roots Tailors Plate | 47.95 |
| | A surf & turf of petite 6oz filet, 2 jumbo shrimp with a scampi butter sauce | |
| | Roots Chicken Parm, | 31.95 |
| | red pepper marinara, parmesan, creamy burrata | |

ADDITIONS

- “Classic” Peppercorn Crust (complimentary)
- Lobster & Cherry Peppers 20.95
- Jumbo Shrimp 6.95
- Blue Cheese Crust 5.95
- Oscar Style 23.95
- colossal crab, asparagus, hollandaise

SAUCES

- Au Poivre 3.95
- Béarnaise 3.95
- Cowboy Butter 4.95
- Hollandaise 3.95
- Horseradish Cream 3.95
- Truffle Aioli 3.95

SEAFOOD

- Pan Seared Scallops creamy mushroom risotto, crispy maitake mushrooms, 38.95
- East Coast Halibut herb-crusted, dill, capers, beurre blanc 40.95
- 9 oz. South African Lobster Tail served broiled or steamed (MP)
- Horseradish-Crusted Faroe Island Salmon horseradish cream sauce, asparagus 35.95
- True Dover Sole pan seared fillet, served in a Meunière sauce (limited availability Thursday-Saturday) 64.95

SIDES

- Onion Rings 10.95
- Pommes Frites 10.95
- Truffle Pommes Frites 13.95
- Classic Whipped Potatoes 10.95
- Loaded Colossal Baked Potato 10.95
- Brussels Sprouts, Honey Sambal, Bacon & Scallions 10.95
- Creamed Spinach 10.95

Our Famous Mac & Cheese

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| Original | 10.95 |
| Lobster | 29.95 |
| Truffle | 18.95 |

- Potatoes Au Gratin 11.95
- Roasted Asparagus ,lemon aioli, parmesan, bread crumbs \$11.95
- Broccoli Garlic & Oil 10.95
- Roasted Wild Mushrooms, Shiitake, Oyster, White Button, Herb Oil 10.95
- Creamed corn – sweet corn puree, roasted corn, pearl onions 10.95