

APPETIZERS
NOW IN SEASON!

- Stone Crab Claws mustard sauce & cocktail sauce (limited availability) Current MP
- French Onion Soup gruyère & croutons 10.95
- Lobster Bisque asparagus, potatoes, lobster, chives 13.95
- Maine Lobster Bites lemon, garlic, beurre blanc, gruyère, bread crumbs 24.95
- NJ Burrata heirloom tomato, grilled bread, balsamic, basil pesto 16.95
- 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 & cocktail sauces 23.95
- Local East Coast Oysters half shell, by the half dozen 18.95
- Lobster Cocktail whole 1 1/4 lobster chilled, cocktail sauce 31.95
- 1/4 lb Colossal Lump Crab Cocktail sliced avocado, mustard & cocktail sauces 23.95
- Chilled Seafood Platter (2/4/6/8) lobster, oysters, shrimp cocktail, tuna tartare, snow crab claws MP

SALADS

- Chicken Caesar Salad garlic croutons & grana padano 21.95
- Wedge Of Iceberg Lettuce tomato, crispy red onions, bacon, blue cheese 15.95
- Steak & Arugula Salad sliced 4oz filet, shaved apples, walnuts, crumbled blue cheese, apple cider vinaigrette 26.95
- Steakhouse Salad sliced 6 oz filet, wedge, crispy onions, bacon, blue cheese 26.95
- Seared Salmon Salad arugula, cucumber, avocado, shaved carrots, apple cider vinaigrette 21.95
- Lobster Salad mixed greens, avocado, bacon, tomato, grana padano, lemon herb dressing 34.95
- Chopped Salad romaine, iceberg, tomato, corn, broccoli, carrot, feta, cucumber, asparagus, black peppercorn dressing 15.95

STEAKS

- 12 oz Petite Prime Ny Strip Steak 49.95
- 16 oz Prime Ny Strip Steak 54.95
- 8 oz Petit 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

SEAFOOD

- East Coast Halibut 40.95
- herb-crusted, dill, capers, beurre blanc
- Horseradish-Crusted Faroe Island Salmon 35.95
- horseradish cream sauce & asparagus
- Pan Seared Sea Scallops 38.95
- creamy mushroom risotto, crispy maitake mushrooms

ENTREES

- The Ultimate Roots Trio filet slider with crispy onions & horseradish cream, half lobster roll & lobster bisque or french onion 28.95
- The Roots Express Lunch choice of filet slider or half lobster roll, cup of lobster bisque or french onion, and a homestead salad 20.95
- Kobe Sliders caramelized onions, cheddar cheese, frites 20.95
- Steakhouse Cheddar Burger cheddar, lettuce, tomato, pickles, frites 23.95
- Open-Faced Colossal Crab Cake Sandwich tartar sauce & Old Bay frites 27.95
- Crispy Chicken Sandwich roots slab bacon, beefsteak tomato, lettuce, mayo, frites 19.95
- Roots Steak Sandwich filet mignon, horseradish cream, arugula, crispy onion rings, onion au jus, brioche roll, frites 26.95
- Maine Style Lobster Roll herb mayo, brioche roll, old bay frites 29.95
- Connecticut Style Lobster Roll warmed with melted butter, chives, brioche roll, old bay frites 29.95

SIDES

- Onion Rings 10.95
- Pomme Frites 10.95
- Truffle Pommes Frites 13.95
- Potatoes Au Gratin 11.95
- Colossal Loaded Baked Potato 10.95
- Classic Whipped Potatoes 10.95

- Our Famous Mac & Cheese 10.95
- Truffle Macaroni & Cheese 18.95
- Lobster Macaroni & Cheese 29.95
- Creamed Corn 10.95
- sweet corn puree, roasted corn, pearl onions
- Brussels Sprouts 10.95
- honey sambal, bacon, scallions

- Roasted Asparagus 11.95
- lemon aioli, parmesan, bread crumbs
- Broccoli Garlic & Oil 10.95
- Roasted Wild Mushrooms 10.95
- shiitake, oyster, white button, herb oil
- Creamed Spinach 10.95

Our menu may contain common allergens. Please inform our staff of any allergies or dietary restrictions before ordering as cross-contamination may occur in our kitchen. Consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness

BOTTLED WINES

Champagne			Other Worldly Reds		
101	Dom Pérignon, Brut, FR ‘15	533	929	Barolo, Damilano ‘ <i>Lecinquevigne</i> ’, IT ‘21	90
107	Laurent Perrier, Cuvée Rosé, Brut, FR NV	252	919	Amarone, Santi, IT ‘18	94
104	Veuve Clicquot, Brut, FR NV	166	905	Brunello di Montalcino, Altesino Riserva, IT ‘17	252
105	Billecart-Salmon, Brut, FR NV	126	940	Brunello di Montalcino, Casanova di Neri, IT ‘20	154
Chardonnay			926	Super Tuscan, Casa Raia ‘ <i>Bevilo</i> ’, IT ‘18	79
201	Cakebread, Napa ‘23	113	916	Super Tuscan, Sassicaia, IT ‘20	599
204	Far Niente, Napa ‘23	162	921	Super Tuscan, Ca’Marcanda by Angelo Gaja, IT ‘23	118
205	Groth, Napa ‘22	97	913	Super Tuscan, Tignanello, IT ‘21	310
207	Bezel by Cakebread, CA ‘23	73	903	Malbec, Bramare by Paul Hobbs, AR ‘22	94
209	Chablis, Domaine du Colombier ‘ <i>Fourchaume</i> ’, FR ‘23	76	922	Tempranillo, CVNE ‘ <i>Gran Reserva</i> ’, Rioja, ES ‘18	71
202	Duckhorn, Napa ‘23	91	910	Châteauneuf-du-Pape, Vieux Telegraph, FR ‘21	232
215	Rombauer, Napa ‘23	109	906	Petite Sirah, Stags’ Leap Winery, Napa ‘20	80
222	Puligny-Montrachet, Jean Pascal, Burgundy FR ‘22	193	927	Châteauneuf-du-Pape, Roger Sabon ‘ <i>Les Olivets</i> ’, FR ‘21	90
Sauvignon Blanc			939	Bordeaux, Chateau Eyrins, Margaux, FR ‘20	122
301	Cloudy Bay, Marlborough, NZ ‘24	76	Cabernet Sauvignon		
309	Whitehaven, Marlborough, NZ ‘24	48	501	Caymus, Napa ‘22	252
306	Spottswoode, Napa ‘22	94	502	Caymus, ‘ <i>Special Selection</i> ’, Napa ‘18	483
302	Sancerre, Comte Lafond, Loire Valley, FR ‘23	87	544	Darioush, Napa ‘20	222
314	Sancerre, La Porte Blanche, Loire Valley, FR ‘23	65	515	Paul Hobbs ‘ <i>Crossbarn</i> ’, Napa ‘21	113
Worldly Whites & Rosé			504	Far Niente, Napa ‘22	214
404	Riesling, Nik Weis, Kabinett, Mosel, GER ‘20	53	579	Grace Family ‘ <i>Reliquus</i> ’, Napa ‘21	219
402	Riesling, JJ Prum, Spatlese, GER ‘17	93	553	Mt. Veeder, Napa ‘22	131
401	Pinot Grigio, Livio Felluga, IT ‘23	75	505	Fortunate Son ‘ <i>The Dreamer</i> ’ by Hundred Acre, Napa ‘21	273
411	Pinot Grigio, Terlato, IT ‘23	54	522	Stag’s Leap ‘ <i>Artemis</i> ’, Napa ‘21	168
405	Soave, Pieropan, IT ‘19	62	538	Harlan ‘ <i>The Mascot</i> ’, Napa ‘20	282
Pinot Noir			562	Hundred Acre ‘ <i>Morgan’s Way</i> ’, Napa ‘19	1208
751	Etude, Napa ‘22	95	525	Faust, Napa ‘22	157
752	Belle Glos ‘ <i>Las Alturas</i> ’, Santa Barbara, CA ‘22	126	520	Silver Oak, Alexander Valley, CA ‘20	266
764	Gevrey-Chambertin, Pierre Brisset, Burgundy, FR ‘17	228	521	Silver Oak, Napa ‘18	357
763	Gevrey-Chambertin, Domaine Faiveley, Burgundy, FR ‘20	190	509	Jordan, Alexander Valley, CA ‘20	152
769	Wentworth ‘ <i>Nash Mill Vineyard</i> ’, Anderson Valley, CA ‘22	140	514	Paul Hobbs, Napa ‘18	239
768	Penner Ash, Willamette Valley, OR ‘21	168	523	Spottswoode, Napa ‘20	492
756	Trisaetum, Willamette Valley, OR ‘22	68	560	PlumpJack, Napa ‘21	403
Merlot, Zinfandel, Syrah			569	Schrader ‘ <i>Double Diamond</i> ’, Napa ‘21	250
602	Merlot, Northstar, Columbia Valley, WA ‘21	79	519	Shafer ‘ <i>One Point Five</i> ’, Napa ‘21	242
603	Merlot, Pride Mountain Vineyards, Napa ‘20	130	524	Groth, Napa ‘22	170
608	Merlot, Markham ‘ <i>Six Stack</i> ’, Napa ‘21	65	506	Quilt, Napa ‘22	126
709	Zinfandel, Turley ‘ <i>Juvenile</i> ’, CA ‘23	70	554	Owen Roe, Yakima Valley, WA ‘21	86
715	Crozes Hermitage, Louis Barruol ‘ <i>Tiercerolles</i> ’, FR ‘21	88	567	Harper Oak, Sonoma, CA ‘23	66
Blends			Magnums		
806	The Prisoner, Napa ‘22	139	1004	Cabernet, Silver Oak, Napa ‘18	561
822	Trefethen, ‘ <i>Dragon’s Tooth</i> ’, Napa ‘21	95	1015	Cabernet, Quilt, Napa ‘21	252
815	Dominus, Napa ‘18	649	1013	Cabernet, Caymus, Napa ‘21	415
813	Bond ‘ <i>Melbury</i> ’, Napa ‘16	1575	1005	Cabernet, Stag's Leap ‘ <i>Artemis</i> ’, Napa '21	292
818	Silver Oak ‘ <i>Timeless</i> ’, Napa ‘20	322	1018	Super Tuscan, Tignanello, IT ‘20	746
827	Collina Dalla Valle, Napa ‘21	227			
816	Opus One, Napa ‘21	656			