

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
- Kobe Sliders caramelized onions & Vermont cheddar 20.95
- NJ Burrata heirloom tomato, grilled bread, balsamic, basil pesto 16.95
- Maine Lobster Bites lemon, garlic, beurre blanc, gruyère, 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 & 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

- Caesar Salad garlic croutons & grana padano 15.95
- Wedge Of Iceberg Lettuce tomato, crispy red onions, bacon, blue cheese 15.95
- Arugula Salad spicy candied walnuts, crumbled blue cheese, shaved apple, cider vinaigrette 15.95
- Chopped Salad iceberg, romaine, tomato, broccoli, corn, carrots, feta, cucumber, asparagus, black peppercorn dressing 15.95
- Heirloom Tomato Salad heirloom tomato, creamy Italian vinaigrette, blue cheese, red onion, garlic croutons, basil 13.95

STEAKS

|       |                                 |       |
|-------|---------------------------------|-------|
| 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    |

ADDITIONS

|                                                        |       |
|--------------------------------------------------------|-------|
| "Classic" Peppercorn Crust (complimentary)             |       |
| Blue Cheese Crust                                      | 4.95  |
| Jumbo Shrimp (each)                                    | 6.95  |
| Lobster & Cherry Peppers                               | 20.95 |
| Oscar Style                                            | 23.95 |
| colossal crab, asparagus, hollandaise                  |       |
| Sauces (each)                                          | 3.95  |
| au poivre, béarnaise, hollandaise or horseradish cream |       |

SEA

- 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 (limited availability Thursday - Saturday) pan seared fillet, served in a Meunière sauce 64.95
- considered a delicacy, this fish is shipped directly from the Strait of Dover to ensure the mild and sweet flavor profile
- Pan Seared Sea Scallops creamy mushroom risotto, crispy maitake mushrooms 38.95

LAND

- Beef Wellington (limited availability) filet mignon, mushrooms, asparagus, hollandaise 52.95
- Roots Tailors Plate a surf & turf of petite 6 oz filet, two jumbo shrimp with a scampi butter sauce 47.95
- Roots Chicken Parm red pepper marinara, parmesan, creamy burrata 31.95

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

|     |                                          |
|-----|------------------------------------------|
| 101 | Dom Pérignon, Brut, FR ‘15               |
| 107 | Laurent Perrier, Cuvée Rosé, Brut, FR NV |
| 104 | Veuve Clicquot, Brut, FR NV              |
| 105 | Billecart-Salmon, Brut, FR NV            |

Chardonnay

|     |                                                    |
|-----|----------------------------------------------------|
| 201 | Cakebread, Napa ‘23                                |
| 204 | Far Niente, Napa ‘23                               |
| 205 | Groth, Napa ‘22                                    |
| 207 | Bezel by Cakebread, CA ‘23                         |
| 209 | Chablis, Domaine du Colombier ‘Fourchaume’, FR ‘23 |
| 202 | Duckhorn, Napa ‘23                                 |
| 215 | Rombauer, Napa ‘23                                 |
| 222 | Puligny-Montrachet, Jean Pascal, Burgundy FR ‘22   |

Sauvignon Blanc

|     |                                                  |
|-----|--------------------------------------------------|
| 301 | Cloudy Bay, Marlborough, NZ ‘24                  |
| 309 | Whitehaven, Marlborough, NZ ‘24                  |
| 306 | Spottswoode, Napa ‘22                            |
| 302 | Sancerre, Comte Lafond, Loire Valley, FR ‘23     |
| 314 | Sancerre, La Porte Blanche, Loire Valley, FR ‘23 |

Worldly Whites & Rosé

|     |                                              |
|-----|----------------------------------------------|
| 404 | Riesling, Nik Weis, Kabinett, Mosel, GER ‘20 |
| 402 | Riesling, JJ Prum, Spatlese, GER ‘17         |
| 401 | Pinot Grigio, Livio Felluga, IT ‘23          |
| 411 | Pinot Grigio, Terlato, IT ‘23                |
| 405 | Soave, Pieropan, IT ‘19                      |

Pinot Noir

|     |                                                         |
|-----|---------------------------------------------------------|
| 751 | Etude, Napa ‘22                                         |
| 752 | Belle Glos ‘Las Alturas’, Santa Barbara, CA ‘22         |
| 764 | Gevrey-Chambertin, Pierre Brisset, Burgundy, FR ‘17     |
| 763 | Gevrey-Chambertin, Domaine Faiveley, Burgundy, FR ‘20   |
| 769 | Wentworth ‘Nash Mill Vineyard’, Anderson Valley, CA ‘22 |
| 768 | Penner Ash, Willamette Valley, OR ‘21                   |
| 756 | Trisaetum, Willamette Valley, OR ‘22                    |

Merlot, Zinfandel, Syrah

|     |                                                        |
|-----|--------------------------------------------------------|
| 602 | Merlot, Northstar, Columbia Valley, WA ‘21             |
| 603 | Merlot, Pride Mountain Vineyards, Napa ‘20             |
| 608 | Merlot, Markham ‘Six Stack’, Napa ‘21                  |
| 709 | Zinfandel, Turley ‘Juvenile’, CA ‘23                   |
| 715 | Crozes Hermitage, Louis Barruol ‘Tiercerolles’, FR ‘21 |

Blends

|     |                                       |
|-----|---------------------------------------|
| 806 | The Prisoner, Napa ‘22                |
| 822 | Trefethen, ‘Dragon’s Tooth’, Napa ‘21 |
| 815 | Dominus, Napa ‘18                     |
| 813 | Bond ‘Melbury’, Napa ‘16              |
| 818 | Silver Oak ‘Timeless’, Napa ‘20       |
| 827 | Collina Dalla Valle, Napa ‘21         |
| 826 | Opus One ‘Overture’, Napa ‘21         |
| 816 | Opus One, Napa ‘21                    |

Other Worldly Reds

|     |     |                                                          |     |
|-----|-----|----------------------------------------------------------|-----|
| 533 | 929 | Barolo, Damilano ‘Lecinquevigne’, IT ‘21                 | 90  |
| 252 | 919 | Amarone, Santi, IT ‘18                                   | 94  |
| 166 | 905 | Brunello di Montalcino, Altesino Riserva, IT ‘17         | 252 |
| 126 | 940 | Brunello di Montalcino, Casanova di Neri, IT ‘20         | 154 |
|     | 926 | Super Tuscan, Casa Raia ‘Bevilo’, IT ‘18                 | 79  |
| 113 | 916 | Super Tuscan, Sassicaia, IT ‘20                          | 599 |
| 162 | 921 | Super Tuscan, Ca’Marcanda by Angelo Gaja, IT ‘23         | 118 |
| 97  | 913 | Super Tuscan, Tignanello, IT ‘21                         | 310 |
| 73  | 903 | Malbec, Bramare by Paul Hobbs, AR ‘22                    | 94  |
| 76  | 922 | Tempranillo, CVNE ‘Gran Reserva’, Rioja, ES ‘18          | 71  |
| 91  | 910 | Châteauneuf-du-Pape, Vieux Telegraph, FR ‘21             | 232 |
| 109 | 927 | Châteauneuf-du-Pape, Roger Sabon ‘Les Olivets’, FR ‘21   | 90  |
| 193 | 946 | Châteauneuf-du-Pape, Domaine Duseigneur ‘Matteo’, FR ‘22 | 94  |
|     | 906 | Petite Sirah, Stags’ Leap Winery, Napa ‘20               | 80  |
| 76  | 939 | Bordeaux, Chateau Eyrins, Margaux, FR ‘20                | 122 |

Cabernet Sauvignon

|     |     |                                                       |      |
|-----|-----|-------------------------------------------------------|------|
| 94  | 501 | Caymus, Napa ‘22                                      | 252  |
| 87  | 502 | Caymus, ‘Special Selection’, Napa ‘18                 | 483  |
| 65  | 544 | Darioush, Napa ‘20                                    | 222  |
|     | 515 | Paul Hobbs ‘Crossbarn’, Napa ‘21                      | 113  |
| 53  | 504 | Far Niente, Napa ‘22                                  | 214  |
| 93  | 507 | Cliff Lede, Napa ‘22                                  | 149  |
| 75  | 579 | Grace Family ‘Reliquus’, Napa ‘21                     | 219  |
| 54  | 553 | Mt. Veeder, Napa ‘22                                  | 131  |
| 62  | 505 | Fortunate Son ‘The Dreamer’ by Hundred Acre, Napa ‘21 | 273  |
|     | 522 | Stag’s Leap ‘Artemis’, Napa ‘21                       | 168  |
| 95  | 538 | Harlan ‘The Mascot’, Napa ‘20                         | 282  |
| 126 | 562 | Hundred Acre ‘Morgan’s Way’, Napa ‘19                 | 1208 |
| 228 | 525 | Faust, Napa ‘22                                       | 157  |
| 190 | 520 | Silver Oak, Alexander Valley, CA ‘20                  | 266  |
| 140 | 521 | Silver Oak, Napa ‘18                                  | 357  |
| 168 | 509 | Jordan, Alexander Valley, CA ‘20                      | 152  |
| 68  | 514 | Paul Hobbs, Napa ‘18                                  | 239  |
|     | 523 | Spottswoode, Napa ‘20                                 | 492  |
|     | 560 | PlumpJack, Napa ‘21                                   | 403  |
|     | 569 | Schrader ‘Double Diamond’, Napa ‘21                   | 250  |
|     | 519 | Shafer ‘One Point Five’, Napa ‘21                     | 242  |
|     | 524 | Groth, Napa ‘22                                       | 170  |
|     | 506 | Quilt, Napa ‘22                                       | 126  |
|     | 554 | Owen Roe, Yakima Valley, WA ‘21                       | 86   |
| 139 | 567 | Harper Oak, Sonoma, CA ‘23                            | 66   |

Magnums

|      |                                           |     |
|------|-------------------------------------------|-----|
| 1004 | Cabernet, Silver Oak, Napa ‘18            | 561 |
| 1015 | Cabernet, Quilt, Napa ‘21                 | 252 |
| 1013 | Cabernet, Caymus, Napa ‘21                | 415 |
| 1005 | Cabernet, Stag's Leap ‘Artemis’, Napa '21 | 292 |
| 1018 | Super Tuscan, Tignanello, IT ‘20          | 746 |

Vintages and Availability Subject to Change 11.12.2025