

APPETIZERS

NOW IN SEASON!

Stone Crab Claws mustard sauce, cocktail sauce (limited availability) Current MP

French Onion Soup gruyère, croutons 10.95

Lobster Bisque potato, asparagus, lobster, chives 13.95

Colossal Lump Crab Cake lemon, tartar sauce 25.95

Kobe Sliders caramelized onions, Vermont cheddar 20.95

NJ Burrata tomato, garlic crostini, balsamic, basil pesto 16.95

Maine Lobster Bites lemon, garlic, beurre blanc, gruyère, bread crumbs 24.95

Hamachi Crudo citrus-coriander vinaigrette, fried lemon, fennel, watermelon radish 20.95

Yellowfin Tuna Tartare crushed avocado, crispy wontons, wasabi cream, ponzu, sesame seeds 20.95

Rhode Island Crispy Calamari cherry peppers, roasted red pepper “marinara” 16.95

Roots Crispy Shrimp Scampi garlic, butter, white wine 19.95

Spicy Fall Off The Bone Ribs baby back pork ribs 17.95

Applewood Smoked Slab Bacon maple glaze 15.95

Crispy Wagyu Dumplings honey sambal, mustard sauce 21.95

RAW BAR

1/4 lb. Colossal Crab Cocktail sliced avocado, mustard & cocktail sauces 23.95

Chilled Jumbo Shrimp cocktail sauce 19.95

Seasonal Oysters half shell, by the half dozen 18.95

Lobster Cocktail whole 1 1/4 lobster chilled, cocktail sauce 31.95

Snow Crab Claws mustard & cocktail sauce 23.95

Chilled Seafood Platter 2 /4/6/8 lobster, oysters, shrimp cocktail, tuna tartare, snow crab claws (Current MP)

SALADS

Caesar Salad garlic croutons, parmesan cheese 15.95

Arugula Salad spiced candied walnuts, crumbled blue cheese, shaved apple, cider vinaigrette 15.95

Chopped Salad iceberg, romaine, tomato, broccoli, carrots, feta, cucumber, asparagus, corn, black peppercorn dressing 15.95

Heirloom Tomato Salad heirloom tomato, creamy italian vinaigrette, blue cheese, red onion, garlic croutons, basil 13.95

Wedge of Iceberg Lettuce tomato, crispy red onions, bacon, blue cheese 15.95

STEAKS

12 oz. Petite Prime NY Strip 49.95

16 oz. Prime NY Strip 54.95

8 oz. Petite Filet Mignon 49.95

12 oz. Filet Mignon 59.95

20 oz. Dry Aged Cowboy 59.95

16 oz. Prime Boneless Ribeye 59.95

42 oz. Prime Porterhouse for Two MP

Beef Wellington filet mignon, mushroom, asparagus, Hollandaise sauce (Limited Availability) 52.95

Roots Tailors Plate 47.95

filet mignon (6oz) and two jumbo shrimp with a scampi butter sauce

Roots Chicken Parmesan 31.95

red pepper “marinara”, creamy burrata, fresh basil

ADDITIONS

Oscar Style 23.95

Lobster & Cherry Peppers 20.95

Jumbo Shrimp 6.95 each

Bleu Cheese Crust 4.95

“Classic” Peppercorn Crust (Complimentary)

SAUCES 3.95 each

Au Poivre

Béarnaise

Hollandaise

Horseradish Cream

Truffle Aioli

SEAFOOD

True Dover Sole pan seared fillet, served in a meunière sauce (limited availability Thursday-Saturday) 64.95

Considered a delicacy, this fish is shipped directly from the Strait of Dover to ensure the mild and sweet flavor profile

Horseradish-Crusted Faroe Island Salmon horseradish cream sauce, asparagus 35.95

9 oz. South African Lobster Tail served broiled or steamed Current MP

East Coast Halibut herb-crusted, dill, capers, beurre blanc 40.95

Pan Seared Sea Scallops creamy mushroom risotto, crispy maitake mushrooms 38.95

SIDES

Onion Rings 10.95

Broccoli Garlic & Oil 10.95

Potatoes Au Gratin 11.95

Classic Whipped Potatoes 10.95

Colossal Loaded Baked Potato 10.95

Creamed Corn 10.95

sweet corn puree, roasted corn, pearl onions

Our Famous Mac & Cheese

Regular 10.95

Lobster 29.95

Truffle 18.95

Truffle Pommes Frites 13.95

Pommes Frites 10.95

Creamed Spinach 10.95

Roasted Asparagus 11.95

Lemon aioli, parmesan, bread crumbs

Local Roasted Mushrooms

Shitake, Oyster, & White Mushrooms, herb oil 10.95

Brussels Sprouts 10.95

Honey Sambal, bacon & scallions