

RAW BAR

NOW IN SEASON! Stone Crab Claws (limited availability) mustard & cocktail sauce MP

- 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

APPETIZERS

- 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
- Petite 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”18.95
- Roots Crispy Shrimp Scampi garlic butter & white wine 19.95
- Crispy Wagyu Dumplings honey sambal & stone mustard 21.95
- 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

SALADS

- Caesar Salad garlic croutons & grana padano 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 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

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 |

Snake River Farms
AMERICAN WAGYU

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| 12 oz | NY Strip Steak | 79.95 |
| 12 oz | Ribeye | 84.95 |
| 8 oz | Petite Filet Mignon | 74.95 |

Sauces 4.95
au poivre, béarnaise, hollandaise, horseradish cream, truffle aioli, blue cheese crust or Roots cowboy butter

LAND & SEA

- 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
- 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 (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

SIDES

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| Onion Rings 10.95 | Our Famous Mac & Cheese 10.95 | Roasted Asparagus 11.95 |
| Pomme Frites 10.95 | Truffle Mac & Cheese 18.95 | lemon aioli, parmesan, bread crumbs |
| Truffle Pommes Frites 13.95 | Lobster Mac & Cheese 29.95 | Creamed Spinach 10.95 |
| Potatoes Au Gratin 11.95 | Creamed Corn 10.95 | Broccoli Garlic & Oil 10.95 |
| Colossal Loaded Baked Potato 10.95 | sweet corn puree, roasted corn, pearl onions | Roasted Wild Mushrooms 10.95 |
| Classic Whipped Potatoes 10.95 | Brussels Sprouts 10.95 | shiitake, oyster, white button, herb oil |
| | honey sambal, bacon, scallions | |

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