

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 19.95

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

New England Clam Chowder bacon crumbles, brioche croutons, parsley 13.95

Kobe Sliders cheddar & caramelized onions 20.95

NJ Burrata heirloom tomato, baguette, balsamic, basil pesto 16.95

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

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

Yellowfin Tuna Tartare* 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 21.95

Crispy Wagyu Dumplings honey sambal & mustard sauces 19.95

Spicy Fall Off The Bone Ribs baby back pork ribs 19.95

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

Warm Shrimp Salad Spring mushrooms, avocado, tomato, Champagne vinaigrette 27.95

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 14.95

Chopped Salad romaine, iceberg, tomato, corn, broccoli, carrot, 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

Lobster Salad mixed greens, avocado, bacon, tomato, grana padano, lemon herb dressing 34.95

Katsu Salad mango, cherry tomatoes, red peppers, carrots, Napa cabbage, arugula, Asian cilantro dressing, peanuts, jalapeno (choice of Chicken or Cauliflower Milanese) 24.95

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

Snake River Farms AMERICAN WAGYU		
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
- Roots Tailors Plate a surf & turf of petite 6 oz filet, two jumbo shrimp with a scampi butter sauce 47.95

Beef Wellington (limited availability) filet mignon, mushroom, asparagus, hollandaise sauce 52.95

Roots Chicken Parm red pepper marinara, parmesan, creamy burrata 31.95

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 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

Grilled Yellowfin Tuna cooked rare, steakhouse fries, garden vegetable vinaigrette, basil 38.95

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

101	Dom Perignon, Brut, FR ‘15	533
102	Laurent Perrier, Rosé Champagne, Brut, FR NV	252
103	Veuve Clicquot, ‘Yellow Label’, Brut, FR NV	166
104	Louis Roederer ‘Cristal’, Brut ‘16	628
105	La Vieille Ferme, Sparkling Rosé, FR NV	61
106	Le Charmel, Rosé, Aix-en-Provence, FR ‘24	61

Chardonnay

201	Cakebread, Napa ‘23	113
202	Duckhorn, Napa ‘23	91
203	Far Niente ‘Estate’, Napa ‘23	162
204	Bezel by Cakebread, CA ‘22	73
205	Rombauer, Carneros, CA ‘23	109
206	Chablis, Colombier ‘Fourchaume’, FR ‘23	67
207	Meursault, Miller-Cyrot, Burgundy, FR ‘23	163
208	Puligny-Montrachet, Olivier Leflaive, FR ‘23	216

Sauvignon Blanc

301	Cloudy Bay, Marlborough, NZ ‘24	76
302	Sancerre, Comte Lafond ‘Grand Cuvee’, FR ‘22	140
303	Spottswode ‘Estate’, Napa ‘24	94
304	Whitehaven, Marlborough, NZ ‘24	48

Worldly Whites

401	Pinot Grigio, Livio Felluga, IT ‘23	75
402	Pinot Grigio, Terlato, IT ‘23	54
403	Riesling, Nik Weis, Mosel, ER ‘23	53
404	Soave, Pieropan ‘Calvarino’, IT ‘23	62

Pinot Noir

703	Belle Glos ‘Las Alturas’, Santa Barbara, CA ‘23	126
702	Etude, Carneros, CA ‘22	95
701	Penner Ash, Willamette Valley, OR ‘22	168
704	Adelsheim, Willamette Valley, OR ‘23	77
705	Gevrey-Chambertin, Louis Jadot, FR ‘22	198
706	Louis Latour, Marsannay, FR ‘22	69
707	Wentworth ‘Nash Mill Vineyard’, CA ‘22	140

Red Blends

802	Silver Oak ‘Timeless’, Napa ‘20	322
804	Opus One, Napa ‘21	656
806	Bond ‘Melbury’, Napa ‘19	1050
805	Quintessa, Napa ‘21	525
807	Joseph Phelps ‘Insignia’, Napa ‘21	575
801	Trefethen, ‘Dragon’s Tooth’, Napa ‘21	95
803	The Prisoner, Napa ‘24	139

Worldly Reds

909	Amarone, Santi, IT ‘18	94
907	Barolo, Damilano ‘Lecinquevigne’, IT ‘21	90
910	Bordeaux, Chateau de Sales, Pomerol, FR ‘19	92
906	Brunello, Pieve Santa Restituta by Gaja, IT ‘19	224
905	Brunello, Il Poggione, IT ‘19	143
911	Cabernet Franc, Raffault ‘Picasses’, Chinon, FR ‘19	61
903	Malbec, Bramare by Paul Hobbs, AR ‘22	94
912	Petite Sirah, Stag’s Leap, Napa ‘21	88
901	Super Tuscan, Tignanello, IT ‘22	310
902	Super Tuscan, Ca’Marcanda by Gaja, IT ‘23	120
908	Super Tuscan, Sassicaia, IT ‘22	483
904	Chateaneuf-du-Pape, Vieux Telegraphe, FR ‘21	232
605	Merlot, Duckhorn ‘Three Palms’, Napa ‘21	231

Cabernet Sauvignon

523	Caymus, Napa ‘23	252
508	Caymus, ‘Special Selection’, Napa ‘19	483
512	Favia, Napa ‘21	525
505	Darioush, Napa ‘21	222
502	Quilt, Napa ‘23	126
525	Duckhorn, Napa ‘22	182
513	Jordan, Alexander Valley, CA ‘20	156
514	Fortunate Son ‘The Dreamer’, Napa ‘21	273
503	Harlan Estate, Napa ‘21	3150
524	Silver Oak, Napa ‘19	357
528	Silver Oak, Alexander Valley, CA ‘19	266
527	Hundred Acre ‘Wraith’, Napa ‘21	1188
506	Plumpjack ‘Estate’, Napa ‘21	403
519	Shafer ‘Hillside Select’, Napa ‘19	553
509	Shafer ‘One Point Five’, Napa ‘22	242
504	Stag’s Leap ‘Artemis’, Napa ‘21	168
521	Groth, Napa ‘22	132
530	Harper Oak, Napa ‘23	66
501	Harlan ‘The Mascot’, Napa ‘20	282
520	Faust, Napa ‘22	154
510	Iconoclast by Chimney Rock, Napa ‘22	74
529	Crossbarn by Paul Hobbs, Napa ‘20	113
507	Mt. Veeder, Napa ‘22	131
526	Far Niente ‘Estate’, Napa ‘22	214
511	Spottswode ‘Estate’, Napa ‘21	385

Magnums

1005	Cabernet, Stag's Leap ‘Artemis’, Napa '21	292
1003	Cabernet, Silver Oak, Alexander Valley, CA ‘20	462
1004	Cabernet, Silver Oak, Napa ‘18	561
1016	Cabernet, Caymus, Napa ‘22	415