

APPETIZERS

- French Onion Soup *gruyère & croutons* 10.95
- Lobster Bisque *asparagus, lobster, chives* 13.95
- Kobe Sliders *cheddar & caramelized onions* 20.95
- NJ Burrata *heirloom tomato, grilled ciabatta, balsamic, basil pesto* 16.95
- Maine Lobster Bites *lemon garlic, beurre blanc, gruyere, bread crumbs* 24.95
- 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

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* 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

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* 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

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
20 oz	Prime Cowboy Steak	59.95
42 oz	Prime Porterhouse Steak for Two	MP

ADDITIONS

"Classic" Peppercorn Crust	
Blue Cheese Hat	4.95
Lobster & Cherry Peppers	20.95
Two Shrimp <i>with beurre blanc</i>	15.95
Oscar Style	
<i>colossal crab, asparagus, hollandaise</i>	22.95
Sauces choice of	4.95
<i>au poivre, béarnaise, hollandaise or horseradish cream</i>	

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 *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*
- Scallops B.L.T. *seared scallops, applewood slab bacon, heirloom tomato, arugula, green goddess* 40.95
- Sesame Crusted Tuna *seared yellowfin tuna, soba noodles, edamame, sesame soy dressing* 38.95

LAND

- Beef Wellington *(limited availability) filet mignon, mushroom, asparagus, hollandaise sauce* 52.95
- Cauliflower Steak *mediterranean seasoning, warm fregola salad, basil aioli, adobo tomato* 36.95
- Roots Chicken Parm *red pepper marinara, parmesan, creamy burrata* 31.95
- Vegetarian Mushroom Bolognese *house made pappardelle, tomato, garlic, mozzarella cheese, basil* 32.95

SIDES

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

- Our Famous Mac & Cheese 10.95
- Lobster Macaroni & Cheese 29.95

- Onion Rings 10.95
- Roasted Corn, Tomato & Basil 10.95
- shallots, heirloom cherry tomatoes, basil*
- Creamed Spinach 10.95

- Roasted Asparagus 11.95
- Broccoli Garlic & Oil 10.95
- Roasted Wild Mushrooms 10.95
- shiitake, oyster, white button, herb oil*
- Brussels Sprouts 10.95
- 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*