

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

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-cruste d, dill, capers, beurre blanc* 40.95
 9 Oz South African Lobster Tail *served broiled or steamed* MP
 Horseradish-Cruste d 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
 N.J. Barnegat Bay Scallops *seared sea scallops, corn puree, fregola, edamame, heirloom cauliflower, blistered tomato, basil puree* 38.95
 Sesame Cruste d 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 *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
 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 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 '15	628

Chardonnay

201	Cakebread, Napa '23	113
202	Duckhorn, Napa '23	91
203	Far Niente 'Estate', Napa '23	162
204	Kistler, 'Les Noisetiers', Sonoma Coast, CA '22	138
205	Rombauer, Carneros, CA '23	107
206	Chablis, Colombier 'Fourchaume', FR '23	67

Sauvignon Blanc

301	Cloudy Bay, Marlborough, NZ '24	91
302	Sancerre, Comte Lafond, Loire Valley, FR '23	86
303	Spottswoode 'Estate', Napa '23	94
304	Whitehaven, Marlborough, NZ '23	48

Worldly Whites

401	Pinot Grigio, Livio Felluga, IT '23	75
402	Pinot Grigio, Terlato, IT '23	48
403	Riesling, Nik Weis, Mosel, ER '23	53
404	Soave, Pieropan 'Calvarino', IT '23	62

Worldly Reds

904	Amarone, Santi, IT '18	94
907	Barolo, Damilano 'Lecinquevigne', IT '20	90
906	Brunello di Montalcino, Altesino 'Riserva', IT '19	213
901	Malbec, Bramare by Paul Hobbs, AR '22	94
912	Petite Sirah, Stag's Leap, Napa '20	80
902	Super Tuscan, Ca'Marcanda by Gaja, IT '22	120
903	Super Tuscan, Tignanello, IT '21	310
904	Chateauneuf-du-Pape, Vieux Telegraphe, FR '21	203
605	Merlot, Duckhorn 'Three Palms Vineyard', Napa '21	231

Pinot Noir

533	703 Belle Glos 'Las Alturas', Santa Barbara, CA '23	126
252	702 Etude, Carneros, CA '22	95
166	701 Penner Ash, Willamette Valley, OR '21	168

Red Blends

802	Silver Oak 'Timeless', Napa '20	322
113	804 Opus One, Napa '21	656
91	801 Trefethen, 'Dragon's Tooth', Napa '21	95
162	803 The Prisoner, Napa '23	139

Cabernet Sauvignon

523	Caymus, Napa '22	252
508	Caymus, 'Special Selection', Napa '19	483
512	Favia, Napa '21	525
91	505 Darioush, Napa '21	216
86	502 Quilt, Napa '22	126
94	525 Duckhorn, Napa '21	182
48	513 Jordan, Alexander Valley, CA '20	156
	503 Harlan Estate, Napa '21	3150
	524 Silver Oak, Napa '19	357
	528 Silver Oak, Alexander Valley, CA '19	266
	506 Plumpjack 'Estate', Napa '21	353
	509 Shafer 'One Point Five', Napa '22	242
	504 Stag's Leap 'Artemis', Napa '21	168
	501 Harlan 'The Mascot', Napa '19	263
	520 Faust, Napa '22	154
	510 Iconoclast by Chimney Rock, Napa '20	74
	529 Crossbarn by Paul Hobbs, Napa '20	113
	507 Mt. Veeder, Napa '22	131
	526 Far Niente 'Estate', Napa '22	214
	511 Spottswoode 'Estate', Napa '21	385
	Magnums	
	1005 Cabernet, Stag's Leap 'Artemis', Napa '21	292
	1016 Cabernet, Caymus, Napa '22	415