NOW IN SEASON!

Stone Crab Claws *(limited availability) mustard & cocktail sauce* MP

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* 24.95
Chilled Seafood Platter (2/4/6/8) *lobster, oysters, shrimp cocktail, tuna tartare, snow crab claws* MP

APPETIZERS

French Onion Soup *gruyère & croutons* 11.95
Lobster Bisque *asparagus, potatoes, lobster, chives* 14.95
NJ Burrata *flavor bomb cherry tomato, crostini, balsamic, basil pesto* 17.95
Kobe Sliders *caramelized onions & cheddar* 21.95
Cheesesteak Sliders *shaved filet mignon, sautéed onions & peppers, three cheeses* 21.95
Petite Maine Lobster Bites *lemon, garlic, beurre blanc, gruyère, bread crumbs* 25.95
Yellowfin Tuna Tartare *crushed avocado, crispy wontons, wasabi cream, ponzu, sesame seeds* 21.95
Rhode Island Crispy Calamari *cherry peppers & roasted red pepper "marinara"* 19.95
Roots Crispy Shrimp Scampi *garlic butter & white wine* 22.95
Crispy Wagyu Dumplings *honey sambal & stone mustard* 22.95
Spicy Fall Off The Bone Ribs *baby back pork ribs* 20.95
Colossal Lump Crab Cake *lemon & tartar sauce* 26.95
Applewood Smoked Slab Bacon *maple glaze* 16.95

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* 15.95
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

12 oz	Petite Prime NY Strip Steak	54.95
16 oz	Prime NY Strip Steak	59.95
8 oz	Petite Filet Mignon	54.95
12 oz	Filet Mignon	64.95
20 oz	Dry Aged Cowboy Steak	64.95
16 oz	Prime Ribeye Steak	64.95
42 oz	Prime Porterhouse Steak for Two	MP

Snake River Farms AMERICAN WAGYU

12 oz	NY Strip Steak	89.95
12 oz	Ribeye	94.95
8 oz	Petite Filet Mignon	84.95

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* 54.95
Roots Tailors Plate *a surf & turf of petite 6 oz filet, two jumbo shrimp with a scampi butter sauce* 49.95
Roots Chicken Parm *red pepper marinara, parmesan, creamy burrata* 34.95
Pan Seared Scallops *creamy roasted tomato risotto, zucchini, flavor bomb tomatoes* 39.95
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* 37.95
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

Onion Rings 10.95
Pommes Frites 10.95
Truffle Pommes Frites 13.95
Potatoes Au Gratin 11.95
Colossal Loaded Baked Potato 11.95
Classic Whipped Potatoes 10.95

Our Famous Mac & Cheese 11.95
Truffle Mac & Cheese 18.95
Lobster Mac & Cheese 29.95

Roasted Corn 10.95
basil & flavor bomb cherry tomatoes

Brussels Sprouts 11.95
honey sambal, bacon, scallions

Roasted Asparagus 12.95
lemon aioli, parmesan, bread crumbs

Creamed Spinach 11.95

Broccoli Garlic & Oil 11.95

Roasted Mushrooms 11.95
white button & herb oil

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