

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
- 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
- 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
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 <i>choice of</i>	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*
- N.J. Barnegat Bay Scallops *seared sea scallops, corn puree, fregola, edamame, heirloom cauliflower, blistered tomato, basil puree* 38.95
- Grilled Yellowfin Tuna *cooked rare, steakhouse fries, garden vegetable vinaigrette, basil* 38.95

LAND

- Beef Wellington *(limited availability) filet mignon, mushroom, asparagus, hollandaise sauce* 52.95
- Roots Chicken Parm *red pepper marinara, parmesan, creamy burrata* 31.95

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
- Loaded Whipped Stuffed Potato 11.95

- 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
- 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
102	Laurent Perrier, Rosé Champagne, Brut, FR NV
103	Veuve Clicquot, ‘Yellow Label’, Brut, FR NV
104	Louis Roederer ‘Cristal’, Brut ‘15
105	La Vieille Ferme, Sparkling Rosé, FR NV
106	Mirabeau ‘AIX’, Rosé, Provence, FR ‘23

Chardonnay

201	Cakebread, Napa ‘23
202	Duckhorn, Napa ‘23
203	Far Niente ‘Estate’, Napa ‘23
205	Rombauer, Carneros, CA ‘23
206	Chablis, Colombier ‘Fourchaume’, FR ‘23
207	Meursault, Miller-Cyrot, Burgundy, FR ‘23
208	Puligny-Montrachet, Olivier Leflaive, FR ‘22

Sauvignon Blanc

301	Cloudy Bay, Marlborough, NZ ‘24
302	Sancerre, Comte Lafond ‘Grand Cuvee’, FR ‘22
305	Sancerre, Pascal Jolivet, FR ‘23
303	Spottswode ‘Estate’, Napa ‘23
304	Whitehaven, Marlborough, NZ ‘23

Worldly Whites

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

Worldly Reds

909	Amarone, Santi, IT ‘18
907	Barolo, Damilano ‘Lecinquevigne’, IT ‘20
910	Bordeaux, Chateau de Sales, Pomerol, FR ‘19
906	Brunello di Montalcino, Altesino ‘Riserva’, IT ‘19
905	Brunello di Montalcino, Il Poggione, IT ‘19
911	Cabernet Franc, Raffault ‘Picasses’, Chinon, FR ‘19
901	Malbec, Bramare by Paul Hobbs, AR ‘22
912	Petite Sirah, Stag’s Leap, Napa ‘20
902	Super Tuscan, Ca’Marcanda by Gaja, IT ‘22
903	Super Tuscan, Tignanello, IT ‘21
908	Super Tuscan, Sassicaia, IT ‘21
904	Chateauneuf-du-Pape, Vieux Telegraphe, FR ‘21
605	Merlot, Duckhorn ‘Three Palms Vineyard’, Napa ‘21

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
628	704	Adelsheim, Willamette Valley, OR ‘22	77
61	705	Gevrey-Chambertin, Louis Jadot, FR ‘22	198
61	706	Louis Latour, Marsannay, FR ‘22	69

Red Blends

113	802	Silver Oak ‘Timeless’, Napa ‘20	322
91	804	Opus One, Napa ‘21	656
162	806	Bond ‘Melbury’, Napa ‘19	1050
107	805	Quintessa, Napa ‘21	525
67	807	Joseph Phelps ‘Insignia’, Napa ‘21	575
163	801	Trefethen, ‘Dragon’s Tooth’, Napa ‘21	95
216	803	The Prisoner, Napa ‘23	139

Cabernet Sauvignon

91	523	Caymus, Napa ‘22	252
140	508	Caymus, ‘Special Selection’, Napa ‘19	483
87	512	Favia, Napa ‘21	525
94	505	Darioush, Napa ‘21	216
48	502	Quilt, Napa ‘22	126
	525	Duckhorn, Napa ‘21	182
75	513	Jordan, Alexander Valley, CA ‘20	156
48	503	Harlan Estate, Napa ‘21	3150
53	524	Silver Oak, Napa ‘19	357
62	528	Silver Oak, Alexander Valley, CA ‘19	266
	527	Hundred Acre ‘Wraith’, Napa ‘21	1188
94	506	Plumpjack ‘Estate’, Napa ‘21	353
90	509	Shafer ‘One Point Five’, Napa ‘22	242
92	504	Stag’s Leap ‘Artemis’, Napa ‘21	168
213	521	Groth, Napa ‘21	132
143	501	Harlan ‘The Mascot’, Napa ‘19	263
61	520	Faust, Napa ‘22	154
94	510	Iconoclast by Chimney Rock, Napa ‘20	74
88	529	Crossbarn by Paul Hobbs, Napa ‘20	113
120	507	Mt. Veeder, Napa ‘22	131
310	526	Far Niente ‘Estate’, Napa ‘22	214
483	511	Spottswode ‘Estate’, Napa ‘21	385
203	Magnums		
231	1005	Cabernet, Stag's Leap ‘Artemis’, Napa '21	292
	1016	Cabernet, Caymus, Napa ‘22	415