APPETIZERS
French Onion Soup, melted cheese, croutons  8.95
Lobster Bisque, diced vegetables, lobster meat  9.95
New England Clam Chowder, bacon, scallions  8.95
Applewood Smoked Slab Bacon, maple glaze  12.95
Spicy Crispy Lobster, cucumber, red cabbage, rice wine vinaigrette, sriracha aioli  15.95
Yellowfin Tuna Tartare, crushed avocado, crispy wontons, wasabi cream, ponzu, sesame seeds  15.95
Rhode Island Crispy Calamari, cherry peppers, roasted red pepper “marinara”  13.95
NJ Burrata, heirloom tomato, grilled bread, balsamic, basil pesto  14.95
Root’s Crispy Shrimp Scampi, garlic butter, white wine  15.95
Colossal Lump Crab Cake, lemon, tartar sauce  15.95

RAW BAR
Chilled Seafood Platter, lump crab, tuna tartare, shrimp cocktail, lobster, oysters  46.95
Lobster Cocktail, whole 1/4 lb. chilled, cocktail sauce  23.95
1/4 lb. Colossal Lump Crab Cocktail, sliced avocado  15.95
Iced Blue Point Oysters, half shell, by the half dozen  $2.50 each
Chilled Jumbo Shrimp, cocktail sauce  15.95

SALADS
Chicken Caesar Salad, garlic croutons, grana padano  15.95
Tomato & Fresh Mozzarella Salad, basil, extra virgin olive oil, coarse sea salt  12.95
Jumbo Shrimp Salad, mixed greens, strawberries, almonds, feta cheese, balsamic vinaigrette  18.95
Chopped Salad  14.95
Steak & Arugula Salad, sliced 4oz filet, shaved apples, walnuts, crumbled blue cheese, apple cider vinaigrette  18.95
Seared Salmon Salad, arugula, cucumber, avocado, shaved carrots, apple cider vinaigrette  18.95
Lobster Salad, mixed greens, avocado, bacon, tomato, grana padano, lemon herb dressing  21.95
Wedge of Iceberg Lettuce, tomato, crispy red onions, bacon, blue cheese  11.95

STEAKS AND CHOPS
20 oz. Dry Aged Kansas City Steak  39.95
14 oz. Petite Prime NY Strip Steak  38.95
16 oz. Prime NY Strip Steak  43.95
12 oz. Filet Mignon  42.95
8 oz. Petit Filet Mignon  37.95
20 oz. Dry Aged Cowboy Steak  39.95
20 oz. Wet Aged Prime Cowboy Steak  49.95
16 oz. Domestic Double Cut Lamb Chops  34.95
48 oz. Prime Porterhouse Steak for Two  95.95

SEAFOOD
East Coast Halibut  24.95
herb crusted, dill, capers, beurre blanc
Pan Seared Salmon  20.95
crispy wontons, sweet soy glaze, scallions, sesame seeds
Seared “Rare” Tuna  22.95
fennel, red onion, blistered tomatoes, frisee, basil puree
Seared Baramaj Sea Scallops  22.95
butternut squash risotto, apple butter, crushed spicy walnuts
Spicy Fall Off The Bone Ribs  18.95
baby back pork ribs
9 oz. South African Lobster Tail  46.95

THE ROOTS TRIO
Filet Mignon Sliders, crispy onion, horseradish cream, Half Lobster Roll, choice of a cup of Lobster Bisque or Clam Chowder  19.95

SANDWICHES
Lobster Roll, herb mayo, brioche roll  18.95
Kobe Sliders, caramelized onions, Vermont cheddar  19.95
Steakhouse Cheddar Burger Roots Steak Sauce, lettuce, tomato, pickles  16.95
Shaved Cheese Steak Sandwich, prime rib, onions, peppers, Vermont cheddar, brioche roll  14.95
Slow Roasted Prime Rib Sandwich, chilled, horseradish cream, hot au jus  14.95
Crispy Chicken Sandwich, swiss cheese, slaw, ranch dressing  16.95
Open-Faced Colossal Crab Cake Sandwich, herb aioli, mixed baby green salad  16.95

SIDES
Creamed Spinach  7.95
Spinach & Garlic  7.95
Shaved Brussels Sprouts, bacon  8.95
Classic Whipped Potatoes  7.95
Grilled Local Asparagus  9.95
Potatoes Au Gratin  8.95
Local Roasted Mushrooms  7.95
Broccoli Garlic & Oil  7.95
Macaroni & Cheese  7.95
Lobster Macaroni & Cheese  16.95
Blistered Shishito Peppers, with sweet soy glaze
Onion Rings  7.95
Twice Baked Potato  8.95
Summer Corn, shallovers, tomato, basil  6.95
Pommes Frites  7.95
Colossal Salt Baked Potato  7.95
Cauliflower Au Gratin  7.95