

Jumbo Alaskan Red King Crab Claw mustard sauce, cocktail sauce (*limited availability*) *Market Price*

APPETIZERS

- French Onion Soup gruyère, croutons 8.95
- Lobster Bisque asparagus, lobster, chives 9.95
- New England Clam Chowder bacon, scallions 8.95
- Kobe Sliders caramelized onions, Vermont cheddar 19.95
- NJ Burrata heirloom tomato, garlic crostini, balsamic, basil pesto 14.95
- 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
- Roots’ Crispy Shrimp Scampi garlic butter, white wine 18.95
- Spicy Fall Off The Bone Ribs baby back pork ribs 16.95
- Colossal Lump Crab Cake lemon, tartar sauce 20.95 (Current MP)
- Applewood Smoked Slab Bacon maple glaze 12.95
- Crispy Wagyu Dumplings honey sambal, truffle ponzu 18.95

RAW BAR

- Chilled Seafood Platter lobster, lump crab, oysters, shrimp cocktail, tuna tartare 54.95 (Current MP)
- 1/4 lb. Colossal Lump Crab Cocktail sliced avocado 20.95 (Current MP)
- Wellfleet Oysters half shell, by the half dozen 18.00
- Chilled Jumbo Shrimp cocktail sauce 15.95

SALADS

- Caesar Salad garlic croutons, Grana Padano 10.95
- Arugula Salad spiced candied walnuts, crumbled blue cheese, shaved apple, cider vinaigrette 10.95
- Chopped Salad iceberg, romaine, tomato, broccoli, carrots, feta, cucumber, asparagus, corn, black peppercorn dressing 14.95
- Assorted Baby Greens cherry tomatoes, cucumber, carrot, balsamic vinaigrette 10.95
- Wedge of Iceberg Lettuce tomato, crispy red onions, bacon, blue cheese 11.95

VEGETARIAN

- Roots Shepherd’s Pie, eggplant, chick peas, cauliflower, squash, truffled mushrooms, garlic confit, onions, and Moroccan tomato sauce and topped with potato puree 21.95
(*no substitutions please*)

STEAKS AND CHOPS

- 12 oz. Petite Prime NY Strip Steak 38.95
- 16 oz. Prime NY Strip Steak 43.95
- 8 oz. Petite Filet Mignon 42.95
- 12 oz. Filet Mignon 47.95
- 20 oz. Dry Aged Cowboy Steak 44.95
- 20 oz. Prime Cowboy Steak 49.95
- 48 oz. Prime Porterhouse Steak for Two 98.95
- 48 oz. Angus Tomahawk Ribeye for Two 124.95
- 16 oz. Domestic Double Cut Lamb Chops 34.95
- Roots Fried Breast of Chicken 29.95
whipped potato, roasted corn, hot honey

ADDITIONS

- Oscar Style 20.95 (Current MP)
colossal crab, asparagus, hollandaise
- Lobster & Cherry Peppers 19.95
- Steamed 1 1/4 lb. Maine Lobster 32.95
- Jumbo Shrimp 5.95 each
- Bleu Cheese Hat 4.95
- “Classic” Peppercorn Crust (*Complimentary*)

SAUCES 2.50 each

- Au Poivre
- Béarnaise
- Hollandaise
- Horseradish Cream

SEAFOOD

- Live Maine Lobsters (*limited availability*) *Market Price*
- 9 oz. South African Lobster Tail served broiled or steamed 46.95
- Chilean Sea Bass herb-crust, dill, capers, beurre blanc 34.95
- Jail Island Salmon potato and leek puree, sorrel cream 28.95
- Pan-Roasted Atlantic Swordfish blistered heirloom cherry tomatoes, garlic oil, micro basil, crispy capers 31.95

SIDES

- Pommes Frites 8.95
- Potatoes Au Gratin 9.95
- Classic Whipped Potatoes 8.95
- Grilled Asparagus 10.95
- Roasted Corn (tomato, shallots & basil) 8.95
- Local Roasted Mushrooms 8.95
- Broccoli Garlic & Oil 8.95
- Macaroni & Cheese 8.95
- Lobster Macaroni & Cheese 22.95
- Onion Rings 8.95
- Colossal Loaded Baked Potato 8.95
- Shaved Brussels Sprouts, Bacon 9.95
- Creamed Spinach 8.95