

NOW IN SEASON! Stone Crab Claws mustard sauce, cocktail sauce (*limited availability*) Current MP

## APPETIZERS

- French Onion Soup gruyère, croutons 9.95
- Lobster Bisque asparagus, lobster, chives 10.95
- New England Clam Chowder bacon, scallions 9.95
- Kobe Sliders caramelized onions, Vermont cheddar 19.95
- NJ Burrata heirloom tomato, grilled bread, balsamic, basil pesto 15.95
- Yellowfin Tuna Tartare crushed avocado, crispy wontons, wasabi cream, ponzu, sesame seeds 16.95
- Rhode Island Crispy Calamari cherry peppers, roasted red pepper “marinara” 15.95
- Roots’ Crispy Shrimp Scampi garlic butter, white wine 18.95
- Spicy Fall Off The Bone Ribs baby back pork ribs 16.95
- Applewood Smoked Slab Bacon maple glaze 14.95
- Wagyu Dumplings honey sambal, truffle ponzu 18.95

## RAW BAR

- Chilled Jumbo Shrimp cocktail sauce 17.95
- Well Fleet Oysters half shell, by the half dozen 17.95
- Lobster Cocktail whole 1 1/4 lobster chilled, cocktail sauce 29.95
- Chilled Seafood Platter lobster, oysters, shrimp cocktail, tuna tartare (Current MP)

## SALADS

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

## STEAKS AND CHOPS

- 12 oz. Petite Prime NY Strip Steak 44.95
- 16 oz. Prime NY Strip Steak 49.95
- 8 oz. Petit Filet Mignon 44.95
- 12 oz. Filet Mignon 49.95
- 20 oz. Dry Aged Cowboy Steak 49.95
- 20 oz. Prime Cowboy Steak 49.95
- 42 oz. Prime Porterhouse Steak for Two 124.95
- Herb-Crusted Rack of Lamb 39.95
- Roots Fried Breast of Chicken 29.95  
*whipped potatoes, roasted corn, hot honey*

## ADDITIONS

- Lobster & Cherry Peppers 19.95
- Jumbo Shrimp 5.95 each
- Blue Cheese Hat 4.95
- Black Winter Truffles 16.95
- “Classic” Peppercorn Crust

## SAUCES 2.50 each

- Au Poivre
- Béarnaise
- Hollandaise
- Horseradish Cream

## SEAFOOD

- 9 oz. South African Lobster Tail served broiled or steamed 49.95
- Chilean Sea Bass herb-crusted, dill, capers, beurre blanc 40.95
- Horseradish-Crusted Atlantic Salmon horseradish cream sauce, asparagus 31.95
- Spice Crusted Rare Tuna avocado, orange supreme, blood orange balsamic glaze 35.95
- New England Lobster Pie butter, seasoned breadcrumbs, parsley, Grana Padano 49.95

## SIDES

- Pommes Frites 8.95
- Potatoes Au Gratin 9.95
- Classic Whipped Potatoes 8.95
- Grilled Asparagus 10.95
- Local Roasted Mushrooms 8.95
- Broccoli Garlic & Oil 8.95
- Macaroni & Cheese 8.95
- Truffle Mac & Cheese 23.95
- Lobster Mac & Cheese 22.95
- Onion Rings 8.95
- Colossal Loaded Baked Potato 8.95
- Shaved Brussels Sprouts, Bacon 9.95
- Creamed Spinach 8.95
- Roasted Corn, Tomato & Basil 8.95

Our crab cakes and crab cocktail are temporarily unavailable. We pride ourselves on providing great value. We look forward to bringing back our colossal crab after the availability and quality of this premium product has stabilized.