

## APPETIZERS

- French Onion Soup gruyère, croutons 9.95  
 Lobster Bisque asparagus, lobster, chives 10.95  
 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  
 Crispy Wagyu Beef Dumplings honey sambal, truffle ponzu 18.95  
 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

## RAW BAR

- Chilled Jumbo Shrimp cocktail sauce 17.95  
 Mystic 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, corn, carrots, feta, cucumber, asparagus, black 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. Dry Aged NY Strip Steak 49.95  
 8 oz. Petit Filet Mignon 44.95  
 12 oz. Filet Mignon 49.95  
 20 oz. Prime Cowboy Steak 55.95  
 42 oz. Prime Porterhouse Steak for Two 124.95  
 Herb-Crusted Rack of Lamb 48.95  
 Roots Tailors Plate 44.95  
 A surf & turf of petite 6oz filet, 2 jumbo shrimp with a scampi butter sauce  
 Roots Fried Breast of Chicken 29.95  
 whipped potatoes, roasted corn, hot honey

## ADDITIONS

- Blue Cheese Hat 4.95  
 Lobster & Cherry Peppers 19.95  
 Jumbo Shrimp 5.95 each  
 "Classic" Peppercorn Crust (complimentary)

## SAUCES 2.50 each

- Au Poivre  
 Béarnaise  
 Hollandaise  
 Horseradish Cream

## SEAFOOD

- 9 oz. South African Lobster Tail served broiled or steamed 49.95  
 East Coast Halibut herb-crusted, dill, capers, beurre blanc 38.95  
 Horseradish-Crusted Atlantic Salmon horseradish cream sauce, asparagus 31.95  
 Pan Seared Viking Village Sea Scallops silky parsnip puree, citrus baby arugula salad, blood orange balsamic reduction 34.95  
 Florida Snapper creole shrimp sauce, jasmine rice 36.95

## SIDES

- Pommes Frites 8.95  
 Classic Whipped Potatoes 8.95  
 Roasted Asparagus 10.95  
 Roasted Corn, Tomato, Basil 8.95  
 Potatoes Au Gratin 9.95  
 Local Roasted Mushrooms 8.95  
 Broccoli Garlic & Oil 8.95  
 Lobster Macaroni & Cheese 27.95  
 Macaroni & Cheese 8.95  
 Crispy Potato & Chorizo Hash 9.95  
 Onion Rings 8.95  
 Colossal Loaded Baked Potato 8.95  
 Shaved Brussels Sprouts, Bacon 9.95  
 Creamed Spinach 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.