

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

APPETIZERS

- French Onion Soup gruyère, croutons 10.95
- Lobster Bisque asparagus, lobster, chives, potato 13.95
- Kobe Sliders caramelized onions, Vermont Cheddar 20.95
- NJ Burrata heirloom tomato, grilled bread, balsamic, basil pesto 16.95
- Petite Maine Lobster Bites lemon garlic beurre blanc, gruyere, bread crumbs 24.95
- Yellowfin Tuna Tartare crushed avocado, crispy wontons, wasabi cream, ponzu, sesame seeds 18.95
- Rhode Island Crispy Calamari cherry peppers, roasted red pepper “marinara” 16.95
- Crispy Wagyu Dumplings honey sambal, stone mustard 19.95
- Roots Crispy Shrimp Scampi garlic, butter, white wine 19.95
- Spicy Fall Off The Bone Ribs baby back pork ribs 17.95
- 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 and cocktail sauces 23.95
- Local East Coast Oysters by the half dozen, half shell 18.95
- Lobster Cocktail whole 1 1/4 lobster chilled, cocktail sauce 31.95
- 1/4 LB Colossal Lump Crab Cocktail sliced avocado, mustard and 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, parmesan cheese 15.95
- Wedge of Iceberg Lettuce tomato, crispy red onions, bacon, blue cheese 12.95
- Assorted Baby Greens cherry tomatoes, cucumber, carrot, balsamic vinaigrette 12.95
- Arugula Salad spiced candied walnuts, crumbled blue cheese, shaved apple, cider vinaigrette 12.95
- Chopped Salad iceberg, romaine, tomato, broccoli, corn, carrots, feta, cucumber, asparagus, peppercorn dressing 15.95

STEAKS

12 oz.	Petite Prime NY Strip Steak	47.95
16 oz.	Prime NY Strip Steak	52.95
8 oz.	Petite Filet Mignon	47.95
12 oz.	Filet Mignon	57.95
20 oz.	Dry Aged Cowboy Steak	58.95
20 oz.	Prime Cowboy Steak	58.95
42 oz.	Prime Porterhouse Steak for Two	(MP)
	Beef Wellington	52.95
	filet mignon, mushroom, asparagus, Hollandaise sauce (Limited Availability)	
	Roots Tailors Plate	47.95
	A surf & turf of petite 6oz filet, 2 jumbo shrimp with a scampi butter sauce	
	Roots Chicken Parm,	31.95
	red pepper marinara, parmesan, creamy burrata	

ADDITIONS

“Classic” Peppercorn Crust (complimentary)	
Lobster & Cherry Peppers	20.95
Jumbo Shrimp	6.95
Blue Cheese Crust	5.95
Oscar Style	23.95
colossal crab, asparagus, hollandaise	

SAUCES

Au Poivre	3.95
Béarnaise	3.95
Hollandaise	3.95
Horseradish Cream	3.95
Truffle Aioli	3.95

SEAFOOD

- 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 33.95
- Pan Seared Viking Village Scallops creamy mushroom risotto, crispy maitake mushrooms, caper dill butter, chili & basil oil 38.95

SIDES

Onion Rings 9.95	Our Famous Mac & Cheese Original 9.95 Lobster 29.95	Creamed Spinach 9.95
Pommes Frites 9.95		Roasted Asparagus 11.95
Truffle Pommes Frites 13.95		Broccoli Garlic & Oil 9.95
Potatoes Au Gratin 10.95		Roasted Wild Mushrooms, Shiitake, Oyster, White Button, Herb Oil 9.95
Classic Whipped Potatoes 9.95		Brussels Sprouts, Honey Sambal, Bacon & Scallions 10.95
Loaded Colossal Baked Potato 9.95		
Creamed corn-sweet corn puree, roasted corn, pearl onions 10.95		