

APPETIZERS

- French Onion Soup *gruyère & croutons* 10.95
- Lobster Bisque *asparagus, potatoes, lobster, chives* 13.95
- Maine Lobster Bites *lemon, garlic, beurre blanc, gruyère, bread crumbs* 24.95
- NJ Burrata *heirloom tomato, grilled bread, balsamic, basil pesto* 16.95
- Yellowfin Tuna Tartare *crushed avocado, crispy wontons, wasabi cream, ponzu, sesame seeds* 20.95
- Rhode Island Crispy Calamari *cherry peppers & roasted red pepper “marinara”* 18.95
- Crispy Wagyu Dumplings *honey sambal & stone mustard* 21.95
- 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 & cocktail sauces* 23.95
- Local East Coast Oysters *half shell, by the half dozen* 18.95
- Lobster Cocktail *whole 1 1/4 lobster chilled, cocktail sauce* 31.95
- 1/4 lb Colossal Lump Crab Cocktail *sliced avocado, mustard & cocktail sauces* 23.95
- Chilled Seafood Platter (2/4/6/8) *lobster, oysters, shrimp cocktail, tuna tartare, snow crab claws* MP

SALADS

- Chicken Caesar Salad *garlic croutons & grana padano* 21.95
- Wedge Of Iceberg Lettuce *tomato, crispy red onions, bacon, blue cheese* 15.95
- Steak & Arugula Salad *sliced 4oz filet, shaved apples, walnuts, crumbled blue cheese, apple cider vinaigrette* 26.95
- Steakhouse Salad *sliced 6 oz filet, wedge, crispy onions, bacon, blue cheese* 26.95
- Seared Salmon Salad *arugula, cucumber, avocado, shaved carrots, apple cider vinaigrette* 21.95
- Lobster Salad *mixed greens, avocado, bacon, tomato, grana padano, lemon herb dressing* 34.95
- Chopped Salad *romaine, iceberg, tomato, corn, broccoli, carrot, feta, cucumber, asparagus, black peppercorn dressing* 15.95

STEAKS

12 oz	Petite Prime Ny Strip Steak	49.95
16 oz	Prime Ny Strip Steak	54.95
8 oz	Petit Filet Mignon	49.95
12 oz	Filet Mignon	59.95
20 oz	Dry Aged Cowboy Steak	59.95
16 oz	Prime Ribeye Steak	59.95
42 oz	Prime Porterhouse Steak for Two	MP

SEAFOOD

East Coast Halibut <i>herb-crusted, dill, capers, beurre blanc</i>	40.95
Horseradish-Crusted Faroe Island Salmon <i>horseradish cream sauce & asparagus</i>	35.95
Pan Seared Sea Scallops <i>creamy mushroom risotto, crispy maitake mushrooms</i>	38.95

ENTREES

- The Ultimate Roots Trio *filet slider with crispy onions & horseradish cream, half lobster roll & lobster bisque or french onion* 28.95
- The Roots Express Lunch *choice of filet slider or half lobster roll, cup of lobster bisque or french onion, and a homestead salad* 20.95
- Kobe Sliders *caramelized onions, cheddar cheese, frites* 20.95
- Steakhouse Cheddar Burger *cheddar, lettuce, tomato, pickles, frites* 23.95
- Open-Faced Colossal Crab Cake Sandwich *tartar sauce & Old Bay frites* 27.95
- Crispy Chicken Sandwich *roots slab bacon, beefsteak tomato, lettuce, mayo, frites* 19.95
- Roots Steak Sandwich *filet mignon, horseradish cream, arugula, crispy onion rings, onion au jus, brioche roll, frites* 26.95
- Maine Style Lobster Roll *herb mayo, brioche roll, old bay frites* 29.95
- Connecticut Style Lobster Roll *warmed with melted butter, chives, brioche roll, old bay frites* 29.95

SIDES

- Onion Rings 10.95
- Pomme Frites 10.95
- Truffle Pommes Frites 13.95
- Potatoes Au Gratin 11.95
- Colossal Loaded Baked Potato 10.95
- Classic Whipped Potatoes 10.95

- Our Famous Mac & Cheese 10.95
- Truffle Macaroni & Cheese 18.95
- Lobster Macaroni & Cheese 29.95
- Creamed Corn 10.95
sweet corn puree, roasted corn, pearl onions
- Brussels Sprouts 10.95
honey sambal, bacon, scallions

- Roasted Asparagus 11.95
lemon aioli, parmesan, bread crumbs
- Broccoli Garlic & Oil 10.95
- Roasted Wild Mushrooms 10.95
shiitake, oyster, white button, herb oil
- Creamed Spinach 10.95

Our menu may contain common allergens. Please inform our staff of any allergies or dietary restrictions before ordering as cross-contamination may occur in our kitchen. Consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness

BOTTLED WINES

Champagne			Other Worldly Reds		
101	Dom Pérignon, Brut, FR ‘15	533	929	Barolo, Damilano ‘ <i>Lecinquevigne</i> ’, IT ‘21	90
107	Laurent Perrier, Cuvée Rosé, Brut, FR NV	252	919	Amarone, Santi, IT ‘18	94
104	Veuve Clicquot, Brut, FR NV	166	905	Brunello di Montalcino, Altesino Riserva, IT ‘17	252
105	Billecart-Salmon, Brut, FR NV	126	940	Brunello di Montalcino, Casanova di Neri, IT ‘20	154
Chardonnay			926	Super Tuscan, Casa Raia ‘ <i>Bevilo</i> ’, IT ‘18	79
201	Cakebread, Napa ‘23	113	916	Super Tuscan, Sassicaia, IT ‘20	599
204	Far Niente, Napa ‘22	162	921	Super Tuscan, Ca’Marcanda by Angelo Gaja, IT ‘23	118
205	Groth, Napa ‘22	97	913	Super Tuscan, Tignanello, IT ‘21	310
207	Bezel by Cakebread, CA ‘23	73	903	Malbec, Bramare by Paul Hobbs, AR ‘22	94
209	Chablis, Domaine du Colombier ‘ <i>Fourchaume</i> ’, FR ‘23	76	922	Tempranillo, CVNE ‘ <i>Gran Reserva</i> ’, Rioja, ES ‘18	71
202	Duckhorn, Napa ‘23	91	910	Châteauneuf-du-Pape, Vieux Telegraph, FR ‘21	232
215	Rombauer, Napa ‘23	109	906	Petite Sirah, Stags’ Leap Winery, Napa ‘20	80
222	Puligny-Montrachet, Jean Pascal, Burgundy FR ‘22	193	927	Châteauneuf-du-Pape, Roger Sabon ‘ <i>Les Olivets</i> ’, FR ‘21	90
224	Meursault, Albert Bichot, FR ‘18	150	939	Bordeaux, Chateau Eyrins, Margaux, FR ‘20	122
Sauvignon Blanc			Cabernet Sauvignon		
301	Cloudy Bay, Marlborough, NZ ‘24	76	501	Caymus, Napa ‘22	252
309	Whitehaven, Marlborough, NZ ‘24	48	502	Caymus, ‘ <i>Special Selection</i> ’, Napa ‘18	483
306	Spottswoode, Napa ‘22	94	544	Darioush, Napa ‘20	222
302	Sancerre, Comte Lafond, Loire Valley, FR ‘23	87	515	Paul Hobbs ‘ <i>Crossbarn</i> ’, Napa ‘21	113
314	Sancerre, La Porte Blanche, Loire Valley, FR ‘23	65	504	Far Niente, Napa ‘22	214
Worldly Whites & Rosé			579	Grace Family ‘ <i>Reliquus</i> ’, Napa ‘21	219
404	Riesling, Nik Weis, Kabinett, Mosel, GER ‘20	53	553	Mt. Veeder, Napa ‘22	131
402	Riesling, JJ Prum, Spatlese, GER ‘17	93	505	Fortunate Son ‘ <i>The Dreamer</i> ’ by Hundred Acre, Napa ‘21	273
401	Pinot Grigio, Livio Felluga, IT ‘23	75	522	Stag’s Leap ‘ <i>Artemis</i> ’, Napa ‘21	168
411	Pinot Grigio, Terlato, IT ‘23	54	538	Harlan ‘ <i>The Mascot</i> ’, Napa ‘20	282
405	Soave, Pieropan, IT ‘19	62	562	Hundred Acre ‘ <i>Morgan’s Way</i> ’, Napa ‘19	1208
Pinot Noir			525	Faust, Napa ‘22	157
751	Etude, Napa ‘22	95	520	Silver Oak, Alexander Valley, CA ‘20	266
752	Belle Glos ‘ <i>Las Alturas</i> ’, Santa Barbara, CA ‘22	126	521	Silver Oak, Napa ‘18	357
764	Gevrey-Chambertin, Pierre Brisset, Burgundy, FR ‘17	228	509	Jordan, Alexander Valley, CA ‘20	152
763	Gevrey-Chambertin, Domaine Faiveley, Burgundy, FR ‘20	190	514	Paul Hobbs, Napa ‘18	239
769	Wentworth ‘ <i>Nash Mill Vineyard</i> ’, Anderson Valley, CA ‘22	140	523	Spottswoode, Napa ‘20	492
768	Penner Ash, Willamette Valley, OR ‘21	168	560	PlumpJack, Napa ‘21	403
756	Trisaetum, Willamette Valley, OR ‘22	68	569	Schrader ‘ <i>Double Diamond</i> ’, Napa ‘21	250
Merlot, Zinfandel, Syrah			519	Shafer ‘ <i>One Point Five</i> ’, Napa ‘21	242
602	Merlot, Northstar, Columbia Valley, WA ‘21	79	524	Groth, Napa ‘22	170
608	Merlot, Markham ‘ <i>Six Stack</i> ’, Napa ‘21	65	506	Quilt, Napa ‘22	126
709	Zinfandel, Turley ‘ <i>Juvenile</i> ’, CA ‘23	70	554	Owen Roe, Yakima Valley, WA ‘21	86
715	Crozes Hermitage, Louis Barruol ‘ <i>Tiercerolles</i> ’, FR ‘21	88	567	Harper Oak, Sonoma, CA ‘23	66
Blends			Magnums		
806	The Prisoner, Napa ‘22	139	1004	Cabernet, Silver Oak, Napa ‘18	561
822	Trefethen, ‘ <i>Dragon’s Tooth</i> ’, Napa ‘21	95	1015	Cabernet, Quilt, Napa ‘21	252
815	Dominus, Napa ‘18	649	1013	Cabernet, Caymus, Napa ‘21	415
813	Bond ‘ <i>Melbury</i> ’, Napa ‘16	1575	1005	Cabernet, Stag's Leap ‘ <i>Artemis</i> ’, Napa '21	292
818	Silver Oak ‘ <i>Timeless</i> ’, Napa ‘20	322	1020	Blend, The Prisoner, Napa ‘23	227
827	Collina Dalla Valle, Napa ‘21	227	1018	Super Tuscan, Tignanello, IT ‘20	746
816	Opus One, Napa ‘21	656	<i>Vintages and Availability Subject to Change 10.8.2025</i>		