

APPETIZERS

NOW IN SEASON!

Stone Crab Claws mustard sauce, cocktail sauce (limited availability) Current MP

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

Hamachi Crudo citrus-coriander vinaigrette, fried lemon, fennel, watermelon radish 20.95

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 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 15.95

Heirloom Tomato Salad heirloom tomato, creamy italian vinaigrette, blue cheese, red onion, garlic croutons, basil \$13.95

Arugula Salad spiced candied walnuts, crumbled blue cheese, shaved apple, cider vinaigrette 15.95

Chopped Salad iceberg, romaine, tomato, broccoli, corn, carrots, feta, cucumber, asparagus, peppercorn dressing 15.95

STEAKS

12 oz. Petite Prime NY Strip Steak 49.95

16 oz. Prime NY Strip Steak 54.95

8 oz. Petite Filet Mignon 49.95

12 oz. Filet Mignon 59.95

20 oz. Dry Aged Cowboy Steak 59.95

16 oz. Prime Boneless Ribeye Steak 59.95

42 oz. Prime Porterhouse Steak for Two (MP) 52.95

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

Cowboy Butter 4.95

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 35.95

True Dover Sole pan seared fillet, served in a Meunière sauce (limited availability Thursday-Saturday) 64.95

Considered a delicacy, this Fish is shipped directly from the Strait of Dover to ensure the mild and sweet flavor profile

SIDES

Onion Rings 10.95

Pommes Frites 10.95

Truffle Pommes Frites 13.95

Classic Whipped Potatoes 10.95

Loaded Colossal Baked Potato 10.95

Brussels Sprouts, Honey Sambal, Bacon & Scal-lions 10.95

Creamed Spinach 10.95

Our Famous Mac & Cheese

Original 10.95

Lobster 18.95

Truffle 18.95

Potatoes Au Gratin 11.95

Roasted Asparagus ,lemon aioli, parmesan, bread crumbs \$11.95

Broccoli Garlic & Oil 10.95

Roasted Wild Mushrooms, Shiitake, Oyster, White Button, Herb Oil 10.95

Roasted Corn, Tomato, Shallot and Basil \$10.95