

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

APPETIZERS

French Onion Soup

gruyère & croutons

10.95

Lobster Bisque

asparagus, potatoes, lobster, chives

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, gruyère, bread crumbs

24.95

Hamachi Crudo

blistered jalapeno, kombu ponzu, citrus, fried onion, togarashi

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

Roots Crispy Shrimp Scampi

garlic butter & white wine

19.95

Crispy Wagyu Dumplings

honey sambal & stone mustard

21.95

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

SALADS

Caesar Salad

garlic croutons & grana padano

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

spicy candied walnuts, crumbled blue cheese, shaved apple, cider vinaigrette

15.95

Chopped Salad

iceberg, romaine, tomato, broccoli, corn, carrots, 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

Petite 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

Snake River Farms

AMERICAN WAGYU

12 oz

NY Strip Steak

79.95

12 oz

Ribeye

84.95

8 oz

Petite Filet Mignon

74.95

Sauces

4.95

au poivre, béarnaise, hollandaise, horseradish cream, truffle aioli, blue cheese crust or Roots cowboy butter

LAND & SEA

Beef Wellington

(limited availability) filet mignon, mushrooms, asparagus, hollandaise

52.95

Roots Tailors Plate

a surf & turf of petite 6 oz filet, two jumbo shrimp with a scampi butter sauce

47.95

Roots Chicken Parm

red pepper marinara, parmesan, creamy burrata

31.95

Pan Seared Scallops

creamy mushroom risotto & crispy maitake mushrooms

38.95

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

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

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

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 Mac & Cheese

18.95

Lobster Mac & 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

Creamed Spinach

10.95

Broccoli Garlic & Oil

10.95

Roasted Wild Mushrooms

10.95

shiitake, oyster, white button, herb oil

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