

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