

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
- NJ Burrata

flavor bomb cherry tomato, grilled bread, balsamic, basil pesto

16.95
- Kobe Sliders

caramelized onions & cheddar

20.95
- Cheesesteak Sliders

shaved filet mignon, sautéed onions & peppers, three cheeses

20.95
- Petite Maine Lobster Bites

lemon, garlic, beurre blanc, gruyère, bread crumbs

24.95
- 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

21.95
- Crispy Wagyu Dumplings

honey sambal & stone mustard

21.95
- Spicy Fall Off The Bone Ribs

baby back pork ribs

19.95
- 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			Snake River Farms AMERICAN WAGYU		
12 oz	Petite Prime NY Strip Steak	49.95	12 oz	NY Strip Steak	79.95
16 oz	Prime NY Strip Steak	54.95	12 oz	Ribeye	84.95
8 oz	Petite Filet Mignon	49.95	8 oz	Petite Filet Mignon	74.95
12 oz	Filet Mignon	59.95	Sauces 4.95 au poivre, béarnaise, hollandaise, horseradish cream, truffle aioli, blue cheese crust or Roots cowboy butter		
20 oz	Dry Aged Cowboy Steak	59.95			
16 oz	Prime Ribeye Steak	59.95			
42 oz	Prime Porterhouse Steak for Two	MP			

- 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 roasted tomato risotto, zucchini, flavor bomb tomatoes

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	Our Famous Mac & Cheese 10.95	Roasted Asparagus 11.95
Pommes Frites 10.95	Truffle Mac & Cheese 18.95	lemon aioli, parmesan, bread crumbs
Truffle Pommes Frites 13.95	Lobster Mac & Cheese 29.95	Creamed Spinach 10.95
Potatoes Au Gratin 11.95	Roasted Corn 10.95	Broccoli Garlic & Oil 10.95
Colossal Loaded Baked Potato 10.95	basil & flavor bomb cherry tomatoes	Roasted Mushrooms 10.95
Classic Whipped Potatoes 10.95	Brussels Sprouts 10.95	white button & herb oil
	honey sambal, bacon, scallions	

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