## NOW IN SEASON!

**Stone Crab Claws** *(limited availability) mustard & cocktail sauce* MP

## 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* 19.95
**Lobster Cocktail** *whole 1 1/4 lobster chilled, cocktail sauce* 31.95
**1/4 LB Colossal Lump Crab Cocktail** *sliced avocado, mustard & cocktail sauces* 24.95
**Chilled Seafood Platter** (2/4/6/8) *lobster, oysters, shrimp cocktail, tuna tartare, snow crab claws* MP

## APPETIZERS

**French Onion Soup** *gruyère & croutons* 11.95
**Lobster Bisque** *asparagus, potatoes, lobster, chives* 14.95
**NJ Burrata** *flavor bomb cherry tomato, grilled bread, balsamic, basil pesto* 17.95
**Kobe Sliders** *caramelized onions & cheddar* 21.95
**Cheesesteak Sliders** *shaved filet mignon, sautéed onions & peppers, three cheeses* 21.95
**Petite Maine Lobster Bites** *lemon, garlic, beurre blanc, gruyère, bread crumbs* 25.95
**Yellowfin Tuna Tartare** *crushed avocado, crispy wontons, wasabi cream, ponzu, sesame seeds* 21.95
**Rhode Island Crispy Calamari** *cherry peppers & roasted red pepper "marinara"* 19.95
**Roots Crispy Shrimp Scampi** *garlic butter & white wine* 22.95
**Crispy Wagyu Dumplings** *honey sambal & stone mustard* 22.95
**Spicy Fall Off The Bone Ribs** *baby back pork ribs* 20.95
**Colossal Lump Crab Cake** *lemon & tartar sauce* 26.95
**Applewood Smoked Slab Bacon** *maple glaze* 16.95

## 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* 15.95
**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

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|---|---|---|
| 12 oz | Petite Prime NY Strip Steak | 54.95 |
| 16 oz | Prime NY Strip Steak | 59.95 |
| 8 oz | Petite Filet Mignon | 54.95 |
| 12 oz | Filet Mignon | 64.95 |
| 20 oz | Dry Aged Cowboy Steak | 64.95 |
| 16 oz | Prime Ribeye Steak | 64.95 |
| 42 oz | Prime Porterhouse Steak for Two | MP |

## Snake River Farms AMERICAN WAGYU

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|---|---|---|
| 12 oz | NY Strip Steak | 89.95 |
| 12 oz | Ribeye | 94.95 |
| 8 oz | Petite Filet Mignon | 84.95 |

**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* 54.95
**Roots Tailors Plate** *a surf & turf of petite 6 oz filet, two jumbo shrimp with a scampi butter sauce* 49.95
**Roots Chicken Parm** *red pepper marinara, parmesan, creamy burrata* 34.95
**Pan Seared Scallops** *creamy roasted tomato risotto, zucchini, flavor bomb tomatoes* 39.95
**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* 37.95
**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
Pommes Frites 10.95
Truffle Pommes Frites 13.95
Potatoes Au Gratin 11.95
Colossal Loaded Baked Potato 11.95
Classic Whipped Potatoes 10.95

Our Famous Mac & Cheese 11.95
Truffle Mac & Cheese 18.95
Lobster Mac & Cheese 29.95

Roasted Corn 10.95
*basil & flavor bomb cherry tomatoes*

Brussels Sprouts 11.95
*honey sambal, bacon, scallions*

Roasted Asparagus 12.95
*lemon aioli, parmesan, bread crumbs*

Creamed Spinach 11.95

Broccoli Garlic & Oil 11.95

Roasted Mushrooms 11.95
*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*