

APPETIZERS

- French Onion Soup *gruyère & croutons* 10.95
- New England Clam Chowder *bacon crumbles, brioche croutons, parsley* 13.95
- Kobe Sliders *cheddar & caramelized onions* 20.95
- NJ Burrata *heirloom tomato, baguette, balsamic, basil pesto* 16.95
- Maine Lobster Bites *lemon garlic, beurre blanc, gruyere, bread crumbs* 24.95
- Yellowfin Tuna Tartare\* *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 & mustard sauces* 19.95
- 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

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* 23.95
- Chilled Seafood Platter (2/4/6/8) *lobster, oysters\*, shrimp cocktail, tuna tartare\*, snow crab claws* MP

SALADS

- Caesar Salad *garlic croutons & grana padano* 15.95
- Warm Shrimp Salad *Spring mushrooms, avocado, tomato, Champagne vinaigrette* 27.95
- Wedge Of Iceberg Lettuce *tomato, crispy red onions, bacon, blue cheese* 15.95
- Arugula Salad *spicy candied walnuts, crumbled blue cheese, shaved apple, cider vinaigrette* 14.95
- Chopped Salad *romaine, iceberg, tomato, corn, broccoli, carrot, feta, cucumber, asparagus, black peppercorn dressing* 15.95
- Heirloom Tomato Salad *heirloom tomato, creamy Italian vinaigrette, blue cheese, red onion, garlic croutons, basil* 13.95
- Lobster Salad *mixed greens, avocado, bacon, tomato, grana padano, lemon herb dressing* 34.95
- Katsu Salad *mango, cherry tomatoes, red peppers, carrots, Napa cabbage, arugula, Asian cilantro dressing, peanuts, jalapeno (choice of Chicken or Cauliflower Milanese)* 24.95

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 |
| 20 oz | Prime Cowboy Steak              | 59.95 |
| 42 oz | Prime Porterhouse Steak for Two | MP    |

ADDITIONS

|                                                               |       |
|---------------------------------------------------------------|-------|
| "Classic" Peppercorn Crust                                    |       |
| Blue Cheese Hat                                               | 4.95  |
| Lobster & Cherry Peppers                                      | 20.95 |
| Two Shrimp <i>with beurre blanc</i>                           | 15.95 |
| Oscar Style                                                   |       |
| <i>colossal crab, asparagus, hollandaise</i>                  | 22.95 |
| Sauces <i>choice of</i>                                       | 4.95  |
| <i>au poivre, béarnaise, hollandaise or horseradish cream</i> |       |

SEA

- East Coast Halibut *herb-cruste*d, dill, capers, *beurre blanc* 40.95
- 9 Oz South African Lobster Tail *served broiled or steamed* MP
- Horseradish-Cruste
- d Faroe Island Salmon *horseradish cream sauce & asparagus* 35.95
- True Dover Sole *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*
- N.J. Barnegat Bay Scallops *seared sea scallops, corn puree, fregola, edamame, heirloom cauliflower, blistered tomato, basil puree* 38.95
- Grilled Yellowfin Tuna *cooked rare, steakhouse fries, garden vegetable vinaigrette, basil* 38.95

LAND

- Beef Wellington *(limited availability) filet mignon, mushroom, asparagus, hollandaise sauce* 52.95
- Roots Chicken Parm *red pepper marinara, parmesan, creamy burrata* 31.95

SIDES

- Pomme Frites 10.95
- Truffle Pommes Frites 13.95
- Potatoes Au Gratin 11.95
- Loaded Colossal Baked Potato 10.95
- Classic Whipped Potatoes 10.95
- Loaded Whipped Stuffed Potato 11.95

- Our Famous Mac & Cheese 10.95
- Lobster Macaroni & Cheese 29.95
- Onion Rings 10.95
- Roasted Corn, Tomato & Basil 10.95
- Brussels Sprouts 10.95
- honey sambal, bacon, scallions*

- Roasted Asparagus 11.95
- lemon aioli, parmesan, bread crumbs*
- Broccoli Garlic & Oil 10.95
- Roasted Wild Mushrooms 10.95
- shiitake, oyster, white button, herb oil*
- Creamed Spinach 10.95
- Sauteed Spinach & Garlic 10.95

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\*

# BOTTLED WINES

## Champagne & Rosé

|     |                                              |
|-----|----------------------------------------------|
| 101 | Dom Perignon, Brut, FR ‘15                   |
| 102 | Laurent Perrier, Rosé Champagne, Brut, FR NV |
| 103 | Veuve Clicquot, ‘Yellow Label’, Brut, FR NV  |
| 104 | Louis Roederer ‘Cristal’, Brut ‘15           |
| 105 | La Vieille Ferme, Sparkling Rosé, FR NV      |
| 106 | Mirabeau ‘AIX’, Rosé, Provence, FR ‘23       |

## Chardonnay

|     |                                              |
|-----|----------------------------------------------|
| 201 | Cakebread, Napa ‘23                          |
| 202 | Duckhorn, Napa ‘23                           |
| 203 | Far Niente ‘Estate’, Napa ‘23                |
| 205 | Rombauer, Carneros, CA ‘23                   |
| 206 | Chablis, Colombier ‘Fourchaume’, FR ‘23      |
| 207 | Meursault, Miller-Cyrot, Burgundy, FR ‘23    |
| 208 | Puligny-Montrachet, Olivier Leflaive, FR ‘22 |

## Sauvignon Blanc

|     |                                              |
|-----|----------------------------------------------|
| 301 | Cloudy Bay, Marlborough, NZ ‘24              |
| 302 | Sancerre, Comte Lafond ‘Grand Cuvee’, FR ‘22 |
| 305 | Sancerre, Pascal Jolivet, FR ‘23             |
| 303 | Spottswode ‘Estate’, Napa ‘23                |
| 304 | Whitehaven, Marlborough, NZ ‘23              |

## Worldly Whites

|     |                                     |
|-----|-------------------------------------|
| 401 | Pinot Grigio, Livio Felluga, IT ‘23 |
| 402 | Pinot Grigio, Terlato, IT ‘23       |
| 403 | Riesling, Nik Weis, Mosel, ER ‘23   |
| 404 | Soave, Pieropan ‘Calvarino’, IT ‘23 |

## Worldly Reds

|     |                                                     |
|-----|-----------------------------------------------------|
| 909 | Amarone, Santi, IT ‘18                              |
| 907 | Barolo, Damilano ‘Lecinquevigne’, IT ‘20            |
| 910 | Bordeaux, Chateau de Sales, Pomerol, FR ‘19         |
| 906 | Brunello di Montalcino, Altesino ‘Riserva’, IT ‘19  |
| 905 | Brunello di Montalcino, Il Poggione, IT ‘19         |
| 911 | Cabernet Franc, Raffault ‘Picasses’, Chinon, FR ‘19 |
| 901 | Malbec, Bramare by Paul Hobbs, AR ‘22               |
| 912 | Petite Sirah, Stag’s Leap, Napa ‘20                 |
| 902 | Super Tuscan, Ca’Marcanda by Gaja, IT ‘22           |
| 903 | Super Tuscan, Tignanello, IT ‘21                    |
| 908 | Super Tuscan, Sassicaia, IT ‘21                     |
| 904 | Chateauneuf-du-Pape, Vieux Telegraphe, FR ‘21       |
| 605 | Merlot, Duckhorn ‘Three Palms Vineyard’, Napa ‘21   |

## Pinot Noir

|     |     |                                                 |     |
|-----|-----|-------------------------------------------------|-----|
| 533 | 703 | Belle Glos ‘Las Alturas’, Santa Barbara, CA ‘23 | 126 |
| 252 | 702 | Etude, Carneros, CA ‘22                         | 95  |
| 166 | 701 | Penner Ash, Willamette Valley, OR ‘21           | 168 |
| 628 | 704 | Adelsheim, Willamette Valley, OR ‘22            | 77  |
| 61  | 705 | Gevrey-Chambertin, Louis Jadot, FR ‘22          | 198 |
| 61  | 706 | Louis Latour, Marsannay, FR ‘22                 | 69  |

## Red Blends

|     |     |                                       |      |
|-----|-----|---------------------------------------|------|
| 113 | 802 | Silver Oak ‘Timeless’, Napa ‘20       | 322  |
| 91  | 804 | Opus One, Napa ‘21                    | 656  |
| 162 | 806 | Bond ‘Melbury’, Napa ‘19              | 1050 |
| 107 | 805 | Quintessa, Napa ‘21                   | 525  |
| 67  | 807 | Joseph Phelps ‘Insignia’, Napa ‘21    | 575  |
| 163 | 801 | Trefethen, ‘Dragon’s Tooth’, Napa ‘21 | 95   |
| 216 | 803 | The Prisoner, Napa ‘23                | 139  |

## Cabernet Sauvignon

|     |         |                                           |      |
|-----|---------|-------------------------------------------|------|
| 91  | 523     | Caymus, Napa ‘22                          | 252  |
| 140 | 508     | Caymus, ‘Special Selection’, Napa ‘19     | 483  |
| 87  | 512     | Favia, Napa ‘21                           | 525  |
| 94  | 505     | Darioush, Napa ‘21                        | 216  |
| 48  | 502     | Quilt, Napa ‘22                           | 126  |
|     | 525     | Duckhorn, Napa ‘21                        | 182  |
| 75  | 513     | Jordan, Alexander Valley, CA ‘20          | 156  |
| 48  | 503     | Harlan Estate, Napa ‘21                   | 3150 |
| 53  | 524     | Silver Oak, Napa ‘19                      | 357  |
| 62  | 528     | Silver Oak, Alexander Valley, CA ‘19      | 266  |
|     | 527     | Hundred Acre ‘Wraith’, Napa ‘21           | 1188 |
| 94  | 506     | Plumpjack ‘Estate’, Napa ‘21              | 353  |
| 90  | 509     | Shafer ‘One Point Five’, Napa ‘22         | 242  |
| 92  | 504     | Stag’s Leap ‘Artemis’, Napa ‘21           | 168  |
| 213 | 521     | Groth, Napa ‘21                           | 132  |
| 143 | 501     | Harlan ‘The Mascot’, Napa ‘19             | 263  |
| 61  | 520     | Faust, Napa ‘22                           | 154  |
| 94  | 510     | Iconoclast by Chimney Rock, Napa ‘20      | 74   |
| 88  | 529     | Crossbarn by Paul Hobbs, Napa ‘20         | 113  |
| 120 | 507     | Mt. Veeder, Napa ‘22                      | 131  |
| 310 | 526     | Far Niente ‘Estate’, Napa ‘22             | 214  |
| 483 | 511     | Spottswode ‘Estate’, Napa ‘21             | 385  |
| 203 | Magnums |                                           |      |
| 231 | 1005    | Cabernet, Stag's Leap ‘Artemis’, Napa '21 | 292  |
|     | 1016    | Cabernet, Caymus, Napa ‘22                | 415  |