

APPETIZERS

- French Onion Soup *gruyère & croutons* 10.95
- Lobster Bisque *asparagus, lobster, chives* 13.95
- NJ Burrata *heirloom tomato, baguette, balsamic, basil pesto* 16.95
- Crispy Wagyu Dumplings *honey sambal & mustard sauces* 21.95
- Yellowfin Tuna Tartare* *avocado, crispy wontons, wasabi cream, ponzu, sesame seeds* 20.95
- Colossal Lump Crab Cake *lemon & tartar sauce* 25.95
- Rhode Island Crispy Calamari *cherry peppers & roasted red pepper “marinara”*18.95
- Spicy Fall Off The Bone Ribs *baby back pork ribs* 19.95
- Maine Lobster Bites *lemon garlic, beurre blanc, gruyere, bread crumbs* 24.95
- Applewood Smoked Slab Bacon *maple glaze* 15.95
- Roots Crispy Shrimp Scampi *garlic butter & white wine* 21.95

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

- Chicken Caesar Salad *garlic croutons & grana padano* 21.95
- Wedge Of Iceberg Lettuce *tomato, crispy red onions, bacon, blue cheese* 15.95
- Steak & Arugula Salad *sliced 4oz filet, shaved apples, walnuts, crumbled blue cheese, apple cider vinaigrette* 26.95
- Steakhouse Salad *sliced 6 oz filet, wedge, crispy onions, bacon, blue cheese* 26.95
- Seared Salmon Salad *arugula, cucumber, avocado, shaved carrots, apple cider vinaigrette* 21.95
- Lobster Salad *mixed greens, avocado, bacon, tomato, grana padano, lemon herb dressing* 34.95
- 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

STEAKS

12 oz	Petite Prime Ny Strip Steak	49.95
16 oz	Prime Ny Strip Steak	54.95
8 oz	Petit 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

SEAFOOD

East Coast Halibut	40.95
<i>herb-crusted, dill, capers, beurre blanc</i>	
Horseradish-Crusted Faroe Island Salmon	35.95
<i>horseradish cream sauce & asparagus</i>	
N.J. Barnegat Bay Scallops	38.95
<i>seared bay scallops, corn puree, fregola, edamame, heirloom cauliflower, blistered tomato, basil purees</i>	
Sesame Crusted Tuna	38.95
<i>seared yellowfin tuna, soba noodles, edamame, sesame soy dressing</i>	

ENTREES

- The Roots Express Lunch *choice of filet slider or half lobster roll, cup of lobster bisque or french onion, and a homestead salad* 20.95
- The Ultimate Roots Trio *filet slider with crispy onions & horseradish cream, half lobster roll & lobster bisque or french onion* 28.95
- Maine Style Lobster Roll *herb mayo, brioche roll, old bay frites* 29.95
- Connecticut Style Lobster Roll *warmed with melted butter, chives, brioche roll, old bay frites* 29.95
- Kobe Sliders *caramelized onions, cheddar cheese, frites* 23.95
- Steakhouse Cheddar Burger *Roots steak sauce, cheddar, lettuce, tomato, pickles, frites* 23.95
- Open-Faced Colossal Crab Cake Sandwich *tartar sauce, lettuce, tomato, Old Bay frites* 27.95
- Crispy Chicken Sandwich *roots slab bacon, beefsteak tomato, lettuce, mayo, frites* 19.95
- Roots Steak Sandwich *filet mignon, horseradish cream, arugula, crispy onion rings, onion au jus, brioche roll, frites* 26.95
- Cauliflower Steak *mediterranean seasoning, warm fregola salad, basil aioli, adobo tomato* 36.95
- Vegetarian Mushroom Bolognese *pappardelle, tomato, garlic, mozzarella cheese, basil* 32.95

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

- 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

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

101	Dom Perignon, Brut, FR ‘15	533
102	Laurent Perrier, Rosé Champagne, Brut, FR NV	252
103	Veuve Clicquot, ‘Yellow Label’, Brut, FR NV	166
104	Louis Roederer ‘Cristal’, Brut ‘15	628

Chardonnay

201	Cakebread, Napa ‘23	113
202	Duckhorn, Napa ‘23	91
203	Far Niente ‘Estate’, Napa ‘23	162
204	Kistler, ‘Les Noisetiers’, Sonoma Coast, CA ‘22	138
205	Rombauer, Carneros, CA ‘23	107
206	Chablis, Colombier ‘Fourchaume’, FR ‘23	67
207	Meursault, Miller-Cyrot, Burgundy, FR ‘23	163
208	Puligny-Montrachet, Olivier Leflaive, FR ’22	216

Sauvignon Blanc

301	Cloudy Bay, Marlborough, NZ ‘24	91
302	Sancerre, Comte Lafond ‘Grand Cuvee’, FR ‘22	140
305	Sancerre, Pascal Jolivet, FR ‘23	87
303	Spottswoode ‘Estate’, Napa ‘23	94
304	Whitehaven, Marlborough, NZ ‘23	48

Worldly Whites

401	Pinot Grigio, Livio Felluga, IT ‘23	75
402	Pinot Grigio, Terlato, IT ‘23	48
403	Riesling, Nik Weis, Mosel, ER ‘23	53
404	Soave, Pieropan ‘Calvarino’, IT ‘23	62

Worldly Reds

904	Amarone, Santi, IT ‘18	94
907	Barolo, Damilano ‘Lecinquevigne’, IT ‘20	90
910	Bordeaux, Chateau de Sales, Pomerol, FR ‘19	92
906	Brunello di Montalcino, Altesino ‘Riserva’, IT ‘19	213
905	Brunello di Montalcino, Il Poggione, IT ‘19	143
911	Cabernet Franc, Raffault ‘Picasses’, Chinon, FR ‘19	61
901	Malbec, Bramare by Paul Hobbs, AR ‘22	94
912	Petite Sirah, Stag’s Leap, Napa ‘20	88
902	Super Tuscan, Ca’Marcanda by Gaja, IT ‘22	120
903	Super Tuscan, Tignanello, IT ‘21	310
904	Chateauneuf-du-Pape, Vieux Telegraphe, FR ‘21	203
908	Tempranillo, Cune Gran Reserva, ES ’17	65
605	Merlot, Duckhorn ‘Three Palms Vineyard’, Napa ‘21	231

Pinot Noir

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

Red Blends

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

Cabernet Sauvignon

523	Caymus, Napa ‘22	252
508	Caymus, ‘Special Selection’, Napa ‘19	483
512	Favia, Napa ‘21	525
502	Quilt, Napa ‘22	126
525	Duckhorn, Napa ‘21	182
513	Jordan, Alexander Valley, CA ‘20	156
503	Harlan Estate, Napa ‘21	3150
524	Silver Oak, Napa ‘19	357
528	Silver Oak, Alexander Valley, CA ‘19	266
527	Hundred Acre ‘Wraith’, Napa ‘21	1188
506	Plumpjack ‘Estate’, Napa ‘21	353
509	Shafer ‘One Point Five’, Napa ‘22	242
504	Stag’s Leap ‘Artemis’, Napa ‘21	168
521	Groth, Napa ‘21	132
520	Faust, Napa ‘22	154
510	Iconoclast by Chimney Rock, Napa ‘20	74
529	Crossbarn by Paul Hobbs, Napa ‘20	113
507	Mt. Veeder, Napa ‘22	131
526	Far Niente ‘Estate’, Napa ‘22	214
511	Spottswoode ‘Estate’, Napa ‘21	385
1016	Cabernet, Caymus, Napa ‘22	415

Magnums