

APPETIZERS

- French Onion Soup**, melted cheese, croutons 8.95
Lobster Bisque, diced vegetables, lobster meat 9.95
New England Clam Chowder, bacon, scallions 8.95
Kobe Sliders, caramelized onions, vermont cheddar 19.95
NJ Burrata, heirloom tomato, grilled bread, balsamic, basil pesto 14.95
Spicy Crispy Lobster, cucumber, red cabbage, rice wine vinaigrette, sriracha aioli 15.95
Yellowfin Tuna Tartare, crushed avocado, crispy wontons, wasabi cream, ponzu, sesame seeds 15.95
Rhode Island Crispy Calamari, cherry peppers, roasted red pepper "marinara" 13.95
Root's Crispy Shrimp Scampi, garlic butter, white wine 15.95
Spicy Fall Off The Bone Ribs, baby back pork ribs 14.95
Colossal Lump Crab Cake, lemon, tartar sauce 15.95
Applewood Smoked Slab Bacon, maple glaze 12.95

RAW BAR

- Chilled Seafood Platter**, lump crab, tuna tartare, shrimp cocktail, lobster, oysters 46.95
Lobster Cocktail, whole 1 1/4 lobster chilled, cocktail sauce 23.95
1/4 lb. Colossal Lump Crab Cocktail, sliced avocado 15.95
Iced Blue Point Oysters, half shell, by the half dozen 2.50 each
Chilled Jumbo Shrimp, cocktail sauce 15.95

SALADS

- Caesar Salad**, garlic croutons, grana padano 10.95
Tomato & Fresh Mozzarella Salad, basil, extra virgin olive oil, coarse sea salt 12.95
Chopped Salad, iceberg, romaine, tomato, corn, broccoli, carrots, feta, cucumber, asparagus, black peppercorn dressing 14.95
Arugula Salad, spiced candied walnuts, crumbled blue cheese, shaved apple, cider vinaigrette 10.95
Assorted Baby Greens, cherry tomatoes, cucumber, carrot, balsamic vinaigrette 10.95
Wedge of Iceberg Lettuce, tomato, crispy red onions, bacon, blue cheese 11.95

STEAKS AND CHOPS

- | | | | |
|---|--------------|--|--------------|
| 20 oz. Dry Aged Kansas City Steak | 39.95 | 20 oz. Dry Aged Cowboy Steak | 39.95 |
| 12 oz. Petite Prime NY Strip Steak | 38.95 | 20 oz. Wet Aged Prime Cowboy Steak | 49.95 |
| 16 oz. Prime NY Strip Steak | 43.95 | 16 oz. Domestic Double Cut Lamb Chops | 34.95 |
| 12 oz. Filet Mignon | 42.95 | 12 oz. Roasted Prime Rib (Limited Availability) | 32.95 |
| 8 oz. Petit Filet Mignon | 37.95 | 24oz. Roasted Prime Rib (Limited Availability) | 39.95 |
| 48 oz. Prime Porterhouse Steak for Two | 95.95 | Goffle Farms Chicken Breast , grana padano, spinach | 27.95 |

Oscar Style additional 15.95 **Sauces** : horseradish cream, au poivre, hollandaise, béarnaise 1.95

SEAFOOD

- Seared Barnegat Sea Scallops**, butternut squash risotto, apple butter, crushed spicy walnuts 34.95
East Coast Halibut, herb crusted, dill, capers, beurre blanc 34.95
Pan Seared Salmon, crispy wontons, sweet soy glaze, scallions, sesame seeds 28.95
Seared "Rare" Tuna, shaved fennel, red onion, blistered tomatoes, frisee, basil puree 30.95
Live Maine Lobsters 2-3 lbs. (limited availability) **Market Price**
9 oz. South African Lobster Tail, served broiled or steamed 46.95

SIDES

- | | | |
|---|--|--|
| Creamed Spinach 7.95 | Local Roasted Mushrooms 7.95 | Onion Rings 7.95 |
| Spinach & Garlic 7.95 | Broccoli Garlic & Oil 7.95 | Twice Baked Potato 8.95 |
| Shaved Brussels Sprouts , bacon 8.95 | Macaroni & Cheese 7.95 | Creamed Corn 7.95 |
| Classic Whipped Potatoes 7.95 | Lobster Macaroni & Cheese 16.95 | Pommes Frites 7.95 |
| Grilled Local Asparagus 9.95 | Blistered Shishito Peppers | Colossal Salt Baked Potato 7.95 |
| Potatoes Au Gratin 8.95 | with Sweet Soy Glaze 7.95 | Cauliflower Au Gratin 7.95 |