

ROOTS COASTAL KITCHEN

DINNER MENU

@ROOTSCOASTALKITCHEN

BREAD + BUTTER

CHEDDAR CORN BREAD 12
poblano cream cheese, agave, lime + coriander

BUTTERMILK BISCUITS 12
whipped honey butter, jam, thyme + sea salt

STARTERS

DEVEILED EGGS 10 GFV
local island eggs + plantain chips

CHICKEN EMPANADAS 11
herb salsa verde

SHRIMP COCKTAIL 18 GF
3 large chilled shrimp, horseradish cocktail sauce + lemon

SALT N' PEPPER CALAMARI 18
quick pickle vegetables + lemon aioli

LOCAL CONCH FRITTERS 19
spicy aioli, cilantro + lime

POTATO BARRELS + CAVIAR 16
lemon + herb filled tater tots, smoked trout roe + creme fraiche

PIMENTO CHEESE + FOCACCIA 16
cast iron baked focaccia, pimento cheese dip, crudite + basil

FRIED GREEN TOMATO BLT 15 VP
house made pork belly bacon, tomato jam + pimento cheese

SALADS

APPLE & GOAT CHEESE SALAD 18 V
crisp green apple, crumbled goat cheese, red onion,
local baby greens + candied walnuts

WEDGE SALAD 18 GFVP
crisp lettuce, avocado, grilled corn, pickled onions,
thick house bacon + blue cheese crumbles

SIMPLE GREENS 15 GFV
cucumber, tomatoes, carrot ribbons, organic arugula,
red onion + citrus vinaigrette

CAESAR SALAD 18 GFPV
romaine hearts, house made caesar dressing
garlic croutons + parmesan

ADD TO ANY SALAD: GRILLED CHICKEN +8 GF | FRIED CHICKEN +8 | SHRIMP +12 GF | MARINATED 5 OZ SKIRT STEAK +14 GF

RCK FAVORITES

SLOW ROASTED SPARE RIBS
HALF RACK 19 | WHOLE RACK 31 GF
spicy brown sugar bruleed, guava BBQ + pickled chili

CRISPY FRIED CHICKEN BUCKET
HALF 21 | WHOLE 38
local puerto rican chicken, citrus dusted +hot honey

FROM THE SEA

PESTO CRUSTED SALMON 31 GF
heirloom black risotto, hazelnut pesto, kabocha squash,
kale + mushrooms

CHARRED OCTOPUS 32 GF
smoked plantain BBQ, caramelized maduros + cilantro gremolada

JUMBO SEA SCALLOPS + PORK BELLY 35 GF
tomato jam, southern succotash, sweet corn puree + local herbs

GRILLED SWORD FISH 39 GFP
coconut sticky rice, yellow coconut curry + kataifi shrimp

SHRIMP & GRITS 32 GFP
sauteed shrimp, smoked sausage, local beer, caramelized red
onion jus + creamy grits

SESAME RARE SEARED TUNA 32 GFP
edamame, seaweed, mango, cucumber, yuzu ponzu + coconut rice

SIDES

SUMMER MELON, CUCUMBER, BASIL + CITRUS 14 GFV
MANGO PORCUPINE, CHILI + LIME 12 GFV
LOCAL GRILLED CALABAZA SQUASH, COCONUT + CHILIES 14 GFV
MACARONI & CHEESE WITH BISCUIT THYME CRUST 14 V
GRITS, PIMENTO CHEESE + GRILLED CORN 14 GFV
HONEY ROASTED CARROTS, YOGURT + ALMONDS 14 GFV

POTATO SIDES

MASHED POTATOES 12 GFV
SEA SALT FRIES 12 V
TRUFFLE FRIES 14 V
BACON + CHEDDAR FRIES 14



{ gf: gluten free | gfp: gluten free possible
v: vegetarian | vp: vegetarian possible }

FROM THE LAND

14 OZ PRIME NEW YORK STRIP 59 GFP
roasted fingerling potatoes, asparagus, roots steak sauce
+ horseradish creme

APRICOT BRICK CHICKEN 32
airline breast cooked under a clay brick, sardinian couscous,
pistachio + apricot honey mustard glaze

SPICY VODKA RIGATONI 29
nduja sausage, vodka cream sauce, parmesan + basil
add chicken +6 | add shrimp +8

1/2 LB SMASH BURGER 21 GFP
double patty, double cheese, charred onions, secret sauce + french fries
add bacon +3

PIZZA

ROOTS MARGHERITA 22 V
fresh mozzarella, heirloom tomatoes + fresh picked basil

POLLO Q PIZZA 25
fried chicken, BBQ sauce, sweet corn, tomato + ranch

MAC & CHEESE PIZZA 24 V
cheesy pasta, oregano + crunchy onions

PUMPKIN & GOAT CHEESE PIZZA 24 V
mushrooms, local pumpkin, goat cheese,
pesto, caramelized onions + arugula

PROSCIUTTO PIZZA 26
mozzarella, prosciutto, goat cheese, balsamic + arugula

SHORT RIB + TRUFFLE PIZZA 28
prime short rib, caramelized onion, truffle whipped ricotta

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness. Some items we prepare may contain nuts.
Please advise staff of all allergies. 20% gratuity will be added to parties of 6 or more.

ROOTS COASTAL KITCHEN

DRINKS + DESSERT MENU

@ROOTSCOASTALKITCHEN

COCKTAILS | 16

WATERMELON CRISP

ketel one vodka, watermelon syrup, cucumber essence, lemon

OLD FASHION ROOTS

bacon fat washed bulleit bourbon, demerara sugar + angostura and orange bitters

SOUTHERN BELLE SOUR

tanqueray gin, lemon, egg white + maple syrup

AMERICAN GIRL MARTINI

botanist gin & titos vodka, dolin dry vermouth + blue cheese olives

GULF OF MEXICO

casamigos tequila, grapefruit juice, cascabel spicy syrup, chili lime rim + grapefruit soda

DAISY MAY SPRITZ

aperol, sparkling wine, passion fruit, pineapple, orange slice + soda

PENICILIN

dewars 12 yr, lemon, honey syrup, ginger syrup + lagavulin mist

SUNNY THYME

bacardi 8 yr, domaine de canton, pineapple, lemon + thyme

WINES glass | bottle

SPARKLING

mionetto prosecco 14/55
tasha rose 22/79

WHITE

placido pinot grigio 14/55
lolo albarino 15/60
whitehaven sauvignon blanc 16/65
louis latour ardeche chardonnay 16/65

RED

louis jadot beaujolais 15/58
macmurray pinot noir 18/65
louis martini cabernet sauvignon 18/55
decoy merlot 19/62

BEER

LOCAL BEER

medalla light 7
magna 7

IMPORTED

corona 7
heineken 7



MOCKTAILS 10

ROOTS MOCKTAILS

ask your server for our daily offerings

DESSERTS | 14

ISLAND TIME SUNDAE GF V

mango sorbet, vanilla bean ice cream, passionfruit sauce, whipped cream & toasted coconut

CHOCOLATE PEANUT

BANANA SPLIT GF V
chocolate, vanilla & peanut butter ice cream, chocolate sauce, whipped cream & peanuts

STRAWBERRY ANGEL CAKE V

layers of vanilla sponge, strawberry compote + buttermilk cream

TOASTED BANANA BREAD V

oatmeal ice cream, caramel & granola

COUNTRY STYLE CARROT CAKE V

caramel sauce

CHOCOLATE 7 LAYER CAKE V

layered chocolate cake with chocolate sauce

VEGAN STRAWBERRY SHORTCAKE V

maracuya sorbet + berries

ICE CREAMS + SORBET

one scoop 4.50 | two scoops 7.5 | topping or sauce 1 each

VANILLA BEAN

PISTACHIO

CORNBREAD

MALANGA LILA (TARO ROOT)

CHOCOLATE

OATMEAL

PEANUT BUTTER

MANGO SORBET

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