

# ROOTS COASTAL KITCHEN

## DINNER MENU

 @ROOTSCOASTALKITCHEN

### BREAD + BUTTER

**CAST IRON SEARED CORNBREAD 12**  
poblano cream cheese, agave, lime + coriander

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

### STARTERS

**TRIO OF DEVEILED EGGS 11** GF  
three different bites: caviar, bacon + plantain

**LOCAL CONCH FRITTERS 19**  
spicy aioli, cilantro + lime

**CHICKEN EMPANADAS 11**  
herb salsa verde

**AVOCADO + TRUFFLE CLOUD BREAD 21**  
havarti cheese, sweet onions, cilantro, truffle oil, lime + fresh avocado

**SALT N’ PEPPER CALAMARI 18**  
quick pickled vegetables + lemon aioli

**PRIME BEEF CARPACCIO 21**  
pickled fennel, fermented black garlic aioli, crunch capers + fine herb salad

**SMOKED FISH DIP 16**  
house-made pickles, smoked local catch, crispy plantain + crackers

**COUNTRY CHICKEN SOUP 12**  
aromatic vegetables, potato, tender chicken



### SALADS

**GRILLED MANGO & SESAME SALAD 18** v  
butter lettuce, sesame vinaigrette, spiced pecans + little baby tomatoes

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

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

**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

**TABLESIDE-SMOKED SPARE RIBS**  
**HALF RACK 21 | WHOLE RACK 39** GF  
spicy brown sugar brûléed, guava bbq, pickled chili + rosemary

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

### FROM THE SEA

**CEDAR PLANK SALMON 32** GF  
moroccan barbecue glaze, forbidden black rice risotto,  
roasted island pumpkin + mushrooms

**CHARRED OCTOPUS 32** GF  
smoked plantain bbq, caramelized maduros + cilantro gremolata

**JUMBO SEA SCALLOPS + PORK BELLY 52** GF  
tomato jam, southern succotash, sweet corn purée + local herbs

**GRILLED SWORDFISH 39** GFP  
coconut sticky rice, yellow coconut curry + kataifi shrimp

**SHRIMP + GRITS 32** GFP  
sautéed 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

### FROM THE LAND

**14 OZ PRIME NEW YORK STRIP 64** GFP  
roasted fingerling potatoes, asparagus, roots steak sauce  
+ horseradish cream

**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

**TRUFFLED MUSHROOM PIZZA 24** v  
fontal cheese, sliced baby bella mushrooms + caramelized onion

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

**HOT HONEY PEPPERONI 26**  
cuppig pepperoni, garlic oil, mozzarella + spiced tabasco honey

### SIDES

**SUMMER MELON, CUCUMBER, BASIL + CITRUS 14** 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 }**

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 for parties of 6 or more.

# ROOTS COASTAL KITCHEN

## DINNER MENU

 @ROOTSCOASTALKITCHEN

### COCKTAILS | 16

#### WATERMELON CRISP

tito's handmade vodka, watermelon syrup, cucumber essence + lemon

#### OLD FASHIONED ROOTS

bacon fat-washed jack daniel's tennessee whiskey,  
demerara sugar + angostura and orange bitters

#### SOUTHERN BELLE SOUR

hendrick's gin, lemon, egg white + maple syrup

#### AMERICAN GIRL MARTINI

the botanist gin + tito's handmade vodka, dolin dry vermouth + blue cheese  
olives

### WINES GLASS | BOTTLE

#### SPARKLING

canella prosecco doc  
miraval rosé côtes de provence

14/55  
22/79

#### WHITE

placido pinot grigio  
lolo albariño  
the crossings sauvignon blanc  
louis latour ardèche chardonnay  
la crema chardonnay

14/55  
15/60  
16/65  
16/65  
21/79

#### RED

izadi rioja reserva  
murphy-goode pinot noir  
justin cabernet sauvignon  
decoy merlot

16/67  
15/60  
18/69  
19/70

### DESSERTS | 14

#### PINEAPPLE UPSIDE-DOWN

caramelized pineapple atop a tender buttery cake,  
bursting with tropical sweetness

#### LAVA CAKE

warm chocolate cake with a soft, flowing chocolate center,  
mango-pineapple, paired with creamy vanilla ice cream

#### PAVLOVA

crisp meringue, topped with fresh berries and refreshing  
champagne granita

### ICE CREAMS + SORBET ONE SCOOP 4.5 | TWO SCOOPS 7.5 | TOPPING OR SAUCE 1 EACH

#### VANILLA BEAN

#### PISTACHIO

#### CORNBREAD

#### MALANGA LILA (TARO ROOT)

#### COCONUT

#### GULF OF MEXICO

el jimador silver tequila, grapefruit juice, cascabel spicy syrup,  
chili lime rim + grapefruit soda

#### DAISY MAY SPRITZ

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

#### PENICILLIN

chivas regal 12yr, lemon, honey syrup, ginger syrup + lagavulin mist

#### SUNNY THYME

don q reserva 7 yr, domaine de canton, pineapple, lemon + thyme

### BEER | 7

#### LOCAL BEER

|               |              |
|---------------|--------------|
| medalla light | coors light  |
| magna         | bud light    |
| corona extra  | heineken 0.0 |
| heineken      |              |

### MOCKTAILS | 9

#### COVERT AFFAIR

green tea, lemon juice, green apple juice + mint

#### OASIS

coconut water, lime juice, watermelon basil syrup + club soda spritz

#### ISLAND TIME

soursop, lemon juice, pineapple + chrysanthemum syrup

