

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

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

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

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

PRIME BEEF CARPACCIO 21
pickled fennel, fermented black garlic aioli, crunchy 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

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

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

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 GFV
coconut sticky rice, yellow coconut curry + kataifi shrimp

SHRIMP + GRITS 32 GFV
sautéed shrimp, smoked sausage, local beer,
caramelized red onion jus + creamy grits

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

FROM THE LAND

14 OZ PRIME NEW YORK STRIP 64 GFV
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 GFV
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
cupping 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 | gfv: 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.



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COCKTAILS | 17

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

VIEUX CARRE

michters us1 rye, remy v.s.o.p cognac, dolin sweet vermouth, benedictine, angostura & orleans bitters

WINES GLASS | BOTTLE

SPARKLING

canella prosecco doc 14/55
miraval rosé côtes de provence 22/79

WHITE

placido pinot grigio 14/55
lolo albariño 15/60
the crossings sauvignon blanc 16/65
louis latour ardèche chardonnay 16/65
la crema chardonnay 21/79

RED

izadi rioja reserva 16/67
murphy-goode pinot noir 15/60
justin cabernet sauvignon 18/69
decoy merlot 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

MINT JULEP

michters us1 bourbon, mint infused syrup, powdered sugar

BEER | 7

LOCAL BEER

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



MOCKTAILS | 10

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

TOASTED BANANA BREAD

toasted banana bread, served with oatmeal ice cream, granola, banana slices and drizzled with caramel

7-LAYER CHOCOLATE CAKE

decadent layers of chocolate cake with rich ganache, served with velvety chocolate sauce