



Roxy Standards

THE ROXY

Dark Rum, Sour Cherry Cordial
Cinnamon, Lime, Pineapple

MAGIC SPELL JULEP

Bourbon, Dark Rum
Apricot, Mint

BEATRICE

Vodka, St. Germain, Salers Aperitif
Crème de Pêche, Lemon, Honey
Sparkling Wine

DJANGO TIGER

Rye, Amaro, Sweet Vermouth
Branca Menta

DIRTY HARRY

Raisin Infused Rye
Pecan Bitters, Demerara
Stirred with Coffee Beans

THE BLACKSTONE FIVE

Bourbon, Apricot, Honey
Lemon, Habanero Bitters

THE LOLA

Aperol, St. Germain
Pamplemousse, Sparkling Wine

Seasonal Cocktails

LIGHT MY FIRE

Blanco Tequila, Pear Brandy
Fernet Branca, Vanilla, Lemongrass
Lemon, Dragon Fruit

FROZEN DARK & STORMY

White Rum, Dark Rum, Ginger
Lime, Overproof Rum Float

THE GREAT ESCAPE

White Rum, Dark Rum, Passion Fruit
Ginger, Cinnamon, Lime
Pineapple, Angostura Bitters

DOWN IN MEXICO

Blanco Tequila, Mezcal
Sour Apple, Ginger, Lime

SMOKE SHOW

Mezcal, Reposado Tequila
Nocino, Black Cherry, Orange Bitters
Demerara, Angostura Bitters

SEASONED TRAVELER

Serrano Pepper Infused Gin
Salers Aperitif, Yuzushu
Lime, Celery Salt

BAREFOOT TYCOON

Gin, Fennel, Rose, Cucumber, Grapefruit
Lemon, Sparkling Wine

Wine

SPARKLING

- CHAMPAGNE BOURGEOIS-DIAZ** 20/99
Extra Brut NV lean, crisp, mineral
- CRÉMANT DE LOIRE** Manoir de la Tête Rouge 17/79
"Tête En L'Air" Brut NV peach, lavender, toast
- BILLECART-SALMON** Brut Rosé Champagne NV 38/80
celebratory, classic, dark berries, spice, 375ml

WHITE

- SAUVIGNON BLANC** Elizabeth Spencer Wines 16/68
Mendocino, CA '17
fresh, fruity, mineral
- PINOT BLANC** Andi Knauss Weissburgunder 15/60
Württemberg, Germany '17
crisp, lively, citrus
- SANCERRE** Domaine De La Croix St-Laurent 18/80
Sancerre, France '18
kiwi, crisp, mineral
- CHARDONNAY** Poco a Poco 18/80
Russian River Valley, CA '17
round, buttery

ROSÉ & ORANGE

- L'OLIVETO ROSÉ** Pinot Noir 15/60
Russian River Valley, CA '17
strawberry, tangerine
- BANDOL ROSÉ** Domaine Castell-Reynoard 18/80
Provence, France '17
dry, wild strawberry, mint
- CASÉBIANCO ORANGE**, Casé Winery 15/60
Val Trebbia, Italy '17
exotic, tannic, off-dry

RED

- MERLOT, BORDEAUX AOC** 18/80
Castel Vieilh Lasalle, Bordeaux, France '11
classic, organic fruit
- MALBEC** Matias Michelini 15/68
Uco Valley, Mendoza, Argentina '18
rosemary, dark fruits, spice
- PINOT NOIR** Teutonic "Bergspitze" 18/80
Laurel Vineyard, Willamette Valley, OR '17
elegant, black fruit, mineral
- CABERNET SAUVIGNON** Bench 17/68
Sonoma County, CA '16
cocoa, dark fruits, mint

Beer

CRAFT DRAUGHT

- SLY FOX PILSNER 10
- OMMEGANG HENNEPIN 10
- SHACKSBURY DRY CIDER 10
- ALLAGASH WHITE 10
- SLOOP JUICE BOMB IPA 10

BOTTLED

- STELLA ARTOIS 10
- SANKATY LIGHT LAGER 10
- DUPONT SAISON 12
- PINKUS ORGANIC UR-PILSNER 15
- SAM SMITH NUT BROWN ALE 12
- LEFT HAND NITRO MILK STOUT 10
- ITHACA FLOWER POWER IPA 10
- GLUTENBERG IPA ^{GF} 10

Hot and Cold

JACK'S STIR BREW COFFEE

- COFFEE ICED/REGULAR 3.25
- ESPRESSO 3
- CAPPUCCINO 4.75
- CAFÉ LATTE 4.75
- MACCHIATO 3.25
- AMERICANO 3.40
- LOOSE LEAF TEA 4.95
- HOT CHOCOLATE 4.95

Cold Pressed Juices

- CUCUMBER, CELERY, KALE, APPLE, ROMAINE 12
- WHEATGRASS, PINEAPPLE, GINGER 12
- RED APPLE, CARROT, BEET, LEMON, GINGER 12

East Coast Raw Bar ^{GF}

Served from 5pm - 10pm

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OYSTERS
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*Daily East Coast Selection
Market Price*

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SHELLFISH
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LITTLENECK CLAMS 1/2 DOZEN	12
ALASKAN KING CRAB LEGS	28

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COCKTAILS
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JUMBO LUMP CRAB COCKTAIL	22
MAINE LOBSTER COCKTAIL	28
SHRIMP COCKTAIL	22

Plateau 45

6 Oysters, 6 Shrimp, 4 Clams

Grand Plateau 85

18 Oysters, 6 Shrimp, Ceviche, Mussels, Crab

Roxy Plateau 125

24 Oysters, 8 Shrimp, Ceviche
Mussels, Crab, Lobster

^{GF} = GLUTEN FREE ^V = VEGAN

*Additional gluten free, vegetarian, and vegan
substitutions are available.*

Lite Fare and Share

Served all day

SNACK TRIO **V** **GF** 14

Marinated Olives, Kettle Chips
BBQ Corn Nuts

SOUP OF THE DAY 14

ROXY SEAFOOD CHOWDER 22

Mussels, Clams, Shrimp, White Fish
Tomato, Fennel

FRIED OYSTERS 21

Spicy Remoulade, Paprika and Herb Salad

STEAMED PEI MUSSELS 24

White Wine, Shallots, Herbs, Grilled Sourdough

SEAFOOD CRUDO 26

Citrus, Marinated

CRUDITÉS **GF** 14

Raw Seasonal Vegetables
Green Goddess Yogurt Dip, Avocado Hummus

MEAT & CHEESE BOARD 25

Chef's Curated Selection
Bread, Fruit, Local Honey

MEDITERRANEAN MEZZE 25

Zaatar Hummus, Muhammara
Lemon Labneh, Baba Ganoush, Grilled Pita

ROXY BEEF TARTARE 21/30

Hand Chopped Raw Strip Steak
Organic Egg Yolk, Toast Points

PIGS IN A BLANKET 18/32

House made Sausage
Whipped Dijon Mustard

CUBANITOS 20

Roast Mojo Pork, Ham, Mortadella
Gruyere, Spicy Pickle, Mustard

Salads

KALE CAESAR 18

Gem Lettuce, Romaine Hearts
Caesar Dressing
Parmesan Garlic Croutons

MARKET GREENS SALAD **V** **GF** 16

Radish, Cucumber, Tomato
Lemon Herb Vinaigrette

CHOPPED LOBSTER COBB 32

Chilled Maine Lobster, Gem Lettuce, Egg
Bacon, Avocado, Cheddar

GREENS AND GRAIN BOWL **GF** 22

Inca Red and White Quinoa
Sautéed Greens, Organic Soft Boiled Egg
House Pickles, Almonds, Tahini Miso Dressing

+ *Grilled Chicken* 10 + *Lobster* 16 + *Salmon* 12

Sandwiches

*Served with Hand Cut French Fries
or Salad*

ROXY BURGER 28

8oz Pat LaFrieda Beef Brisket Blend, NY Cheddar
Charred Radicchio Slaw, Smoky House Sauce
+ *Avocado* 5 + *Thick Cut Bacon* 7

GRILLED CHICKEN 21

Avocado, Bacon, Lettuce, Tomato, Chipotle Aioli

ROXY LOBSTER ROLL 29

Lemon, Celery
Old Bay Shoestring Potato Garnish
Served Chilled

GRILLED CHEESE 18

NY Cheddar, Pepperjack, Monterey Jack
Mustard, Mayo, Japanese White Bread
+ *Avocado* 5 + *Thick Cut Bacon* 7

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Roxy Classics

OMELET OF THE DAY 18

MAC & CHEESE 18

+ *Lobster* 9 + *Thick Cut Bacon* 7 + *Broccolini* 5

GARGANELLI PASTA 20

Cherry Tomato, Basil, Lemon, Garlic

+ *Grilled Chicken* 10 + *Lobster* 16 + *Salmon* 12

PAN SEARED BROOK TROUT ^{GF} 30

Scallion Herb Salad, Almonds

Charred Cauliflower Tabbouleh

BRICK CHICKEN ^{GF} 30

Organic Half Chicken, Grilled Lemon, Chicken Jus

Seasonal Vegetables

NY STRIP STEAK ^{GF} 42

14oz Strip Steak, Peppercorn Sauce

Pomme Purée

BAR STEAK 32

Skirt Steak, Horseradish Butter, Onion Rings

On The Side ^{GF}

Buttermilk Mashed Potatoes 12

Hand Cut French Fries ^V 12

Grilled Asparagus ^V 12

Sautéed Wild Mushroom ^V 12

Sautéed Broccolini ^V 12

Charred Cauliflower Tabbouleh ^V 12

Sweet

CHOCOLATE PECAN PIE 14

CAKE BY BILLY'S BAKERY 14

NEW YORK CHEESECAKE 14

COOL HAUS ICE CREAM SANDWICH 12

ICE CREAM & SORBET 9

Daily Selection