



STARTERS & SHARE

WATERMELON FETA SALAD
basil, olive oil, sea salt, chili **Gf** 16

BURRATA
heirloom tomatoes, grilled corn
sherry vinaigrette, toasted bread 17

FRENCH TOAST STICKS
cinnamon sugar
vanilla dipping sauce 14

DOUGHNUTTERY DOUGHNUTS
cocoa, chocolate cereal 14



EGGS

EGGS ANY STYLE
two organic eggs, bacon or sausage
crispy herbed potatoes, toast 18

LOBSTER OMELET
truffled fontina, crispy potato hash
salad, toast 30

SPINACH OMELET
goat cheese, crispy potato hash
salad, toast 20

EGGS BENEDICT
organic eggs, hollandaise
english muffin, canadian bacon
crispy potato hash, salad 24
SUBSTITUTE: LOBSTER_12 SALMON_6

AVOCADO SCRAMBLE
heirloom tomatoes, basil
crispy potato hash, salad, toast 19

GRIDDLE

BROWN BUTTER PANCAKES
summer berries, maple syrup 17

BRIOCHE FRENCH TOAST
summer peach compote
vanilla and glaze 18

ROXY MULTIGRAIN WAFFLE
summer berry sauce
whipped yogurt 19

Kids

Mac & Cheese 12

Farm Breakfast **Gf** 14
scrambled organic egg, potato hash
bacon or sausage

Kid's Cheese Burger & Fries 20

Buttermilk Pancake 12
maple syrup, sweet butter

Grilled Cheese & Fries 16

V = Vegan **Gf** = Gluten Free

Please alert your server of any food allergies prior to your order.

A 20% gratuity will be added to parties of 6 or more.
A 10% Covid-19 recovery charge will be automatically applied to all checks, this is a surcharge and not a gratuity for our Team Members. During performances, we require a 2 drink minimum per person.

Raw Bar



EAST COAST OYSTERS
bloody mary horseradish
mignonette, lemon **Gf** MP

SHRIMP COCKTAIL
bloody mary horseradish
lemon **Gf** 18

MAINE LOBSTER COCKTAIL
mustard sauce, lemon **Gf** 24

Brunch Favorites

CATSMO SMOKED SALMON PLATE
whipped cream cheese, tomato
shaved onion, capers, lemon
Eli's bagel 24

SHRIMP & GRITS
slow cooked white grits, gulf shrimp
tasso ham gravy 26

COUNTRY HAM STEAK
sauteed kale, stewed black eye peas
red eye gravy 28

NY STEAK & EGGS
10oz NY strip, fried organic egg
crispy potato hash
sauce bearnaise 36 **Gf**

GRAINS

OVERNIGHT OATS
blueberry, toasted almonds
citrus, mint **V** 13

HOUSE-MADE GRANOLA
Greek yogurt, fruit salad 14

VEGAN BREAKFAST BOWL
summer succotash, avocado
kale, quinoa, sunflower sprouts
harissa **V** **Gf** 20

AVOCADO TOAST
roasted tomatoes, basil,
multigrain toast 16
ADD: ORGANIC EGG_4
GLUTEN-FREE TOAST_2
SMOKED SALMON_8



SALADS

Bibb Lettuce Salad
avocado, radish, herbs
lemon vinaigrette **Gf** **V** 16

Kale Caesar
romaine hearts, kale, parmesan
garlic croutons, caesar dressing 18

Frisée-Lardon Salad
fried egg, smoked bacon,
dijon-red wine vinaigrette 17

salad additions

GRILLED CHICKEN_10
GRILLED SALMON_12
GRILLED STEAK_14
LOBSTER_16

Chopped Lobster Cobb
lettuce, egg, bacon, avocado
cheddar, tomato **Gf** 28



SANDWICHES

Served with hand-cut fries or salad

Fried Egg Sandwich
organic egg, ny cheddar, smoked chili
aioli, thick-cut bacon, brioche 17

Maine Lobster Roll
potato bun, lemon herb dressing
baby iceberg wedge, chips 34

BLT
Japanese milk bread, thick-cut bacon
romaine hearts, mayo 16
ADD: AVOCADO_6
THICK-CUT BACON_8 LOBSTER_16

Roxy Burger
8oz. Pat LaFrieda beef brisket blend
NY cheddar, charred radicchio slaw
& smokey house sauce 28

ADD: AVOCADO_6
THICK-CUT BACON_8



SWEET

SUMMER BERRY PARFAIT angel food cake, sweet cream 13
HOUSE MADE KEY LIME PIE graham cracker crust, toasted meringue 14
ICE CREAM SANDWICH salted caramel chocolate chunk cookie, vanilla bean ice cream 13
ICE CREAM & SORBET daily selection 9

SMOKED BACON_12 **CRISPY POTATO HASH_12** **ORGANIC CHICKEN SAUSAGE_12**
PORK SAUSAGE_12 **VEGETARIAN SAUSAGE_12** **SAUTEED SUMMER BEANS_12**
CRISPY FIRES_12 **SAUTEED TUSCAN KALE_12** **ROASTED BROCCOLI RABE_12**



Original Cocktails

\$17⁰⁰

DOWN IN MEXICO

Blanco Tequila, Mezcal
Sour Apple, Ginger, Lime

THE LOLA

Aperol, St. Germain
Pamplemousse
Sparkling Wine

CRUSH ON YOU

Light Rum, Green Chili Vodka
Green Chartreuse, Coconut
Pineapple, Lime

THE ROXY

Dark Rum, Sour Cherry Cordial
Cinnamon, Lime, Pineapple

THE BLACKSTONE FIVE

Bourbon, Apricot
Honey, Lemon, Habanero Bitters

SEASONED TRAVELER

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



FROZEN BLOOD ORANGE NEGRONI

Gin, Campari, Blood Orange
Sweet Vermouth

-17-

NOT FOR THE
FAINT OF HEART!



BEER

-----BOTTLED-----

Stella Artois
Victory Summer Love Ale
Glutenberg IPA
Left Hand Milk Stout
Narragansett Light Lager

-----CRAFT DRAUGHT-----

Juice Bomb Hazy IPA
Allagash White
Sixpoint Crisp Pils

-----10.00-----

SPARKLING

CAVA BRUT NATURE Azimut NV, Spain 15/75
BILLECART-SALMON Brut, Champagne 22/100
BILLECART-SALMON Brut, Rosé Champagne NV 375ML 35/80

ROSÉ

LA CROIX DE PRIURE Côtés de Provence, France '20 14/60
REZABAL TXAKOLI Getariako Txakolina, Spain '19 16/68
MATTHIASSEN ROSÉ Dunnigan Hills, Napa Valley, CA '18 18/80

WHITE

CHARDONNAY Domaine de la Patience, France '19 14/60
GRÜNER VELTLINER Christina, Niederösterreich, Austria '20 16/68
SANCERRE Domaine De La Croix, Sancerre, France '18 18/80
PINOT BLANC Albert Mann, Alsace, France '18 15/70

RED

PINOT NOIR Pence Vineyards, Santa Rita Hills, CA '17 19/95
RIOJA Marqués de Arvisa, "Selección Especial", Rioja, Spain '16 16/68
CABERNET SAUVIGNON Bench, Sonoma County, CA '17 20/100



wine



Mask Policy :

The Roxy Bar Requires Facial Coverings to be Worn:

- While Unseated: Upon Entry, Exit, To & From Restrooms
- While Ordering & Engaging with Our Team at Your Table

Cover Up—Properly (Nose too!) & We'll do The Same!

We are all in this together!



Meet Me at The Roxy!

LIVE ON STAGE:

Nitely, From 6pm

Sunset Specials

Daily, 4-6pm

\$1.50 OYSTERS

\$8 Sparkling, White, Rosé

\$10 Red, \$5 Beer

