



## STARTERS

- Pigs In A Blanket Pat LaFrieda sausages, whipped dijon mustard 18/32
- Steak Tartare organic yolk, citrus caper dressing, shoestring fries **Gf** 20
- Fried Oysters spiced carrot remoulade, fennel herb salad 24
- Garlic Shrimp smoked paprika butter, fresh parsley, grilled bread 25
- Roasted Baby Beets rich greek yogurt, candied pecans, grapefruit **Gf** 17
- Meat & Cheese Board local honey, fruit, raisin pecan bread 26



## SALADS

- Bibb Lettuce Salad**  
avocado, radish, herbs  
lemon vinaigrette **Gf** **V** 16
- Kale Caesar**  
romaine hearts, kale, parmesan  
garlic croutons, caesar dressing 18
- Mediterranean Salad**  
arugula, fennel, cucumber, feta  
toasted za'atar flatbread 17

salad additions

- GRILLED CHICKEN\_10
- GRILLED SALMON\_12
- GRILLED STEAK\_14
- LOBSTER\_16



## SANDWICHES

Served with hand-cut fries or salad

- GRILLED CHICKEN SANDWICH**  
avocado, crispy bacon, lettuce  
tomato, chipotle aioli 24
- ROXY BURGER**  
8oz. Pat LaFrieda beef brisket blend  
NY cheddar, charred radicchio slaw  
& smokey house sauce 28  
ADD: AVOCADO\_6  
THICK-CUT BACON\_8



## Raw Bar



- EAST COAST OYSTERS**  
bloody mary horseradish  
mignonette, lemon **Gf** MP
- LITTLE NECK CLAMS**  
bloody mary horseradish  
mignonette, lemon **Gf** 8/14
- SHRIMP COCKTAIL**  
bloody mary horseradish  
lemon **Gf** 25
- MAINE LOBSTER COCKTAIL**  
mustard sauce, lemon **Gf** 28
- ROXY PLATEAU**  
24 oysters, 8 shrimp, 8 clams,  
ceviche, mussels, lobster **Gf** 130

## GRILLED CHEESE

fontina, ny cheddar, monterey jack  
mustard-mayo 18

## ROXY REUBEN

pastrami, gruyère, smoky russian  
sauerkraut, thick cut 20

## BLT

thick-cut bacon, romaine hearts, mayo 18  
ADD: AVOCADO\_6  
THICK-CUT BACON\_8 LOBSTER\_16

## ROXY MAINS

- CHOPPED LOBSTER COBB**  
romaine lettuce, egg, bacon  
avocado, cheddar, tomato **Gf** 32
- STEAK FRITES**  
skirt steak, horseradish butter, charred lemon, fries **Gf** 34
- TRUFFLE CRUSTED COD**  
roasted brussels sprouts, parsnip purée 34
- HALF ROASTED CHICKEN**  
sautéed broccoli rabe, confit garlic  
charred lemon, parmesan jus **Gf** 32
- MAC & CHEESE**  
cavatappi pasta, cheddar, parmesan  
seasoned breadcrumbs 20  
ADD: LOBSTER\_16  
THICK-CUT BACON\_8 BROCCOLI RABE\_6
- KALE & MUSHROOM BOLOGNESE**  
roasted spaghetti squash noodle  
marjoram, chili **Gf** **V** 22



Sides **Gf**

- CRISPY FRIES 12
- SAUTÉED TUSCAN KALE 12
- ROASTED BROCCOLI RABE 12
- ROASTED BEETS 12
- BRUSSELS SPROUTS 12



## Soups

- Roasted Pumpkin Soup**  
shaved brussels sprouts  
toasted pumpkin seeds **Gf** 16
- Roxy Bone Broth**  
fresh ginger, scallions **Gf** 14



## Kids

- Mac & Cheese . . . . . 12
- Organic Chicken Breast **Gf** . . . . . 12
- Kid's Cheese Burger & Fries . . . . . 20
- Buttered Rigitoni with Parmesan . . . . . 14
- Tomato Basil Pasta with Mozzarella . . . . . 16
- Grilled Cheese & Fries . . . . . 16

## SWEET

- CAKES AND PIES BY BILLY'S**  
14
- RED VELVET CAKE
- CARROT CAKE
- APPLE CRUMBLE PIE
- PEANUT BUTTER CHOCOLATE PIE
- ROXY ROAD ICE CREAM**  
10



**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. During performances, we require a 2 drink minimum per person.



Original  
Cocktails

\$18<sup>00</sup>

**DOWN IN MEXICO**

Blanco Tequila, Mezcal  
Sour Apple, Ginger, Lime

**HEADLINER**

Gin, Cassis, Vanilla, Lemon  
Tonic

**THE LOLA**

Aperol, St. Germain  
Pamplemousse  
Sparkling Wine

**MAGNIFICO**

Charandan Rum, Xaymaca Rum  
Almond Liqueur Calamansi  
Pineapple, Lime

**THE ROXY**

Dark Rum, Sour Cherry Cordial  
Cinnamon, Lime, Pineapple

**THE BLACKSTONE FIVE**

Bourbon, Apricot  
Honey, Lemon, Habanero Bitters

**AFTER THE BALL**

Reposado Tequila, Mezcal  
Giffard Pineapple  
Demerara, Sage Bitters


**MYSTERY DATE**

Rye, Sweet Vermouth, Campari  
Banana, Cacao, Angostura Bitters

**BEER**

-----10.00-----

-----BOTTLED-----

Stella Artois  
Victory Prima Pils  
Glutenberg IPA   
Left Hand Milk Stout  
Narragansett Light Lager  
Farnum Hill Cider

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

Juice Bomb Hazy IPA  
Allagash White  
Sixpoint Crisp Pils  
Bronx Pale Ale  
Bell's Porter

-----NON-ALCOHOLIC-----

Athletic Brewing Upside  
Dawn Golden Ale 



**SPARKLING**

CAVA BRUT NATURE Mas Foraster, Spain . . . . . 15/60  
BOURGEOIS-DIAZ Blanc de Noirs, Champagne . . . . . 22/100

**ROSÉ**

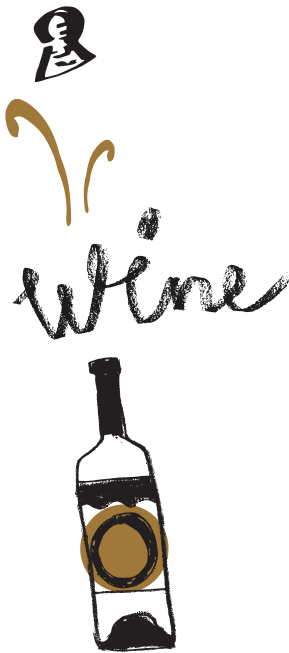
JU DE VIE Châteauneuf-du-Pape, France '20 . . . . . 15/60  
REZABAL TXAKOLI Getariako Txakolina, Spain '19 . . . . . 17/68  
MATTHIASSEN ROSÉ Dunnigan Hills, Napa Valley, CA '20 . . . . . 18/72

**WHITE**

CHARDONNAY Crowley, Willamette Valley, OR '19 . . . . . 16/64  
MUSCADET SÈVRE ET MAINE, Tourlaudière, Bohale, France '20 . . . . . 16/64  
CHENIN Haarmeyer Wine Cellars, West Sacramento, CA '18 . . . . . 17/68  
SANCERRE Domaine Masson-Blondelet, Sancerre, France '19 . . . . . 20/80

**RED**

PINOT NOIR Hamacher "H", Willamette Valley, OR '16 . . . . . 19/76  
CÔTES DU RHÔNE Julien Mus, Southern Rhône, France '18 . . . . . 16/64  
MALBEC Michelini Bros., "Los Barbaros" Mendoza, Argentina '20 . . . . . 17/68  
CABERNET SAUVIGNON Massa Vineyards "Brea", Carmel, CA '19 . . . . . 20/80



*Mask Policy :*

The Roxy Bar Requires Facial Coverings to be Worn:

- While Unseated: Upon Entry, Exit, To & From Restrooms Cover Up—Properly (Nose too!) & We'll do The Same!

*We are all in this together!*



*Meet Us at The Roxy!*

LIVE ON STAGE:

Nightly, From 6pm

Sunset Specials

Daily, 4-6pm

\$1.50 OYSTERS

\$10 Wine \$5 Beer

