

The Roxy Lounge

2 Avenue of the Americas 10013-2401 · +12125196661 · Updated: Jan 14, 2026

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EAST COAST RAW BAR 7

East Coast Oysters

bloody mary horseradish, mignonette, lemon

Little Neck Clams

bloody mary horseradish, mignonette, lemon

AVAILABLE OPTIONS

\$12.00

\$22.00

Ahi Tuna Crudo

avocado, radish, red cress, ginger-citrus dressing

\$26.00

Chilled Crab & Avocado Cocktail

lemon, herbs

\$28.00

Maine Lobster Cocktail

mustard sauce, lemon

\$28.00

Classic Shrimp Cocktail

bloody mary horseradish, lemon

\$25.00

Roxy Plateau

24 oysters, 8 shrimp, 8 clams, shrimp ceviche, mussels, lobster cocktail, crab cocktail

\$140.00

STARTERS 5

New England Clam Chowder

salumeria biellese guanciale chives, oyster crackers

\$16.00

Winter Market Vegetables

green garbanzo guacamole, pita

\$22.00

Pigs In A Blanket

Pat LaFrieda sausages, whipped dijon mustard

AVAILABLE OPTIONS

\$20.00

\$35.00

Tuna Tartare

chives, sea salt, chili, grilled baguette

\$23.00

Meat & Cheese Board

chefs selection from New York's Murry's Cheese Shop local honey, fruit, raisin pecan bread

\$28.00

SALADS 3

Greens & Grains	\$22.00
quinoa, sautéed greens, sweet purple potato, organic soft egg, hass avocado, house pickles, tahini & miso dressing	
Kale Caesar	\$18.00
romaine hearts, kale, parmesan, garlic croutons, caesar dressing	
Autumn Chopped Salad	\$18.00
heartly lettuce, apple, spiced pecans, pomegranate, balsamic vinaigrette	

SALAD ADDITIONS 4

Grilled Chicken	\$10.00
Grilled Salmon	\$12.00
Grilled Steak	\$14.00
Maine Lobster	\$16.00

SANDWICHES 3

Ahi Tuna Burger	\$30.00
miso mayo, shiso, pickled carrot, radish	
Grilled Chicken Sandwich	\$24.00
avocado, crispy applewood smoked bacon, lettuce, tomato, chipotle aioli	
Roxy Burger	AVAILABLE OPTIONS
8oz. Pat LaFrieda beef brisket blend NY cheddar, charred radicchio slaw, smokey house sauce	\$28.00
	Add: Avocado: \$7.00
	Add: Thick-Cut Bacon: \$8.00

ROXY MAINS 6

Chopped Lobster Cobb	\$32.00
romaine lettuce, mixed greens, egg, applewood smoked bacon, hass avocado, NY cheddar, tomato	
Seared Atlantic Snapper	\$33.00
crispy brussels sprouts, pomegranate, sage, brown butter squash jus	
Mussels Marinières	\$28.00
steamed mussels, shallots, garlic, white wine, toasted baguette	
Seafood Spaghetti	\$30.00
shrimp, crab, mussels, white wine, herbs tomatoes, chilis, parmesan	
Half Roasted Chicken	\$33.00
bell & evens half chicken, clementine glazed baby carrots, potato tart, lemon jus	
Grilled Bar Steak	\$35.00
demkkota ranch bar steak, broccoli rabe, crispy frizzled onions, black pepper glaze	

SIDES 5

Handcut Fries with Roxy Secret Sauce	\$12.00
Crispy Brussels Sprouts	\$12.00
Broccoli Rabe	\$12.00
Tuscan Kale	\$12.00
Mac & Cheese	AVAILABLE OPTIONS
	\$14.00
	Add: Avocado: \$7.00
	Add: Thick-Cut Bacon: \$8.00

SWEET 2

Ice Cream or Sorbet	\$10.00
Mango Shortcake	\$15.00

SUNSET SPECIALS 3

East Coast Oysters	\$2.00
Select Wine by the Glass	\$10.00
Select Beer	\$5.00

COFFEE & TEAS 8

Drip	\$5.00
Espresso	\$3.50
Cappuccino	\$5.00
Latte	\$5.00
Macchiato	\$3.75
Americano	\$3.75
Loose Leaf Tea	\$5.00
Hot Chocolate	\$5.00

ORGANIC JUICES 3

Cucumber, Celery, Kale, Apple, Romaine	\$12.00
Wheatgrass, Pineapple, Ginger	\$12.00

Red Apple, Carrot, Beet, Lemon, Ginger **\$12.00**

VODKA 4

Belvedere **\$19.00**

Ketel One **\$18.00**

Tito's **\$18.00**

Wodka **\$16.00**

GIN 8

Beefeater **\$16.00**

The Botanist **\$17.00**

Citadelle **\$16.00**

Dorothy Parker **\$17.00**

Fords **\$17.00**

Hendricks **\$18.00**

Perry's Tot **\$16.00**

Plymouth **\$17.00**

TEQUILA 12

Casamigos Blanco **\$18.00**

Casamigos Reposado **\$20.00**

Casa Dragones Blanco **\$17.00**

Casa Dragones Joven **\$75.00**

Corralejo Blanco Tequila **\$16.00**

Don Julio Blanco **\$17.00**

Don Julio "Primavera" **\$50.00**

Don Julio 1942 **\$60.00**

Pueblo Viejo Blanco **\$15.00**

Pueblo Viejo Reposado **\$17.00**

Siete Leguas Blanco **\$16.00**

Siete Leguas Reposado **\$18.00**

MEZCAL 4

Banhez Espadin & Barril **\$16.00**

Del Maguey Chichicapa **\$18.00**

Del Maguey Vida **\$16.00**

Casamigos Mezcal **\$18.00**

RUM 11

Appleton Estate Signature **\$16.00**

Avua Prata Cachaca **\$16.00**

El Dorado 5 Year **\$16.00**

El Dorado 15 Year **\$18.00**

Goslings **\$16.00**

Plantation 3 Star **\$16.00**

Plantation Jamaican **\$17.00**

Plantation Original Dark **\$17.00**

Santa Teresa 1796 **\$17.00**

Smith & Cross Jamaican **\$16.00**

Ron Zacapa 23 **\$19.00**

BOURBON 15

Bulleit **\$20.00**

Blantons **\$25.00**

Four Roses Yellow Label **\$16.00**

Buffalo Trace **\$17.00**

Basil Hayden **\$18.00**

Basil Hayden 10 Year **\$24.00**

Evan Williams Black Label **\$15.00**

Four Roses Single Barrel **\$22.00**

Makers Mark	\$16.00
Makers 46	\$20.00
Russel's Reserve 10 Year	\$17.00
Widow Jane	\$22.00
Woodford Reserve	\$17.00
Woodford Reserve Dbl Oaked	\$20.00
Woodinville	\$17.00

IRISH WHISKEY 3

Jameson	\$16.00
Powers	\$16.00
Redbreast 12 Year	\$17.00

JAPANESE WHISKEY 3

Suntory Toki	\$25.00
Suntory Ao	\$35.00
Yamazaki 12 Year	\$30.00

RYE 8

Bulleit Rye	\$20.00
Michter's Rye	\$18.00
Rittenhouse	\$17.00
Templeton	\$20.00
Whistlepig 10 Year	\$20.00
Whistlepig 12 Year	\$28.00
Wild Turkey 101	\$22.00
Woodford Reserve	\$18.00

SCOTCH 14

Aberlour 12 Year	\$17.00
Balvenie Caribbean Cask 14 Year	\$20.00

Balvenie Double Wood 12 Year	\$18.00
Bowmore 12 Year	\$17.00
Famous Grouse	\$16.00
Glenlivet 12 Year	\$20.00
Glenlivet 16 Year Nadurra	\$32.00
Lagavulin 16 Year	\$28.00
Laphroaig 10 Year	\$18.00
Macallan 12 Year	\$20.00
Macallan 15 Fine Oak	\$32.00
Macallan 18 Year	\$50.00
Macallan Rare Cask	\$95.00
Talisker 10 Year	\$22.00

AMARO 9

Aperol	\$16.00
Branca Menta	\$15.00
Campari	\$15.00
Cio Ciaro	\$15.00
Cynar	\$15.00
Fernet Branca	\$15.00
Montenegro	\$15.00
Nonino	\$15.00
Ramazotti	\$15.00

BRANDY 4

Laird's Apple Brandy	\$16.00
Pierre Ferrand 1840 Cognac	\$16.00
Pierre Ferrand Ambre Cognac	\$17.00
Singani 63	\$15.00

FORTIFIED WINE 7

Carpano Antica	\$15.00
Cocchi Americano	\$15.00
Dolin Blanc Vermouth	\$15.00
Dolin Dry Vermouth	\$15.00
Lillet Blanc	\$15.00
Sandeman Ruby Port	\$15.00
Pierre Ferrand Pineau de Charentes	\$15.00

LIQUEURS 17

Bailey's Irish Cream	\$15.00
Benedictine	\$15.00
Cafe Lolita	\$15.00
Cherry Heering	\$15.00
Cointreau	\$15.00
Combiér Liqueur d'Orange	\$15.00
Drambuie	\$15.00
Grand Marnier	\$15.00
Green Chartreuse	\$15.00
Lazzaroni Amaretto	\$15.00
Luxardo Maraschino	\$15.00
Pernod Pastis	\$15.00
Pierre Ferrand Dry Curacao	\$15.00
Pimm's	\$15.00
Saler's	\$15.00
St. Germain	\$15.00
Yellow Chartreuse	\$15.00

COCKTAILS 12

The Lola	\$18.00
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Aperol, St. Germain, Pamplemousse, Sparkling Wine

Pretty & Punk	\$18.00
Campari, Carpano Antica Sweet Vermouth, Giffard Pineapple, Kalani Coconut, Sparkling Wine	
Unchained Melo-Tea	\$18.00
Green Tea Infused Gin, Kiwi, Mint, Lemon, Vanilla	
Down in Mexico	\$18.00
Blanco Tequila, Mezcal, Fresh Green Apple Juice, Ginger, Lime	
The Roxy	\$18.00
Dark Rum, Sour Cherry Cordial, Cinnamon, Lime, Pineapple	
The Blackstone Five	\$18.00
Bourbon, Apricot, Honey, Lemon, Habanero Bitters	
The Outlaw	\$18.00
Reposado Tequila, Blanc Vermouth, Apologue Paw Paw, Acqua di Cedro	
I Wanna C U	\$18.00
Gin, Blood Orange, Ginger, Cardamom Bitters, Lemon, Seltzer	
Runaway Hit	\$18.00
Basil Vodka, Cocchi Rosa, Grapefruit, Lime, Cinnamon	
Personality Crisis	\$18.00
Rye, Mezcal, Ancho Chile, Nardini Rabarbaro, Demerara Sugar	
Roxy Martini	\$24.00
Vodka or Gin, Dry Vermouth, and Olive Bitters	
Roxy Manhattan	\$24.00
Rye, Antica Sweet Vermouth, Sour Cherry Bitters	

SPARKLING 3

CRÉMANT	AVAILABLE OPTIONS
Richoux Gabin et Felix NV	\$18.00
	\$80.00
CHAMPAGNE	AVAILABLE OPTIONS
Marie Weiss 'Brut' NV	\$23.00
	\$115.00
CHAMPAGNE	\$145.00
Billecart-Salmon, Brut Réserve NV	

ROSÉ & ORANGE 2

Rosé	AVAILABLE OPTIONS
Muri Gries Logrein Rosato, Piedmont '22	\$14.00
	\$64.00

Orange

Lagar de Costa 'Naranjo' Rías Baixas '21

AVAILABLE OPTIONS

\$17.00

\$72.00

WHITE ⁴

Chenin Blanc, L'Enchantoir, 'Terres Blanches' '21

AVAILABLE OPTIONS

\$17.00

\$68.00

Pinot Grigio, Abbazia di Novacella, Alto Adige '22

AVAILABLE OPTIONS

\$18.00

\$72.00

Chardonnay, Mount Eden 'Wolff Vineyard' CA '20

AVAILABLE OPTIONS

\$20.00

\$80.00

Sauvignon Blanc, Pellé, Ménétou-Salon '21

AVAILABLE OPTIONS

\$22.00

\$88.00

RED ⁴

Pinot Noir, Holloran, Willamette Valley '21

AVAILABLE OPTIONS

\$19.00

\$76.00

Grenache, Joan d'Anguera 'Altraroses', Spain '20

AVAILABLE OPTIONS

\$16.00

\$64.00

Malbec, Michelini 'Los Barbaros' Mendoza, AR '22

AVAILABLE OPTIONS

\$17.00

\$68.00

Cabernet Blend, Scholar & Mason, Napa Valley '16

AVAILABLE OPTIONS

\$22.00

\$88.00

CRAFT DRAUGHT ⁵

Juice Bomb Hazy IPA

Allagash White

Sixpoint Crisp Pils

Bronx Pale Ale

Greenport Black Duck Porter

BOTTLED 5

Stella Artois

Sunday Light Lager

Tröegs Sunshine Pilsner

Glutenberg IPA

Left Hand Milk Stout

NON-ALCOHOLIC 1

Athletic Brewing Upside Dawn Golden Ale (NA)

FREE-SPIRITED (NON-ALCOHOLIC) 2

Love is the Drug

De Soi Golden Hour, Strawberry, Pineapple, Lemon, Seltzer

The Socialite

Seedlip Garden, Kiwi, Ginger, Lemon, Tonic

BREAKFAST CLASSICS 3

New York Breakfast

\$26.00

toasted bagel, smoked scottish salmon plain or herbed cream cheese

Full American Breakfast

\$26.00

two organic eggs any style, toast bacon or sausage

English Breakfast

\$28.00

two eggs, grilled tomato, baked beans, applewood smoked bacon, chicken sausage served with toast

FRUIT, GRAINS & GRIDDLE 7

Brown Butter Pancakes

\$19.00

banana, fosters sauce

Multigrain Waffle

\$20.00

citrus curd, whipped yogurt

Brioche French Toast

\$20.00

roasted honeycrisp apples, cinnamon anglaise

Organic Steel-Cut Irish Oatmeal

\$14.00

milk or water, maple syrup

Grapefruit Brûlée

\$10.00

Bowl of Mixed Fruit **\$14.00**
choice of organic or greek yogurt

Housemade Granola **\$14.00**
choice of milk, organic yogurt or greek yogurt

AVOCADO TOAST ¹

Avocado Toast **AVAILABLE OPTIONS**
Roasted Tomatoes, Basil, Multigrain Toast \$19.00
Add: Organic Egg: \$4.00
Add: Gluten-Free Toast: \$1.00

BREADS & PASTRIES ⁷

Croissant **\$6.00**

Pain au Chocolat **\$6.00**

Raisin Croissant **\$6.00**

Blueberry Croissant **\$8.00**

Toasted Bagel **\$6.00**

Toast **AVAILABLE OPTIONS**
\$5.00
Gluten-Free Toast: \$6.00

American Continental **\$20.00**
assortment of bread & pastries, coffee, organic orange or grapefruit juice

EGGS ⁵

Eggs Any Style **\$19.00**
two organic eggs, bacon or sausage, crispy herbed potatoes, toast

Eggs Benedict **AVAILABLE OPTIONS**
hollandaise, canadian bacon, toasted english muffin \$20.00
Smoked Salmon Substitute: \$6.00

NY Steak and Eggs **\$36.00**
NY strip, fried organic egg, crispy herbed potatoes, sauce béarnaise

Omelet of the Day **\$19.00**
herbed potatoes, salad

Avocado Scramble **\$20.00**
heirloom tomato, basil, avocado, crispy herbed potatoes, toast

STARTERS & SHARE ⁴

Fresh Burrata	\$23.00
local tomatoes, grilled corn, basil, crusty bread	
Market Vegetables	\$22.00
green hummus, chickpea salad, local pita	
Ahi Tuna Tartare	\$23.00
organic yolk, shoestring fries, citrus caper dressing	
Meat & Cheese Board	\$28.00
local honey, fruit, raisin pecan bread	

GRIDDLE ³

Brown Butter Pancakes	\$19.00
banana, fosters sauce	
Brioche French Toast	\$20.00
strawberry-rhubarb compote, vanilla, anglaise	
Roxy Multigrain Waffle	\$20.00
citrus curd, whipped yogurt	

GRAINS ³

Overnight Oats	\$14.00
blueberry, toasted almonds, citrus, mint	
House-Made Granola	\$14.00
organic yogurt or greek yogurt	
Avocado Toast	AVAILABLE OPTIONS
roasted tomatoes, basil, multigrain toast	
	\$19.00
	Add: Organic Egg: \$4.00
	Add: Gluten-Free Toast: \$2.00
	Add: Smoked Salmon: \$8.00

RAW BAR ⁴

East Coast Oysters	
bloody mary horseradish, mignonette, lemon	
Little Neck Clams	AVAILABLE OPTIONS
bloody mary horseradish, mignonette, lemon	
	\$12.00
	\$22.00
Classic Shrimp Cocktail	\$25.00
bloody mary horseradish, lemon	
Maine Lobster Cocktail	\$28.00
mustard sauce, lemon	

ROXY PLATEAU 1

Roxy Plateau **\$140.00**

24 oysters, 8 shrimp, 8 clams. Shrimp ceviche, mussels, lobster cocktail, crab cocktail

BRUNCH FAVORITES 3

Catsmo Smoked Salmon Plate **\$24.00**

whipped cream cheese, tomato, shaved onion, capers, lemon, Eli's bagel

Shrimp & Grits **\$28.00**

poached eggs, gulf shrimp, tasso ham gravy

NY Steak & Eggs **\$36.00**

10oz NY strip, fried organic egg, crispy potato hash, sauce bearnaise

SALADS & SOUP 4

Greens & Grains **\$22.00**

quinoa, sautéed greens, sweet purple potato, organic soft egg, house pickles, tahini & miso dressing

Kale Caesar **\$18.00**

romaine hearts, kale, parmesan

Chopped Lobster Cobb **\$32.00**

lettuce, egg, bacon, avocado, cheddar, tomato

New England Clam Chowder **\$16.00**

salumeria biellese guanciale chives, oyster crackers

KIDS 5

Mac & Cheese **\$12.00**

Farm Breakfast **\$14.00**

scrambled organic egg, potato hash, bacon or sausage

Kid's Cheese Burger & Fries **\$20.00**

Buttermilk Pancake **\$12.00**

maple syrup, sweet butter

Grilled Cheese & Fries **\$16.00**

FEATURED ITEM 8

Smoked Bacon **\$12.00**

Crispy Potato Hash **\$12.00**

Organic Chicken Sausage **\$12.00**

Pork Sausage	\$12.00
Vegetarian Sausage	\$12.00
Roasted Broccoli Rabe	\$12.00
Crispy Fries	\$12.00
Sauteed Tuscan Kale	\$12.00

ORIGINAL COCKTAILS 6

Frozen Cosmo

citrus vodka, orange liqueur, cranberry, lime

Down In Mexico

blanco tequila, mezcal, fresh green apple juice, ginger, lime

The Lola

Aperol, St. Germain, Pamplemousse, Sparkling Wine

The Roxy

Dark Rum, Sour Cherry Cordial, Cinnamon, Lime, Pineapple

The Blackstone Five

Bourbon, Apricot, Honey, Lemon, Habanero Bitters

Unchained Melo-Tea

Green Tea Infused Gin, Kiwi, Mint, Lemon, Vanilla

COCKTAILS TO SHARE 4

For Those Who Think Disco

Jardin d'Été Gin, Melon Apéritif, Dry Vermouth, Lemon Juice, Sparkling Wine, Celery Bitters

Roxy Bloody Mary

Vodka, Tomato Juice, Roxy Spices

Bellini

White Peach, Sparking Wine

Mimosa

Organic Orange Juice, Sparking Wine

NITE OWL 8

Snack Trio

everything bagel cracker, warm olives, spiced pecans

Meat & Cheese Board

local honey, fruit, raisin pecan bread

\$12.00

\$28.00

Kale Caesar

romaine hearts, kale, parmesan garlic croutons, caesar dressing

AVAILABLE OPTIONS

\$18.00

Add: Grilled Chicken:

\$10.00

Add: Grilled Salmon:

\$12.00

Add: Grilled Steak: \$14.00

Add: Lobster: \$16.00

Grilled Chicken Sandwich

\$24.00

avocado, crispy bacon, lettuce, tomato, chipotle aioli, served with hand-cut fries

Roxy Burger

AVAILABLE OPTIONS

8oz. Pat LaFrieda beef brisket blend, NY cheddar, charred radicchio slaw, smokey house sauce, served with hand-cut fries

\$28.00

Add: Avocado: \$7.00

Add: Thick-Cut Bacon:

\$8.00

Seared Atlantic Snapper

\$33.00

crispy brussels sprouts, pomegranate, sage, brown butter squash jus

Grilled Bar Steak

\$35.00

broccoli rabe, crispy frizzled onions, black pepper glaze

Ice Cream

\$10.00