

# ROCK'N FISH

## SEAFOOD, STEAKS & TAP HOUSE

### DINNER MENU

#### APPETIZERS & STARTERS

- Oak-Grilled Artichoke** 13.95 roasted garlic aioli
- Maui-Style Poke** 14.95 Ahi, shrimp, avocado, cucumber, crispy wontons, sesame vinaigrette
- Jumbo Prawns on Ice** 14.95 signature cocktail sauce
- Garlic Cheese Toast** half 5.95 / full 8.95 marinara, ranch, or blue cheese dressing
- New England Clam Chowder** small 7.95 / large 9.95 smoked bacon
- Buffalo Chicken Tenders** 14.95 ranch or blue cheese dressing, veggies
- Crispy Calamari** 14.95 cocktail and tartar sauces
- Popcorn Shrimp** 14.95 spicy rémoulade, signature cocktail sauce
- Crab Cakes** 17.95 spicy rémoulade, tartar sauce
- Spinach and Artichoke Dip** 13.95 fresh chips, veggies

#### FRESHLY PREPARED SALADS

*Dressings: Blue Cheese, Ranch, Caesar, Balsamic Vinaigrette, Sesame Vinaigrette*  
*Add: grilled chicken 4.95, grilled salmon 7.95, seared Ahi 8.95, chilled prawns 9.95*  
*Add a small signature Caesar salad to any entree for 4.95*

- Caesar Salad** 11.95 romaine hearts, garlic croutons, Parmesan, tomatoes, house Caesar dressing
- Napa Sonoma** 16.95 baby lettuces, sun-dried tomatoes, cucumbers, fresh mozzarella, toasted pine nuts, red onions, balsamic vinaigrette
- Blue Cheese Wedge** 14.95 iceberg hearts, Mine Shaft blue cheese dressing, red onions, tomatoes, Nueske's bacon, candied walnuts
- Chopped Salad** 12.95 arugula, Israeli couscous, currants, tomatoes, pepitas, roasted sweet corn, Parmesan cheese, buttermilk basil dressing
- Shrimp and Avocado Louie** 19.95 tomatoes, green olives, hard-boiled eggs, iceberg, red cabbage, Louie dressing
- Classic Cobb** 18.95 Nueske bacon, avocado, egg, tomatoes, blue cheese crumbles, onions, romaine, grilled chicken or chilled shrimp, choice of dressing

#### BURGERS & SANDWICHES

*Substitute any ROCK'N side for 1.00*

- Ultimate Burger** 16.95 two fresh ground chuck patties, double melted cheddar, caramelized onions, dill pickles, crisp lettuce, tomato, spicy rémoulade, brioche bun, natural fries
- BBQ Pulled Pork** 16.95 our signature BBQ sauce, brioche bun, coleslaw, natural fries
- Blackened Salmon Sandwich** 16.95 spicy rémoulade, baby lettuce, tomato, red onion, cucumber relish, brioche bun, seasonal vegetable
- Prime Rib Dip** 18.95 grilled sourdough roll, au jus, caramelized onions, melted Swiss, horseradish cream, natural fries
- Oak-Grilled Ahi Tuna Sandwich** 19.95 daikon sprouts, tomatoes, pickled cucumbers, onions, wasabi mayo, brioche bun, seasonal vegetable

#### ROCK'N SIDES 4.95

Seasonal Vegetable, Natural Fries, Sweet Potato Fries, Sticky Rice, Brown Rice, Spinach with Citrus Tarragon, Spicy Mac'n Cheese, Garlic Mashed Potatoes, Brussels Sprouts with Bacon & Cranberries, Green Beans with Citrus Tarragon, Glazed Carrots

#### ROCK'N SURF & TURF

**Certified Angus Beef Sirloin Steak & Petite Maine Lobster Tail**  
garlic mashed potatoes, seasonal vegetable, drawn butter, lemon  
**\$34.95**

*upgrade to a 7oz. Filet Mignon for \$10*

#### OAK-GRILLED SIGNATURES

*Substitute any ROCK'N side for 1.00*

- Salmon** 24.95 herb butter, green beans with citrus tarragon, garlic mashed potatoes
- Wild Mahi Mahi** 25.95 lemon, thyme chili flake butter, sticky rice, sautéed spinach with citrus tarragon
- Seared Wild Ahi Tuna** 27.95 green beans with citrus tarragon, sticky rice or brown rice
- Swordfish** 25.95 honey chipotle glaze, Brussels sprouts with bacon and cranberries, sticky rice or brown rice
- Culotte Sirloin** 24.95 house-made steak sauce, glazed carrots, garlic mashed potatoes
- Steak Frites** 27.95 sliced top sirloin with peppercorn sauce, Brussels sprouts with bacon and cranberries, truffle oil French fries
- Kapalua Ribeye** 34.95 certified Angus Beef® natural Ribeye, marinated 72 hours, sesame broccolini with mushrooms & pine nuts, spicy mac'n cheese
- Filet Mignon** 34.95 blue cheese and chive butter, garlic mashed potatoes, sesame broccolini with mushrooms & pine nuts

#### AMERICAN REGIONAL SPECIALTIES

*Substitute any ROCK'N side for 1.00*

- Blackened Rockfish** 23.95 Pacific Rockfish, Cajun Spice, avocado aioli, green beans with citrus tarragon, sticky rice or brown rice
- Fish Tacos (2)** white corn tortillas, sweet chili aioli slaw, pico de gallo, tortilla chips and salsa  
*Fresh Blackened Mahi Mahi 20.95; Beer-Battered Baja-Style 18.95*
- New Orleans BBQ Shrimp** ("Very Hot & Sweet") 25.95 bell peppers, onions, tomatoes, mushrooms, lemon, sticky rice
- Beer Battered Fish and Chips** 20.95 natural fries, coleslaw, tartar and cocktail sauces, lemon
- Bistro Style Cioppino** 27.95 fresh fish, shrimp, clams, tomato broth, garlic, white wine, garlic cheese toast
- Blackened Salmon Penne Pesto** 23.95 Kalamata olives, sun-dried tomatoes, mushrooms, toasted pine nuts
- ROCK'N Crab Cakes** 25.95 spicy rémoulade, tartar sauce, natural fries, coleslaw
- "Big Easy" Spicy Shrimp and Sausage Gumbo** 20.95 sticky rice or brown rice
- Memphis-Style Oak-Grilled BBQ Pork Ribs** half 19.95 / full 29.95 our signature BBQ sauce, natural fries, coleslaw
- Seafood Jambalaya** 27.95 spicy Cajun cream, clams, shrimp, fresh fish, andouille sausage, mushrooms, sticky rice or linguini
- Prime Rib Beef Bones** (limited availability) 19.95 our signature BBQ sauce, natural fries, coleslaw
- Jidori Teriyaki Chicken** 22.95 sautéed spinach with citrus tarragon, sticky rice or brown rice
- Macadamia-Crusted Mahi Mahi** 29.95 green beans with citrus tarragon, pineapple beurre blanc, tropical salsa, sticky rice or brown rice
- One Pound Alaskan King Crab Legs** 36.95 garlic mashed potatoes, seasonal vegetable, drawn butter, lemon
- Twin Maine Petite Lobster Tails** 38.95 spicy mac'n cheese, seasonal vegetable, drawn butter, lemon

*We serve Certified Angus Beef and fresh seafood seven days a week. Our food is prepared daily. Gluten-free menu available upon request. Water will be served upon request only. Parties of 6 or more will be subject to an 18% service charge. The service charge is a taxable item.*

## GREATEST HITS

<b>Navy Grog</b> gold rum, sweet dark rum, tropical fruit juices	10
<b>Strawberry Belle</b> New Amsterdam Peach vodka, strawberry, agave	12
<b>ROCK'N Margarita</b> Casa Noble Silver tequila, lime, Grand Marnier cognac liqueur	11
<b>Classic Mojito</b> Bacardi Limon rum, muddled mint and lime, sugar	11
<b>The Mule</b> New Amsterdam vodka, house-made ginger syrup, lime, ginger beer	12
<b>Hurricane</b> Pusser's rum, passionfruit, orange, lime, pomegranate	11

## MARTINI

<b>The Breeze</b> New Amsterdam vodka, St. Germain, pineapple, lime	12
<b>The Pomegranate</b> Tres Agaves Reposado tequila, pomegranate, cinnamon, cucumber	13
<b>Tangerine</b> Grey Goose Oranje, grenadine, fresh squeezed lemon and orange juice	12
<b>Honey-berry</b> Menage à Trois Berry vodka, strawberry, honey, lime juice, Laird's Apple	12

## NEW RELEASES

<b>Honey Sour</b> Tres Agaves añejo tequila, lemon juice, honey syrup	12
<b>Hot Blooded</b> Grand Leyenda tequila, blood orange juice, lime juice, agave nectar, muddled jalapeño	13
<b>Blueberry Mojito</b> Shellback rum, Veev spirit, lime juice, blueberry, mint	11
<b>Maid In The Shade</b> New Amsterdam vodka, muddled mint and cucumber, lime juice, simple syrup	11

## BEER ON DRAUGHT

	16 oz.	23 oz.
Bud Light	7	9
Kona Longboard Lager	7.5	9.5
Stella Artois	7.5	9.5
Boston Lager	7.5	9.5
Angel City Gold Line Pilsner	7.5	9.5
Old Speckled Hen	7.5	9.5
Hoegaarden	7.5	9.5
Widmer Hefeweizen	7.5	9.5
Montejo	7.5	9.5
Eagle Rock Brewing Populist IPA	7.5	9.5
Goose Island IPA	7.5	9.5
Ballast Point Sculpin IPA	8.5	10.5
Coronado Brewing Co. Mermaids Red Ale	7.5	9.5
Strand Beach House Amber	7.5	9.5
Golden Road Get Up Offa That Brown Ale	7.5	9.5
Guinness Stout	7.5	9.5

## BOTTLES

Corona	7	12 oz.
Dos Equis Lager	6.5	12 oz.
Heineken	6.5	12 oz.
Matilda Strong Belgium Ale	8	12 oz.
Chimay Grande Reserve	9	12 oz.
Cuvée Des Jacobins Rouge ( <i>sour</i> )	14	12 oz.
Timmermans Framboise	14	12 oz.
Redbridge ( <i>gluten-free</i> )	6.5	12 oz.
Becks ( <i>non-alcoholic</i> )	6.5	12 oz.
Stella Cidre	6.5	12 oz.
Bud Light	7	16 oz.
Budweiser	7	16 oz.
Michelob Ultra	7	16 oz.
Shocktop	6.5	12 oz.

## WINES BY THE GLASS

SPARKLING		
Martini, NV, Prosecco, Italy	8	30
Mumm, NV, brut, Napa Valley	9	35
SAUVIGNON BLANC		
Canyon Road, 2013, California	8	30
Comstock, 2013, Dry Creek Valley, Sonoma County	12	42
CHARDONNAY		
La Terre, NV, Australia	8	30
William Hill, 2013, Central Coast	10	35
Franciscan, 2013, Napa Valley	12	42
Decoy by Duckhorn, 2012, Napa Valley	14	49
Grgich Hills, 2011, Napa Valley	18	63
OTHER WHITES & ROSÉS		
Ecco Domani, 2013, Pinot grigio, Italy	8	30
Sables D'Azur, 2014, Rose, France	9	32
Lange Twins, 2013 Moscato, California	10	35
Franciscan Equilibrium, 2013, White Blend, Napa Valley	12	42
PINOT NOIR		
Canyon Road, 2013, California	10	35
MacMurray Ranch, 2012, Russian River	13	46
Robert Mondavi, 2012, Carneros	15	53
MERLOT		
Sebastiani Merlot, 2011, Sonoma	10	35
CABERNET SAUVIGNON		
Sycamore Lane, NV, California	10	35
Trios, 2011, Moon Mountain	11	39
Louis Martini, 2012, Sonoma County	12	42
Simi, 2012, Alexander Valley	14	49
Faust, 2011, Napa Valley	19	67
Opus One, 2010, Oakville ( <i>3 oz. pour</i> )	30	235
OTHER REDS		
Doña Paula "Los Cardos," 2013, Malbec, Argentina	9	32
Wisdom Blend, 2012, Cab-Merlot-Zin-Syrah, Sonoma	11	39
Terra d'Oro, 2012, Zinfandel, Amador County	9	32

## WINES WE LOVE

*purchase of any Wines We Love & receive a \$30 validated parking voucher*

SPARKLING		
J Vineyards "Cuvée 20," NV, brut, Russian River Valley		75
Veuve Clicquot "Yellow Label," NV, brut, Champagne, France		110
Laurent-Perrier Cuvée, NV, Rosé, brut, Champagne, France		135
Perrier-Jouët "Belle Epoque," 2004, brut, Champagne, France		210
Dom Pérignon, 2000, brut, Champagne, France		235
WHITE		
Ca' Del Sarto, 2013, Pinot Grigio, Italy		50
Santa Margherita, 2014, Pinot Grigio, Italy		60
Kim Crawford, 2014, Sauvignon Blanc, New Zealand		55
Trimbach, 2012, Reisling, France		50
McIntyre, 2009, Chardonnay, Santa Lucia Highlands ( <i>half bottle</i> )		40
Elizabeth Rose, 2010, Chardonnay, Napa Valley		45
Domaine Saint-Francois, 2008, Chardonnay, France		45
Chalkhill, 2013, Chardonnay, Sonoma Coast		50
Cuvaison, 2010, Chardonnay, Carneros		50
Rombauer, 2013, Chardonnay, Carneros		70
Cakebread, 2013, Chardonnay, Napa Valley		85
Darioush, 2008, Chardonnay, Napa Valley		110
RED		
Sextant, 2013, Pinot Noir, Santa Lucia Highlands		50
Ceja, 2011, Pinot Noir, Carneros		60
Starmont, 2012, Pinot Noir, Carneros		65
Flowers, 2012, Pinot Noir, Sonoma Coast		90
Duckhorn, 2012, Merlot, Napa Valley		95
Cline, 2012, Syrah, Carneros		45
Comstock, 2012, Zinfandel, Dry Creek Valley		50
Vineyard 7 & 8, 2008, Cabernet Sauvignon, Napa Valley		85
Brion, 2010, Cabernet Sauvignon, Sonoma		110
Silver Oak, 2010, Cabernet Sauvignon, Napa Valley		160
PlumpJack, 2012, Cabernet Sauvignon, Napa Valley		160
VIK, 2010, Carménère-Cab Sauv-Cab Franc-Merlot-Syrah, Chile		185
Opus One, 2010, red blend, Oakville, Napa Valley		235
Staglin, 2008, Cabernet Sauvignon, Napa Valley		260

*prices and vintages are subject to change*