

ROCK'N FISH

It is our great pleasure to introduce ROCK'N FISH, the South Bay's favorite seafood, steak & spirits institution, to the Downtown L.A. LIVE Campus. Built in Manhattan Beach in 2000 on the site of the legendary Hibachi Restaurant, the original ROCK'N FISH and now our L.A. LIVE restaurant carry on Hibachi traditions with selected signature dishes and cocktails. Beloved favorites like the Navy Grog, Teriyaki Chicken, Sticky Rice, and Hibachi Dressing are highlights of our American Regional Menu. We use only the highest quality meats and freshest fish, brought in daily and grilled over 100% red oak. Enjoy specialties like the Oak Grilled Artichoke, Blue Cheese Wedge Salad, BBQ Shrimp or Kapalua Ribeye Steak. Whether you're looking for an old tradition or a new one, we are here to please!

As a complement to your meal try a glass of wine from our extensive wine list, or one of our signature martinis. Please do not hesitate to ask our professional staff any questions, or for any recommendations.

Let our spirits lift yours!

Michael Zislis
Owner

~We invite you to book reservations online through our website

www.ROCKNFISHLALIVE.com.

~We gladly accept Visa, MasterCard, American Express, Discover, and Diner's Club.

~Out of courtesy for others please step outside to use your cell phone.

~We reserve the right to refuse service to anyone, for any reason.

~We are not responsible for any items left behind, lost, or stolen.

~18% Gratuity may be added to parties of 6 or more.

~There is a per person cake cutting fee of \$2.00.

~Corkage fee is \$25.00 per bottle.



ICE COLD SEAFOOD STARTERS

Beach-Style Shrimp Cocktail

Chilled wild Mexican Shrimp served with our signature cocktail sauce. \$12.95

Sesame Seared Ahi

Served with Hawaiian slaw and cold noodles. \$13.95

Spicy Tuna Roll

[limited availability]

Fresh Ahi and cucumber served with soy sauce, wasabi, and pickled ginger. \$11.95

Freshly Shucked Oysters on the Half Shell

Delivered fresh daily and served with lemon, horseradish, Tabasco®, and our signature cocktail sauce on a bed of shaved ice. Half-Dozen \$12.95 Dozen \$19.95

Dungeness Crabmeat Cocktail

Served with spicy mustard aioli and our signature cocktail sauce on the side. \$14.95

APPETIZERS and STARTERS

Signature Oak Grilled Artichoke

Served with roasted garlic aioli. \$11.95

ROCK'N Spinach and Artichoke Dip

Fresh spinach and artichoke combined with Parmesan cheese, served with veggies, salsa and tortilla chips. \$11.95

Crispy Calamari

Served with tartar sauce and our signature cocktail sauce. \$11.95

Popcorn Shrimp

Beer-battered and served with spicy rémoulade and our signature cocktail sauce. \$12.95

ROCK'N Steamers

Fresh Manila clams steamed in a delicious wine broth with Andouille sausage, fire-roasted corn, red pepper, onion, and garlic, served with garlic cheese toast. \$14.95

San Francisco Garlic Cheese Toast

Half Order \$4.95 Full Order \$7.95

Add marinara, ranch, or blue cheese dressing for dipping. \$1.00

New England-Style Clam Chowder

Rich and hearty chowder with smoked bacon.

Small bowl \$5.95 Large bowl \$7.95

ROCK'N Crab Cakes

Pan-fried Louisiana crab cakes served with spicy rémoulade and tartar sauce. \$13.95

Teriyaki Beef Tenderloin Skewers

Served over a bed of sticky rice with "Hibachi" teriyaki sauce. \$14.95

FRESHLY PREPARED SALADS

Dressings: Blue Cheese, Ranch, Caesar, Balsamic Vinaigrette, Sesame Vinaigrette, Louie, or "Old Hibachi"

*Add grilled chicken half size \$2.95 full size \$4.95, grilled salmon \$5.95, chilled shrimp \$5.95,
or seared Ahi \$6.95*

Half Size Salads are available daily until 4:30 pm.

Garden Fresh Starter Salad

Chopped iceberg lettuce, cucumber, red cabbage, carrots, and garlic croutons. \$6.95

ROCK'N Cashew Chicken

Shredded iceberg lettuce with carrots, red cabbage, wontons, green onions, and noodles tossed in a sesame vinaigrette and topped with cashews and grilled chicken.

Half Size \$10.95 Full \$14.95

Fork and Knife Caesar

Whole Romaine hearts, garlic croutons, and Parmesan tossed in our Caesar dressing.

Half Size \$8.95 Full \$12.95

Napa Sonoma

Baby lettuces, sun-dried tomatoes, cucumbers, and red onions tossed with balsamic vinaigrette then garnished with fresh mozzarella and toasted pine nuts.

Half Size \$8.95 Full \$12.95

Blue Cheese Wedge

Iceberg lettuce topped with blue cheese dressing, red onion, tomatoes, crumbled bacon, and candied walnuts.

Half Size \$9.95 Full \$13.95

Seattle-Style Shrimp and Avocado Louie

Mexican shrimp, avocado, tomato, green olives, and hard-boiled eggs atop a bed of iceberg lettuce and red cabbage tossed in our Louie dressing. Half \$10.95 Full \$14.95

Shrimp and Crab Louie Half \$14.95 Full \$18.95 **Crab Louie** Half \$14.95 Full \$18.95

SANDWICHES

Most sandwiches are served on a sesame seed bun and come with one ROCK'N side.

Add double thick melted cheddar, Swiss, fontina, or blue cheese \$1.00

Sandwiches are available daily until 4:30 PM.

Signature Oak Grilled Santa Maria Tri Tip Sandwich

Featured on fresh baked sourdough baguette with roasted garlic aioli and caramelized red peppers and sweet onions. Served with bbq sauce or salsa. \$13.95

Half-Pound Oak Grilled Angus Burger or Chicken Sandwich

Served with lettuce, tomato, red onion, and dill pickle slices. \$11.95

Oak Grilled Blackened Salmon Sandwich

Served with spicy rémoulade, lettuce, tomato, and red onion. \$13.95

ROCK'N Crab Cake Sandwich

Served with spicy rémoulade, lettuce, tomato, and red onion. \$14.95

Oak Grilled Seared Ahi Sandwich

Served with baby lettuces, tomato, red onion, and wasabi mayo. \$14.95

FRESHLY PREPARED ROCK'N SIDES

Oak Grilled Vegetables, Cole Slaw, French Fries, Sautéed Spinach, Spicy Mac 'N Cheese, Sweet Potato Fries, Garlic Mashed Potatoes, Sticky Rice

OAK GRILLED SEAFOOD

Each seafood entrée is lightly seasoned and includes your choice of two freshly prepared ROCK'N Sides.
Lunch Sizes daily available until 4:30 pm.

Fresh Atlantic Salmon	Lunch \$14.95	Dinner \$19.95
Fresh Mahi Mahi	Lunch \$17.95	Dinner \$22.95
Fresh Seared Ahi Tuna	Lunch \$18.95	Dinner \$23.95
Fresh Alaskan Halibut	Lunch \$18.95	Dinner \$23.95

SEAFOOD SPECIALTIES

“Big Easy” Shrimp and Sausage Gumbo

Spicy Creole classic with sautéed shrimp and andouille sausage served over sticky rice.
Lunch \$12.95 Dinner \$17.95

Beer Battered Fish and Chips

Cod fish beer-battered and served with fries, cole slaw, tartar sauce,
and our signature cocktail sauce.
Lunch \$13.95 Dinner \$18.95

Signature New Orleans BBQ Shrimp

HOT, HOT, HOT, but also SWEET. Shrimp sautéed with bell peppers, onions, tomatoes,
mushrooms, and lemon, served over sticky rice.
Lunch \$14.95 Dinner \$19.95

ROCK'N Crab Cakes

Pan-fried Louisiana crab cakes served with spicy rémoulade and two ROCK'N Sides.
Lunch \$14.95 Dinner \$19.95

Macadamia Nut Crusted Mahi Mahi

Served w/ pineapple beurre blanc & two ROCK'N Sides.
Lunch \$19.95 Dinner \$24.95

Oak Grilled Shrimp and Garlic Brochettes

Grilled Mexican shrimp and garlic skewers with tomatillo salsa and two ROCK'N Sides.
Lunch \$14.95 Dinner \$19.95

Blackened Halibut

Alaskan Halibut Filet seasoned with Cajun Spice, served with avocado aioli and two ROCK'N Sides.
Lunch \$19.95 Dinner \$24.95

Seafood Jambalaya

Clams, shrimp, fresh fish, and andouille sausage in spicy Cajun cream sauce
over rice or linguini. Lunch \$14.95 Dinner \$19.95

San Francisco Style Cioppino

Clams, fresh fish, and shrimp simmered in a broth of vegetables, tomatoes, and herbs.
Garnished with a King crab leg and garlic cheese toast
\$24.95

FRESHLY PREPARED ROCK'N SIDES

Oak Grilled Vegetables, Cole Slaw, French Fries, Sautéed Spinach, Spicy Mac 'N Cheese,
Sweet Potato Fries, Garlic Mashed Potatoes, Sticky Rice

OAK GRILLED STEAKS

Each entrée includes your choice of two freshly prepared ROCK'N Sides.
Add Oaked Grilled Shrimp Brochette for \$6.95

Signature Kapalua Rib-Eye

Hand cut, then marinated for 72 hours in our pineapple-soy marinade, served with "Hibachi" teriyaki sauce. \$24.95

Aged Prime Top Sirloin Steak

USDA PRIME 10 oz center cut Top Sirloin Culotte, aged for 30 days, Midwest, corn fed.
\$24.95

Aged Filet Mignon

10 oz center cut Greater Omaha Filet, aged for 30 days, corn fed.
\$34.95

AMERICAN REGIONAL SPECIALTIES

SIGNATURE Oak Grilled Santa Maria Tri Tip

with ROCK'N BBQ sauce and salsa.
Served with French Fries and coleslaw.
Lunch \$14.95 Dinner \$19.95

Hibachi Teriyaki Chicken

Marinated whole fresh breast with "Hibachi" teriyaki sauce.
Served with sticky rice and oak grilled vegetables.
Lunch \$14.95 Dinner \$19.95

Teriyaki Beef Tenderloin Skewers

Mid Western, corn fed, aged 30 days. With red peppers, onions, and "Hibatchi" teriyaki sauce.
Served with your choice of two ROCK'N sides.
Lunch \$16.95 Dinner \$19.95

Prime Rib Beef Bones

[limited availability]
with ROCK'N BBQ sauce. Served with French Fries and coleslaw.
\$16.95

Memphis Style Oak Grilled BBQ Pork Ribs

with ROCK'N BBQ sauce. Served with French Fries and coleslaw.
Half Rack \$14.95 Full Rack \$22.95

LOBSTER and KING CRAB LEGS

Each Lobster and Crab entrée includes your choice of two freshly prepared ROCK'N Sides.
Add an oak grilled Shrimp Brochette for \$6.95!

Australian Cold Water Lobster Tail \$29.95

One and One Quarter Pounds of King Crab Legs \$29.95

MANHATTAN BEACH SURF'N TURF

Each Surf'N Turf entrée includes your choice of two freshly prepared ROCK'N Sides.

Top Sirloin and 1 1/4 lbs. of King Crab Legs \$49.95

Top Sirloin and Australian Cold Water Lobster Tail \$49.95

Filet Mignon and 1 1/4 lbs. of King Crab Legs \$59.95

Filet Mignon and Australian Cold Water Lobster Tail \$59.95

DESSERTS

\$7.95

A la Mode \$1.95

Sticky Toffee Pudding

Warm, moist toffee-cake topped with a decadent sticky toffee sauce.

Crème Brûlée

Creamy vanilla bean custard with a crunchy caramelized sugar shell.

Warm Chocolate Lava Cake

Rich chocolate cake with a molten ganache center.

~~~~~

## House Specialty Desserts \$12.95

[for two]

### Kona Pie

Chocolate, vanilla, and coffee ice cream layered with Butterfinger, toffee, and Oreo crumbs, topped with sliced almonds and whipped cream.

### Bananas Foster

Sliced bananas flambéed in a dark caramel-rum sauce, topped with candied walnuts and ice cream.

# BEVERAGES

## Bottomless Beverages \$2.95

Coca-Cola, Diet Coke, Coca-Cola Zero, Sprite, Ginger Ale, Hi-C Fruit Punch, Minute Maid Light Lemonade, Fresh Brewed Passion Fruit Iced Tea, Arnold Palmer

## Juices \$3.95

Fresh Squeezed Lemonade  
 Fresh Squeezed Orange Juice  
 Fresh Grapefruit Juice  
 Cranberry Juice

## Water \$4.95

San Pellegrino [Sparkling] 1.0L  
 Fiji [Still] 1.0L

## Espresso Bar \$3.95

Regular or Decaf  
 Double Espresso  
 Latte  
 Cappuccino

## Coffee and Tea \$2.95

Hot Tea  
 French Roast [Regular or Decaf]

## Energy Drinks \$4.95

Red Bull  
 Red Bull Sugar Free

# BEER

| <i>Draft</i>               | <i>Pint</i> [16 oz.] | <i>Schooner</i> [23 oz.] | <i>Bottles</i> [12 oz.]          |        |
|----------------------------|----------------------|--------------------------|----------------------------------|--------|
| Kona Longboard Lager       | \$6.00               | \$8.00                   | Heineken Light                   | \$6.00 |
| Heineken                   | \$6.00               | \$8.00                   | Amstel Light                     | \$6.00 |
| Newcastle                  | \$6.00               | \$8.00                   | Corona                           | \$6.00 |
| Dos Equis Lager            | \$6.00               | \$8.00                   | Firestone Union Jack IPA         | \$6.00 |
| Red Hook India Pale Ale    | \$6.00               | \$8.00                   | Miller Lite                      | \$6.00 |
| Red Hook Slim Chance       | \$6.00               | \$8.00                   | Hofbräu München Original         | \$6.00 |
| Widmer Hefeweizen          | \$6.00               | \$8.00                   | Duvel Belgian Ale                | \$8.00 |
| Firestone Pale Ale         | \$6.00               | \$8.00                   | O'Doul's (non-alcoholic)         | \$5.00 |
| Firestone Dbl Barrel Ale   | \$6.00               | \$8.00                   |                                  |        |
| Bud Light                  | \$6.00               | \$8.00                   | <i>Aluminum Bottles</i> [16 oz.] |        |
| Guinness Stout             | \$6.00               | \$8.00                   | Budweiser                        | \$7.00 |
| Stella Artois              | \$6.00               | \$8.00                   | Michelob Ultra                   | \$7.00 |
| Old Speckled Hen           | \$6.00               | \$8.00                   |                                  |        |
| Fuller's London Pride      | \$6.00               | \$8.00                   |                                  |        |
| Sierra Nevada "Summerfest" | \$6.00               | \$8.00                   |                                  |        |
| Wyder's Pear Cider         | \$6.00               | \$8.00                   |                                  |        |