

# ROCK'N FISH

## SEAFOOD, STEAKS & TAP HOUSE

### DINNER

### ROCK'N SURF'N TURF

Prime Flatiron & Petite Maine Lobster Tail  
garlic mashed potatoes - seasonal vegetable - drawn butter  
\$39.95  
*upgrade to Filet Mignon for \$10.00*

### FRESH BREAD

San Francisco Sour Dough 1.95  
whipped butter - sea salt

### STARTERS

New England Clam Chowder - Nueske bacon 8.95 cup / 14.95 bread bowl  
Oak Grilled Artichoke - roasted garlic aioli 13.95  
Maui Style Poke - Ahi - shrimp - avocado - cucumber - soy sauce - crispy wontons 17.95  
Jumbo Prawns on Ice - signature cocktail sauce - horseradish - lemon 14.95  
Crispy Calamari - cocktail & tartar sauces 14.95  
Spinach & Artichoke Dip - fresh veggies - tortilla chips - salsa 13.95  
Popcorn Shrimp - spicy remoulade - signature cocktail sauce 14.95  
ROCK'N Crab Cakes - spicy rémoulade - tartar sauce 18.95

### FRESHLY PREPARED SALADS

*Add grilled chicken 6.95 - grilled salmon 9.95 - seared ahi 11.95 - chilled prawns 9.95*

Rock'N House - kale - radish - almonds - manchego - castelvetrano olives - citrus vinaigrette 10.95  
Kale & Roasted Butternut Squash - farro - dried cranberries - pepitas - feta cheese - cranberry vinaigrette 14.95  
Caesar Salad - romaine - cherry tomato - garlic croutons - shaved Parmesan 12.95  
Blue Cheese Wedge - iceberg hearts - Mine Shaft blue cheese - red onions - applewood smoked bacon - tomatoes - candied walnuts 14.95  
Chopped Salad - arugula - Israeli couscous - currants - tomatoes - pepitas - roasted corn - Parmesan cheese - buttermilk basil dressing 14.95

### BURGERS, SANDWICHES & TACOS

*Substitute any ROCK'N Side for \$1.00. Add a small signature Caesar to any entree for \$4.95*

Ultimate Burger - two ground chuck patties - cheddar - caramelized onions - pickles - lettuce - tomato - spicy remoulade - fries 17.95  
Blackened Salmon Sandwich - roasted tomato - arugula - garlic aioli - cucumber mint relish - ciabatta - grilled asparagus 16.95  
Prime Rib Dip - grilled french roll - au jus - horseradish cream - natural fries - *add Gruyere \$1.00* 19.95  
Blackened Fish Tacos - white corn tortillas - sweet chili aioli slaw - pico de gallo - tortilla chips 17.95  
Crispy Fish Sandwich - wild Pacific rockfish - cornmeal crusted - cole slaw - avocado - pickles - remoulade - bioche 16.95

### OAKWOOD GRILL

*Substitute any ROCK'N Side for \$1.00. Add a small signature Caesar to any entree for \$4.95*

Fresh Catch of the Day - Chef's choice of fish - citrus caper beurre blanc 26.95  
Salmon - herb butter - Szechuan green beans - cream corn 24.95  
Louisiana Style Swordfish - corn maque choux - nueske bacon - grilled asparagus - tequila lime butter 27.95  
"Hibachi" Teriyaki Chicken - Jidori free range chicken - Szechuan green beans - sticky rice 24.95  
Steak Frites - Prime Flat Iron steak - garlic butter - red wine reduction - truffle fries 29.95  
Filet Mignon - blue cheese and chive butter - garlic mashers - seasonal vegetables 44.95  
Kapalua Rib-Eye - Certified Angus Beef ® natural Rib-Eye - marinated 72 hours - Szechuan green beans - sticky rice 39.95  
Memphis Style Oak Grilled BBQ Pork Ribs - BBQ sauce - spicy mac'n cheese - coleslaw 19.95/29.95

### AMERICAN REGIONAL SPECIALTIES

*Substitute any ROCK'N Side for \$1.00. Add a small signature Caesar to any entree for \$4.95*

Blackened Rockfish - avocado aioli - seasonal vegetable - sticky rice 24.95  
New Orleans BBQ Shrimp - "Very Hot & Sweet" - bell peppers - onions - tomatoes - mushrooms - lemon - sticky rice 25.95  
Beer Battered Fish and Chips - natural fries - coleslaw - tartar and cocktail sauces - lemon 20.95  
San Francisco Style Cioppino - fresh fish - shrimp - clams - scallops - spicy tomato broth - garlic - white wine - garlic cheese toast 28.95  
Seafood Jambalaya - spicy Cajun cream - clams - shrimp - fresh fish - andouille sausage - mushrooms - rice 28.95  
Macadamia Crusted Mahi Mahi - pineapple beurre blanc - tropical salsa - grilled asparagus - sticky rice 29.95  
Twin Maine Petite Lobster Tails - grilled asparagus - spicy mac'n cheese - drawn butter 42.95

### ROCK'N SIDES

grilled asparagus - Szechuan green beans - spicy mac'n cheese - natural fries - sweet potato fries - seasonal vegetable - garlic mashers - cream corn 4.95

*Fresh seafood seven days a week. Our food is prepared daily • Water will be served upon request only • Consuming undercooked meat, poultry or eggs can cause foodborne illness.  
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>The Mule</b> ( <i>Moscow or Kentucky</i> ) New Amsterdam vodka or Stillhouse whiskey - house-made ginger syrup - lime - ginger beer	12
<b>ROCK'N Margarita</b> Camarena Silver tequila - lime - Grand Marnier - salted rim	12
<b>Classic Mojito</b> Bacardi Limon rum - muddled mint & lime - sugar	12
<b>Hurricane</b> Pusser's rum - passionfruit - orange - lime - pomegranate	12
<b>NEW RELEASES</b>	
<b>Pear-fect Martini</b> Grey Goose Poire - lychee - lime	12
<b>Emotional Rescue</b> Bombay Sapphire gin or Tito's vodka - cucumber - mint - lime - agave	12
<b>Mother's Little Helper</b> Bombay Sapphire gin - blueberry cinnamon - lime - prosecco	12
<b>Start Me Up</b> Stillhouse mint chip whiskey - brown sugar - lemon - mint	12
<b>Beast of Bourbon</b> Jim Beam bourbon - lemon - strawberry puree - simple syrup	12

## BEER ON DRAUGHT

<b>GOLDEN ROAD TAP TAKEOVER</b>	
Golden Road 329 Lager, Glendale, CA, 4.8%	7.5
Golden Road Hefeweizen, Glendale, CA, 5%	7.5
Golden Road Get Up Off That Brown Ale, Glendale, CA, 5.5%	7.5
Golden Road Wolf Pup Session IPA, Glendale, CA, 4.5%	8.5
Golden Road Wolf Among Weeds IPA, Glendale, CA, 8%	9.0
Golden Road Seasonal Tap, Glendale, CA ( <i>see server</i> )	9.0
Angel City Lager, Los Angeles, CA, 4.8%	7.5
Samuel Adams Boston Lager, Boston, MA, 4.9%	7.5
Big Wave Golden Ale, Hawaii, 4.6%	7.5
HUB Pilsner, Portland, OR, 5.1%	7.5
Stella Artois, Leuven, Belgium, 5.2%	8.0
Bud Light, St Louis, MO, 4.2%	7.5
Tall, Dank & Handsome IPA, Torrance, CA, 6.8%	8.5
Ballast Point Sculpin IPA, San Diego, CA, 7%	9.0
Elysian Space Dust IPA, Washington, 8.2%	9.0
Guinness Draught, Dublin, Ireland, 4.2%	8.5

## BOTTLES

Michelob Ultra ( <i>16 oz aluminum</i> ), St Louis, MO, Light Lager, 4%	7
Corona, Mexico, Pale Lager, 5.2%	7
Budweiser ( <i>16 oz aluminum</i> ), St Louis, MO, Lager, Pale Lager, 5%	7
Heineken, Netherlands, Lager, 5.4%	7
Redbridge ( <i>gluten-free</i> ), St Louis, MO, Red Lager, 4%	6.5
O'Mission ( <i>gluten-free</i> ), Portland, OR, Pale Ale, 5.8%	6.5
Becks, Non-alcoholic, Germany	6.5
Stella Cidre, Leuven, Belgium, Cider, 4.5%	6.5

## BEVERAGES

Water	4.95
Fiji / Badoit Sparkling Water	
Energy Drinks	4.95
Red Bull / Sugar Free Red Bull	
Bottomless Beverages	3.95
Coke, Diet Coke, Sprite, Ginger Ale, Hi-C Fruit Punch, Tropical Iced Tea	
Lemonade, Arnold Palmer	4.50

## WINES BY THE GLASS

SPARKLING		
Ruffino, NV, Prosecco, Italy	9	32
Mumm, NV, brut, Napa Valley	11	44
SAUVIGNON BLANC		
Starborough, 2016, Marlborough	10	36
Comstock, 2015, Dry Creek Valley, Sonoma County	12	42
CHARDONNAY		
Canyon Road, 2016, California	9	32
William Hill, 2015, Central Coast	10	36
Franciscan, 2015, Napa Valley	12	42
Ferrai Carano, 2015, Sonoma County	13	50
OTHER WHITES & ROSÉS		
Ruffino Lumina, 2016, Pinot Grigio, Italy	9	32
Domaine Royal de Jarras, 2016, Rose, France	10	36
Milbrandt, 2015, Riesling, Columbia Valley, Washington	10	36
PINOT NOIR		
Canyon Road, 2016, California	9	32
J Vineyards, 2015, California	13	50
Sextant, 2014, Santa Lucia Highlands	15	56
MERLOT		
Drumheller, 2014, Columbia Valley, Washington	10	35
CABERNET SAUVIGNON		
Sycamore Lane, NV, California	10	35
Simi, 2014, Alexander Valley	14	52
Beaulieu Vineyard, 2014, Napa Valley	16	60
Faust, 2014, Napa Valley	20	75
OTHER REDS		
Diseno, 2016, Malbec, Mendoza, Argentina	9	32
Wisdom Blend, 2014, Cab-Merlot-Zin-Syrah, Sonoma	12	42
Paso Creek, 2015, Zinfandel, Paso Robles	9	32
Terra Valentine Amore, 2012, Sangiovese, Napa Valley	18	72

## WINES WE LOVE

SPARKLING		
J Vineyards "Cuvée 20," NV, brut, Russian River Valley		75
Veuve Clicquot "Yellow Label," NV, brut, Champagne, France		110
Nicholas Feuillatte Rosé, NV, brut, Champagne, France		100
Dom Pérignon, 2006, brut, Champagne, France		375
WHITE		
Santa Margherita, 2015, Pinot Grigio, Italy		60
Kim Crawford, 2016, Sauvignon Blanc, Marlborough		45
Illumination, 2014, Sauvignon Blanc, California		65
Trimbach, 2012, Reising, France		50
Macon-Villages, 2015, Burgundy, France		45
Meomi, 2013, Chardonnay, California		45
Cuvaison, 2013, Chardonnay, Carneros		50
Rombauer, 2015, Chardonnay, Carneros		60
Cakebread, 2013, Chardonnay, Napa Valley		95
Hanzell, 2013, Chardonnay, Sonoma		105
Darioush, 2008, Chardonnay, Napa Valley		120
RED		
Pessimist, 2016, Red Blend, Paso Robles		45
Joseph Phelps Freestone Vineyards, 2013, Pinot Noir, Sonoma Coast		58
Patz & Hall, 2014, Pinot Noir, Sonoma Coast		65
Flowers, 2014, Pinot Noir, Sonoma Coast		90
Duckhorn, 2013, Merlot, Napa Valley		105
Cline, 2014, Syrah, Carneros		45
Comstock, 2012, Zinfandel, Dry Creek Valley		50
Trios, 2012, Cabernet Sauvignon, Moon Mountain		50
Les Combes D'Arnevel, 2012, Red Rhone Wine, France		75
Caravan, 2013, Cabernet Sauvignon, Napa Valley		90
Groth, 2013, Cabernet Sauvignon, Oakville		115
Silver Oak, 2013, Cabernet Sauvignon, Alexander Valley		140
Brion, 2010, Cabernet Sauvignon, Sonoma		150
PlumpJack, 2013, Cabernet Sauvignon, Napa Valley		180
Opus One, 2013, Red Blend, Oakville		395

Gluten-free and vegetarian menu available. We serve Certified Angus Beef and fresh seafood seven days a week. Our food is prepared daily. Water will be served upon request only.

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Reservations (213) 748.4020 • [www.rocknfishlive.com](http://www.rocknfishlive.com)