

# ROCK'N FISH

## SEAFOOD, STEAKS & TAP HOUSE

### LUNCH

**ROCK'N SOUP & SALAD**  
New England Clam Chowder or Sausage Gumbo & Caesar Salad, Rock'N House or Blue Cheese Wedge 13.95

**ROCK'N SURF & TURF**  
Culotte Sirloin & Petite Maine Lobster Tail  
garlic mashed potatoes - seasonal vegetable - drawn butter \$39.95  
*upgrade to Filet Mignon for \$10.00*

## STARTERS

<b>Oak Grilled Artichoke</b> roasted garlic aioli	13.95
<b>Maui Style Poke</b> Ahi - shrimp - avocado - cucumber - soy sauce - crispy wontons	17.95
<b>Jumbo Prawns on Ice</b> signature cocktail sauce - horseradish - lemon	14.95
<b>New England Clam Chowder</b> Nueske bacon	8.95 small / 10.95 large
<b>Sweet Chili Calamari</b> sweet chili aioli - balsamic reduction	14.95
<b>Spinach &amp; Artichoke Dip</b> fresh veggies - tortilla chips - salsa	13.95
<b>Buffalo Chicken Sliders</b> blue cheese - roma tomato - slaw	14.95
<b>"Big Easy" Spicy Shrimp and Sausage Gumbo</b> sticky rice	13.95
<b>Popcorn Shrimp</b> spicy remoulade - signature cocktail sauce	14.95
<b>ROCK'N Steamers</b> manila clams - wine - andouille sausage - fire-roasted corn - red pepper - onion - garlic cheese toast	17.95

## FRESHLY PREPARED SALADS

*Add grilled chicken 5.95 - grilled salmon 7.95 - seared ahi 8.95 - chilled prawns 9.95*

<b>Rock'N House</b> kale - radish - almonds - manchego - castelvetrano olives - citrus vinaigrette	10.95
<b>Kale &amp; Beets</b> roasted red beets - pickled red onion - candied pepitas - cranberry vinaigrette - pistachio crusted goat cheese	14.95
<b>Caesar Salad</b> romaine - cherry tomato - garlic croutons - shaved Parmesan	10.95
<b>Blue Cheese Wedge</b> iceberg hearts - Mine Shaft blue cheese dressing - red onions - applewood smoked bacon - tomatoes - candied walnuts	10.95
<b>Chopped Salad</b> arugula - Israeli couscous - currants - tomatoes - pepitas - roasted sweet corn - Parmesan cheese - buttermilk basil dressing	11.95

## BURGERS, SANDWICHES & TACOS

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

<b>Ultimate Burger</b> two ground chuck patties - double melted cheddar - caramelized onions - pickles - lettuce - tomato - spicy remoulade - brioche bun - natural fries	17.95
<b>Blackened Salmon Sandwich</b> roasted tomato - arugula - garlic aioli - cucumber mint relish - ciabatta - grilled asparagus	16.95
<b>Prime Rib Dip</b> grilled sourdough roll - au jus - caramelized onions - melted Gruyere - horseradish cream - natural fries	19.95
<b>Blackened Fish Tacos</b> white corn tortillas - sweet chili aioli slaw - pico de gallo - tortilla chips	16.95
<b>Cajun Swordfish Sandwich</b> avocado - pineapple salsa - tomato - mixed greens - sweet chili aioli ciabatta - Szechuan green beans	17.95

## OAKWOOD GRILL

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

<b>Fresh Catch of the Day</b> citrus caper beurre blanc - grilled asparagus - cherry tomato - sticky rice	24.95
<b>Salmon</b> herb butter - Szechuan green beans - garlic mashed potatoes	22.95
<b>Wild Swordfish</b> honey chipotle glaze - grilled asparagus - sticky rice	23.95
<b>Steak Frites</b> USDA Prime Flat Iron steak sliced - garlic butter - red wine reduction - truffle oil natural fries	26.95
<b>Filet Mignon</b> blue cheese and chive butter - garlic mashers - seasonal vegetables	39.95
<b>Kapalua Rib-Eye</b> Certified Angus Beef® natural Rib-Eye - marinated 72 hours - Szechuan green beans - sticky rice	38.95
<b>"Hibachi" Teriyaki Chicken</b> Jidori free range chicken - Szechuan green beans - sticky rice	21.95
<b>Memphis Style Oak Grilled BBQ Pork Ribs</b> BBQ sauce - spicy mac'n cheese - coleslaw	19.95/27.95

## AMERICAN REGIONAL SPECIALTIES

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

<b>Blackened Rockfish</b> avocado aioli - seasonal vegetable - sticky rice	18.95
<b>New Orleans BBQ Shrimp - "Very Hot &amp; Sweet"</b> bell peppers - onions - tomatoes - mushrooms - lemon - sticky rice	19.95
<b>Beer Battered Fish and Chips</b> natural fries - coleslaw - tartar and cocktail sauces - lemon	17.95
<b>Bistro Style Cioppino</b> fresh fish - shrimp - clams - spicy tomato broth - garlic - white wine - garlic cheese toast	24.95
<b>Blackened Salmon Penne Pesto</b> Kalamata olives - sun-dried tomatoes - mushrooms - toasted pine nuts	22.95
<b>ROCK'N Crab Cakes</b> spicy remoulade - tartar sauce - natural fries - coleslaw	27.95
<b>Seafood Jambalaya</b> spicy Cajun cream - clams - shrimp - fresh fish - andouille sausage - mushrooms - rice or linguini	24.95
<b>Macadamia Crusted Mahi Mahi</b> pineapple beurre blanc - tropical salsa - grilled asparagus - sticky rice	24.95
<b>Twin Maine Petite Lobster Tails</b> grilled asparagus - spicy mac'n cheese - drawn butter	39.95

## ROCK'N SIDES

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

*We serve Certified Angus Beef and fresh seafood seven days a week • Our food is prepared daily • Water will be served upon request only  
Happy Hour 3:00 - 6:00 every day of the week • 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

## NEW RELEASES

<b>Pear-fect Martini</b> Grey Goose Poire - lychee - lime	12
<b>Beach Hound</b> Square One Cucumber vodka - St Germain - grapefruit - agave nectar - salted rim	12
<b>Jala-pina</b> Tres Agaves reposado - grilled pineapple - jalapeno - cilantro - lime	12
<b>Las Perlas Margarita</b> Karma silver tequila - Cointreau - cucumber - fresno chile - cilantro	12
<b>Tennessee Pina Colada</b> Stillhouse coconut whiskey - pineapple - lemon - lime	11

## BEER ON DRAUGHT

<b>Angel City Lager</b> , Los Angeles, CA, Honey Grapefruit Lager, 4.8%	7.5
<b>Samuel Adams Boston Lager</b> , Boston, MA, Vienna Lager, 4.9%	7.5
<b>Kona Longboard Island Lager</b> , Hawaii, Pale Lager, 4.6%	7.5
<b>Stella Artois</b> , Leuven, Belgium, Pale Lager, 5.2%	8
<b>Bud Light</b> , St Louis, MO, Lager, 4.2%	7.5
<b>Endless Kisses Saison</b> , Torrance, CA, Saison, 7.2%	8.5
<b>Widmer Hefeweizen</b> , Portland, OR, Hefeweizen, 4.9%	7.5
<b>Sixpoint Sweet Action</b> , Brooklyn, NY, Pale Ale, 5.2%	7.5
<b>El Segundo Mayberry IPA</b> , El Segundo, CA, American IPA, 7.1%	8.5
<b>Ballast Point Sculpin IPA</b> , San Diego, CA, American IPA, 7%	9
<b>Elysian Space Dust IPA</b> , Seattle, WA, American IPA, 8.2%	8.5
<b>Anderson Valley Boont Amber</b> , Boonville, CA, Amber Ale 5.8%	7.5
<b>Golden Road Get Up Off That Brown Ale</b> , Glendale, CA, 5.5%	7.5
<b>Goose Island Matilda</b> , Chicago, IL, Belgian Strong Ale, 7%	11
<b>Drake's Vanilla Porter</b> , San Leandro, CA, Porter, 6.3%	7.5
<b>Guinness Draught</b> , Dublin, Ireland, Irish Dry Stout, 4.2%	8.5

## BOTTLES

<b>Michelob Ultra</b> (16 oz aluminum), St Louis, MO, Light Lager, 4%	7
<b>Corona</b> , Mexico, Pale Lager, 5.2%	7
<b>Montejo</b> , Mexico, Pale Lager, 4.5%	6.5
<b>Budweiser</b> (16 oz aluminum), St Louis, MO, Lager, Pale Lager, 5%	7
<b>Heineken</b> , Netherlands, Lager, 5.4%	7
<b>Redbridge</b> ( <i>gluten-free</i> ), St Louis, MO, Red Lager, 4%	6.5
<b>O'Mission</b> ( <i>gluten-free</i> ), Portland, OR, Pale Ale, 5.8%	6.5
<b>Becks</b> , Non-alcoholic, Germany	6.5
<b>Stella Cidre</b> , Leuven, Belgium, Cider, 4.5%	6.5
<b>Chimay Grand Reserve</b> , Belgium, Belgian Strong Ale, 9%	9

## BEVERAGES

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

## WINES BY THE GLASS

SPARKLING	
<b>Ruffino</b> , NV, Prosecco, Italy	9 32
<b>Mumm</b> , NV, brut, Napa Valley	11 44
SAUVIGNON BLANC	
<b>Gumtree</b> 2015, Australia	9 32
<b>Comstock</b> , 2015, Dry Creek Valley, Sonoma County	12 42
CHARDONNAY	
<b>Canyon Road</b> , 2015, California	9 32
<b>Tobin James</b> , 2013, Monterey County	10 36
<b>Franciscan</b> , 2014, Napa Valley	12 42
<b>Ferrai Carano</b> , 2015, Sonoma County	13 50
<b>Decoy by Duckhorn</b> , 2015, Napa Valley	14 52
OTHER WHITES & ROSÉS	
<b>Ecco Domani</b> , 2015, Pinot Grigio, Italy	9 32
<b>Sables d'Azur</b> 2015, Rose, Cotes de Provence	10 36
<b>Milbrandt Vineyards</b> , 2015 Riesling, Columbia Valley	10 36
PINOT NOIR	
<b>Canyon Road</b> , 2015, California	9 32
<b>J Vineyards</b> , 2015, California	13 50
<b>Cru</b> , 2013, Santa Lucia Highlands	15 56
MERLOT	
<b>Edna Valley</b> , 2014, Central Coast	10 35
CABERNET SAUVIGNON	
<b>Sycamore Lane</b> , NV, California	10 35
<b>Louis Martini</b> , 2014, Sonoma County	12 42
<b>Simi</b> , 2014, Alexander Valley	14 52
<b>Faust</b> , 2013, Napa Valley	20 75
OTHER REDS	
<b>Doña Paula "Los Cardos,"</b> 2015, Malbec, Argentina	9 32
<b>Wisdom Blend</b> , 2014, Cab-Merlot-Zin-Syrah, Sonoma	12 42
<b>Terra d'Oro</b> , 2014, Zinfandel, Amador County	9 32

## WINES WE LOVE

SPARKLING	
<b>J Vineyards "Cuvée 20,"</b> NV, brut, Russian River Valley	75
<b>Veuve Clicquot "Yellow Label,"</b> NV, brut, Champagne, France	110
<b>Nicholas Feuillatte Rosé</b> , NV, brut, Champagne, France	100
<b>Dom Pérignon</b> , 2006, brut, Champagne, France	235
WHITE	
<b>Santa Margherita</b> , 2015, Pinot Grigio, Italy	60
<b>Kim Crawford</b> , 2016, Sauvignon Blanc, Marlborough	45
<b>Illumination</b> , 2014, Sauvignon Blanc, California	65
<b>Trimbach</b> , 2012, Reisling, France	50
<b>Conundrum</b> , 2014, White Blend, California	45
<b>Meomi</b> , 2013, Chardonnay, California	45
<b>Chalkhill</b> , 2014, Chardonnay, Sonoma Coast	50
<b>Cuvaison</b> , 2013, Chardonnay, Carneros	50
<b>Rombauer</b> , 2015, Chardonnay, Carneros	60
<b>Cakebread</b> , 2013, Chardonnay, Napa Valley	95
<b>Hanzell</b> , 2013, Chardonnay, Sonoma	105
<b>Darioush</b> , 2008, Chardonnay, Napa Valley	120
RED	
<b>Pessimist</b> , 2014, Red Blend, Paso Robles	45
<b>Alma Rosa</b> , 2013, Pinot Noir, Santa Rita Hills	53
<b>Patz &amp; Hall</b> , 2014, Pinot Noir, Sonoma Coast	65
<b>Flowers</b> , 2014, Pinot Noir, Sonoma Coast	90
<b>Duckhorn</b> , 2013, Merlot, Napa Valley	105
<b>Cline</b> , 2014, Syrah, Carneros	45
<b>Comstock</b> , 2012, Zinfandel, Dry Creek Valley	50
<b>Trios</b> , 2012, Cabernet Sauvignon, Moon Mountain	50
<b>Terra Valentine</b> , 2014, Cabernet Sauvignon, Napa Valley	60
<b>Caravan</b> , 2013, Cabernet Sauvignon, Napa Valley	90
<b>Groth</b> , 2013, Cabernet Sauvignon, Oakville	115
<b>Silver Oak</b> , 2012, Cabernet Sauvignon, Alexander Valley	140
<b>Brion</b> , 2010, Cabernet Sauvignon, Sonoma	150
<b>PlumpJack</b> , 2013, Cabernet Sauvignon, Napa Valley	180
<b>Opus One</b> , 2013, Red Blend, Oakville	395

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