

ROCK'N FISH

SEAFOOD, STEAKS & TAP HOUSE

LUNCH MENU

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

ROCK'N SURF & TURF
Culotte Sirloin & Petite Maine Lobster Tail
garlic mashed potatoes - seasonal vegetable - drawn butter \$36.95
upgrade to Filet Mignon for \$10.00

APPETIZERS & STARTERS

Oak Grilled Artichoke roasted garlic aioli	13.95
Maui Style Poke Ahi - shrimp - avocado - cucumber - soy sauce - crispy wontons	15.95
Jumbo Prawns on Ice signature cocktail sauce - horseradish - lemon	14.95
New England Clam Chowder Nueske bacon	8.95 small / 10.95 large
Sweet Chili Calamari sweet chili aioli - balsamic reduction	14.95
Spinach & Artichoke Dip fresh veggies - tortilla chips - salsa	13.95
Buffalo Chicken Sliders blue cheese - roma tomato - slaw	14.95
"Big Easy" Spicy Shrimp and Sausage Gumbo sticky rice	13.95
Popcorn Shrimp spicy remoulade - signature cocktail sauce	14.95

FRESHLY PREPARED SALADS

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

Quinoa & Avocado Salad romaine - black kale - roasted corn - black beans - heirloom tomatoes - Cotija cheese - corn tortilla - tomatillo vinaigrette	14.95
Caesar Salad romaine - cherry tomato - garlic croutons - shaved Parmesan	10.95
Napa Sonoma baby lettuces - sun-dried tomatoes - cucumbers - fresh mozzarella - toasted - pine nuts - red onion - balsamic vinaigrette	10.95
Blue Cheese Wedge iceberg hearts - Mine Shaft blue cheese dressing - red onions - applewood smoked bacon - tomatoes - candied walnuts	10.95
Chopped Salad 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

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

Salmon herb butter - Szechuan green beans - garlic mashed potatoes	22.95
Wild Swordfish honey chipotle glaze - grilled asparagus - sticky rice	23.95
Wild Mahi Mahi lemon caper beurre blanc - grilled asparagus - cherry tomato - sticky rice	23.95
Steak Frites USDA Prime Flat Iron steak sliced - brandy peppercorn sauce - truffle oil natural fries	25.95
Filet Mignon blue cheese and chive butter - garlic mashers - seasonal vegetables	37.95
Kapalua Rib-Eye Certified Angus Beef ® natural Rib-Eye - marinated 72 hours - Szechuan green beans - sticky rice	37.95
"Hibachi" Teriyaki Chicken Jidori free range chicken - Szechuan green beans - sticky rice	21.95
Memphis Style Oak Grilled BBQ Pork Ribs 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

Blackened Rockfish avocado aioli - seasonal vegetable - sticky rice	18.95
New Orleans BBQ Shrimp - "Very Hot & Sweet" bell peppers - onions - tomatoes - mushrooms - lemon - sticky rice	19.95
Beer Battered Fish and Chips natural fries - coleslaw - tartar and cocktail sauces - lemon	16.95
Bistro Style Cioppino fresh fish - shrimp - clams - spicy tomato broth - garlic - white wine - garlic cheese toast	24.95
Blackened Salmon Penne Pesto Kalamata olives - sun-dried tomatoes - mushrooms - toasted pine nuts	22.95
ROCK'N Crab Cakes spicy remoulade - tartar sauce - natural fries - coleslaw	26.95
Seafood Jambalaya spicy Cajun cream - clams - shrimp - fresh fish - andouille sausage - mushrooms - rice or linguini	24.95
Macadamia Crusted Mahi Mahi pineapple beurre blanc - tropical salsa - grilled asparagus - sticky rice	23.95
Twin Maine Petite Lobster Tails 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

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.

Parties of 6 or more will be subject to an 18% service charge. The service charge is a taxable item..

Reservations (213) 748.4020 • www.rocknfishlive.com

GREATEST HITS

Navy Grog gold rum - sweet dark rum - tropical fruit juices	10
The Mule (<i>Moscow or Kentucky</i>) New Amsterdam vodka or Bulliet bourbon - house-made ginger syrup - lime - ginger beer	12
ROCK'N Margarita Camarena Silver tequila - lime - Grand Marnier - salted rim	12
Classic Mojito Bacardi Limon rum - muddled mint & lime - sugar	12
Hurricane Pusser's rum - passionfruit - orange - lime - pomegranate	12

NEW RELEASES

Feels Like the First Thyme thyme infused New Amsterdam Citron vodka - lavender - fresh lemon - organic hibiscus - orange bitters	12
Beach Hound Square One Cucumber vodka - St Germain - grapefruit - agave nectar - salted rim	12
Daisy Jane Casamigos silver tequila - fresh lemon - strawberry - jalepeno	12
Smoke & Mirrors Tres Agaves Reposado - Fidencio mezcal - jalepeno - ginger - agave syrup	12
Fools Gold Bulleit Rye - lemon - honey sage syrup - orange bitters	12

BEER ON DRAUGHT

Angel City Lager , Los Angeles, CA, Honey Grapefruit Lager, 4.8%	7.5
Samuel Adams Boston Lager , Boston, MA, Vienna Lager, 4.9%	7.5
Kona Longboard Island Lager , Hawaii, Pale Lager, 4.6%	7.5
Stella Artois , Leuven, Belgium, Pale Lager, 5.2%	7.5
Bud Light , St Louis, MO, Lager, 4.2%	7.5
Lefte Blond , Belgium, Belgium Pale Ale, 6.6%	7.5
Coachella Kolschella , Coachella Valley, CA, Kolsch, 4.5%	7.5
Widmer Hefeweizen , Portland, OR, Hefeweizen, 4.9%	7.5
Iron Triangle IPA , Los Angeles, CA, American IPA, 6.7%	7.5
Ballast Point Sculpin Grapefruit IPA , San Diego, CA 7%	9
Ballast Point Sculpin IPA , San Diego, CA, American IPA, 7%	9
Elysian Space Dust IPA , Seattle, WA, American IPA, 8.2%	8.5
Anderson Valley Boont Amber , Boonville, CA, Amber Ale 5.8%	7.5
Golden Road Get Up Off That Brown Ale , Glendale, CA, 5.5%	7.5
Goose Island Matilda , Chicago, IL, Belgian Strong Ale, 7%	11
Guinness Draught , Dublin, Ireland, Irish Dry Stout, 4.2%	8.5

BOTTLES

Corona	7
Heineken	7
Montejo	6.5
Redbridge (<i>gluten-free</i>)	6.5
O'Mission Pale Ale (<i>gluten-free</i>)	6.5
Becks (<i>non-alcoholic</i>)	6.5
Stella Cidre	6.5
Budweiser (<i>16 oz aluminum</i>)	7
Michelob Ultra (<i>16 oz aluminum</i>)	7
Chimay Grande Reserve	10

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		
Ruffino , NV, Prosecco, Italy	8	30
Mumm , NV, brut, Napa Valley	11	40
SAUVIGNON BLANC		
Long Story , 2015, Australia	9	32
Comstock , 2015, Dry Creek Valley, Sonoma County	12	42
CHARDONNAY		
Canyon Road , 2015, California	8	30
William Hill , 2014, Central Coast	10	35
Franciscan , 2014, Napa Valley	12	42
Ferrari-Carano , 2014, Sonoma County	13	46
Decoy by Duckhorn , 2015, Napa Valley	14	49
OTHER WHITES & ROSÉS		
Ecco Domani , 2015, Pinot grigio, Italy	8	30
Sables d'Azur 2015, Rose, Cotes de Provence	10	35
Milbrandt Vineyards , 2014 Riesling, Columbia Valley	10	35
PINOT NOIR		
Mark West , 2014, California	10	35
MacMurray Ranch , 2014, Russian River	13	46
Cru , 2013, Santa Lucia Highlands	15	53
MERLOT		
Edna Valley , 2014, Central Coast	10	35
CABERNET SAUVIGNON		
Sycamore Lane , NV, California	10	35
Louis Martini , 2014, Sonoma County	12	42
Simi , 2013, Alexander Valley	14	49
Faust , 2013, Napa Valley	19	67
OTHER REDS		
Doña Paula "Los Cardos," 2015, Malbec, Argentina	9	32
Wisdom Blend , 2013, Cab-Merlot-Zin-Syrah, Sonoma	12	40
Terra d'Oro , 2014, Zinfandel, Amador County	9	32

WINES WE LOVE

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
Dom Pérignon , 2006, brut, Champagne, France		235
WHITE		
Ca' Del Sarto , 2013, Pinot Grigio, Italy		50
Santa Margherita , 2015, Pinot Grigio, Italy		60
Kim Crawford , 2015, Sauvignon Blanc, Malborough		45
Illumination , 2014, Sauvignon Blanc, California		65
Trimbach , 2012, Reisling, France		50
Conundrum , 2014, White Blend, California		45
Meomi , 2013, Chardonnay, California		45
Chalkhill , 2014, Chardonnay, Sonoma Coast		50
Cuvaison , 2012, Chardonnay, Carneros		50
Rombauer , 2014, Chardonnay, Carneros		70
Cakebread , 2013, Chardonnay, Napa Valley		85
Hanzell , 2013, Chardonnay, Sonoma		90
Darioush , 2008, Chardonnay, Napa Valley		110
RED		
Pessimist , 2014, Red Blend, Paso Robles		45
Sextant , 2014, Pinot Noir, Santa Lucia Highlands		50
Alma Rosa , 2013, Pinot Noir, Santa Rita Hills		53
Ceja , 2011, Pinot Noir, Carneros		60
Patz & Hall , 2013, Pinot Noir, Sonoma Coast		65
Flowers , 2013, Pinot Noir, Sonoma Coast		90
Duckhorn , 2014, Merlot, Napa Valley		95
Cline , 2013, Syrah, Carneros		45
Comstock , 2012, Zinfandel, Dry Creek Valley		50
Trios , 2012, Cabernet Sauvignon, Moon Mountain		50
Terra Valentine , 2013, Cabernet Sauvignon, Napa Valley		60
Caravan , 2013, Cabernet Sauvignon, Napa Valley		85
Brion , 2010, Cabernet Sauvignon, Sonoma		110
VIK , 2010, Carménère-Cab Sauv-Cab Franc-Merlot-Syrah, Chile		125
Silver Oak , 2012, Cabernet Sauvignon, Alexander Valley		160
PlumpJack , 2013, Cabernet Sauvignon, Napa Valley		160
Opus One , 2013, Red Blend, Oakville		290

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.

Parties of 6 or more will be subject to an 18% service charge. The service charge is a taxable item..

Reservations (213) 748.4020 • www.rocknfishlive.com