

# 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 \$39.95  
*upgrade to Filet Mignon for \$10.00*

### APPETIZERS & STARTERS

<b>Oak Grilled Artichoke</b> roasted garlic aioli	13.95
<b>Maui Style Poke</b> Ahi - shrimp - avocado - cucumber - soy sauce - crispy wontons	15.95
<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

### 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> radish - almonds - manchego - castelvetro 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>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>Wild Mahi Mahi</b> lemon caper beurre blanc - grilled asparagus - cherry tomato - sticky rice	24.95
<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

*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](http://www.rocknfishlive.com)

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

## 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>Coachella Kolschella</b> , Coachella Valley, CA, Kolsch, 4.5%	7.5
<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 Black Robusto 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

## 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	8	30
<b>Mumm</b> , NV, brut, Napa Valley	11	40
SAUVIGNON BLANC		
<b>Long Story</b> , 2015, Australia	9	32
<b>Comstock</b> , 2015, Dry Creek Valley, Sonoma County	12	42
CHARDONNAY		
<b>Canyon Road</b> , 2015, California	8	30
<b>William Hill</b> , 2015, Central Coast	10	35
<b>Franciscan</b> , 2014, Napa Valley	12	42
<b>Virginia Dare</b> , 2015, Russian River Valley	13	46
<b>Decoy by Duckhorn</b> , 2015, Napa Valley	14	49
OTHER WHITES & ROSÉS		
<b>Ecco Domani</b> , 2015, Pinot grigio, Italy	8	30
<b>Sables d'Azur</b> 2015, Rose, Cotes de Provence	10	35
<b>Milbrandt Vineyards</b> , 2015 Riesling, Columbia Valley	10	35
PINOT NOIR		
<b>Mark West</b> , 2014, California	10	35
<b>MacMurray Ranch</b> , 2014, Russian River Valley	13	46
<b>Cru</b> , 2013, Santa Lucia Highlands	15	53
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	49
<b>Faust</b> , 2013, Napa Valley	19	67
OTHER REDS		
<b>Doña Paula "Los Cardos,"</b> 2015, Malbec, Argentina	9	32
<b>Wisdom Blend</b> , 2014, Cab-Merlot-Zin-Syrah, Sonoma	12	40
<b>Tobin James</b> , 2012, Zinfandel, Paso Robles	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>Laurent-Perrier Cuvée</b> , NV, Rosé, brut, Champagne, France		135
<b>Dom Pérignon</b> , 2006, brut, Champagne, France		235
WHITE		
<b>Ca' Del Sarto</b> , 2013, Pinot Grigio, Italy		50
<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		70
<b>Cakebread</b> , 2013, Chardonnay, Napa Valley		85
<b>Hanzell</b> , 2013, Chardonnay, Sonoma		90
<b>Darioush</b> , 2008, Chardonnay, Napa Valley		110
RED		
<b>Pessimist</b> , 2014, Red Blend, Paso Robles		45
<b>Sextant</b> , 2014, Pinot Noir, Santa Lucia Highlands		50
<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		95
<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		85
<b>Brion</b> , 2010, Cabernet Sauvignon, Sonoma		110
<b>VIK</b> , 2010, Carménère-Cab Sauv-Cab Franc-Merlot-Syrah, Chile		125
<b>Silver Oak</b> , 2012, Cabernet Sauvignon, Alexander Valley		130
<b>PlumpJack</b> , 2013, Cabernet Sauvignon, Napa Valley		160
<b>Opus One</b> , 2013, Red Blend, Oakville		350

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. Corkage fee \$25.

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