

# ROCK'N FISH

## SEAFOOD, STEAKS & TAP HOUSE

### LUNCH

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

**ROCK'N SURF & 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 10.95  
Blue Cheese Wedge - iceberg hearts - Mine Shaft blue cheese - red onions - applewood smoked bacon - tomatoes - candied walnuts 10.95  
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 - caramalized 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 24.95  
Salmon - herb butter - Szechuan green beans - cream corn 22.95  
Louisiana Style Swordfish - corn maque choux - nueske bacon - grilled asparagus - tequila lime butter 24.95  
"Hibachi" Teriyaki Chicken - Jidori free range chicken - Szechuan green beans - sticky rice 21.95  
Steak Frites - Prime Flat Iron steak - garlic butter - red wine reduction - truffle fries 26.95  
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 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 17.95  
San Francisco Style Cioppino - fresh fish - shrimp - clams - scallops - spicy tomato broth - garlic - white wine - garlic cheese toast 24.95  
Seafood Jambalaya - spicy Cajun cream - clams - shrimp - fresh fish - andouille sausage - mushrooms - rice 24.95  
Macadamia Crusted Mahi Mahi - pineapple beurre blanc - tropical salsa - grilled asparagus - sticky rice 24.95  
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

**Navy Grog** 10  
gold rum - sweet dark rum - tropical fruit juices

**The Mule** (Moscow or Kentucky) 12  
New Amsterdam vodka or Stillhouse whiskey - house-made ginger syrup - lime - ginger beer

**ROCK'N Margarita** 12  
Camarena Silver tequila - lime - Grand Marnier - salted rim

**Classic Mojito** 12  
Bacardi Limon rum - muddled mint & lime - sugar

**Hurricane** 12  
Pusser's rum - passionfruit - orange - lime - pomegranate

## NEW RELEASES

**Pear-fect Martini** 12  
Grey Goose Poire - lychee - lime

**Emotional Rescue** 12  
Bombay Sapphire gin or Tito's vodka - cucumber - mint - lime - agave

**Mother's Little Helper** 12  
Bombay Sapphire gin - blueberry cinnamon - lime - prosecco

**Start Me Up** 12  
Stillhouse mint chip whiskey - brown sugar - lemon - mint

**Beast of Bourbon** 12  
Jim Beam bourbon - lemon - strawberry puree - simple syrup

## BEER ON DRAUGHT

**GOLDEN ROAD TAP TAKEOVER**  
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 (see server) 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 (16 oz aluminum), St Louis, MO, Light Lager, 4% 7  
Corona, Mexico, Pale Lager, 5.2% 7  
Budweiser (16 oz aluminum), St Louis, MO, Lager, Pale Lager, 5% 7  
Heineken, Netherlands, Lager, 5.4% 7  
Redbridge (gluten-free), St Louis, MO, Red Lager, 4% 6.5  
O'Mission (gluten-free), 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  
Cuvaion, 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. 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