

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 \$34.95
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
Crispy Calamari cocktail & tartar sauces	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

<i>Add grilled chicken 4.95 - grilled salmon 7.95 - seared ahi 8.95 - chilled prawns 9.95</i>	
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	10.95

BURGERS, SANDWICHES & TACOS

<i>Substitute any ROCK'N Side for \$1.00. Add a small signature Caesar to any entree for \$4.95</i>	
Ultimate Burger two ground chuck patties - double melted cheddar - caramalized 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	15.95
Seared Ahi Sandwich Asian napa cabbage - red wine peppercorn - tomato - wasabi mayo - bioche bun - Szechuan green beans	17.95

OAKWOOD GRILL

<i>Substitute any ROCK'N Side for \$1.00. Add a small signature Caesar to any entree for \$4.95</i>	
Salmon herb butter - Szechuan green beans - garlic mashed potatoes	21.95
Wild Swordfish honey chipotle glaze - grilled asparagus - sticky rice	23.95
Wild Mahi Mahi lemon caper beurre blanc - grilled asparagus - cherry tomato - sticky rice	22.95
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	20.95
Memphis Style Oak Grilled BBQ Pork Ribs BBQ sauce - spicy mac’n cheese - coleslaw	19.95/27.95

AMERICAN REGIONAL SPECIALTIES

<i>Substitute any ROCK'N Side for \$1.00. Add a small signature Caesar to any entree for \$4.95</i>	
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 - tomato broth - garlic - white wine - garlic cheese toast	24.95
Blackened Salmon Penne Pesto Kalamata olives - sun-dried tomatoes - mushrooms - toasted pine nuts	21.95
ROCK'N Crab Cakes spicy rémoulade - 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
Alaskan Halibut available oak grilled or blackened - grilled asparagus - sticky rice	36.95
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.rocknfishlalive.com

GREATEST HITS

Navy Grog	10
gold rum - sweet dark rum - tropical fruit juices	
The Mule	12
New Amsterdam vodka - house-made ginger syrup - lime - ginger beer	
ROCK’N Margarita	12
Casa Noble Silver tequila - lime - Grand Marnier	
Classic Mojito	12
Bacardi Limon rum - muddled mint & lime - sugar	
Hurricane	12
Pusser’s rum - passionfruit - orange - lime - pomegrante	

NEW RELEASES

Hawaiian AM	12
New Amsterdam vodka - cream of ococnut - lime	
Daisy Jane	12
Casamigos silver tequila - lemon - strawberry - jalepeno	
Black Honey	12
New Amsterdam vodka - Veev spirit - muddled blackberries - honey	
The Phil Collins	12
New Amsterdam gin - house made tangerine & thyme shrub - lemon	
Band of Cheaters	12
Bulliet bourbon - maraschino liqueur - Angostura bitters - orange bitters	

BEER ON DRAUGHT

Bud Light	7.5
Kona Longboard Lager	7.5
Stella Artois	7.5
Boston Lager	7.5
Czechvar Lager	7.5
Leffe Blond	7.5
St Archer IPA	7.5
Local Rotating Tap Handle <i>(see server)</i>	7.5
Widmer Hefeweizen	7.5
Strand Brewing 24th St Pale Ale	7.5
Elysian Space Dust IPA	8.5
Goose Island Matilda	11
Ballast Point Sculpin IPA	9
Coronado Brewing Co. Mermaids Red Ale	7.5
Golden Road Get Up Offa That Brown Ale	7.5
Guinness Stout	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
Fiji / Badoit Sparkling Water	
Engery Drinks	4.95
Red Bull / Sugar 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	8	30
Mumm, NV, brut, Napa Valley	11	40
SAUVIGNON BLANC		
Kim Crawford, 2015, Malborough, New Zealand	10	35
Comstock, 2013, Dry Creek Valley, Sonoma County	12	42
CHARDONNAY		
La Terre, NV, California	8	30
William Hill, 2014, Central Coast	10	35
Franciscan, 2014, Napa Valley	12	42
Ferrari-Carano, 2013, Sonoma County	13	46
Decoy by Duckhorn, 2014, Napa Valley	14	49

OTHER WHITES & ROSÉS		
Ecco Domani, 2014, Pinot grigio, Italy	8	30
Sables D’Azur, 2014, Rose, France	9	32
Milbrandt Vineyards, 2013 Riesling, Columbia Valley	10	35

PINOT NOIR		
Mark West, 2014, California	10	35
MacMurray Ranch, 2013, Russian River	13	46
Cru, 2012, Santa Lucia Highlands	15	53

MERLOT		
Sebastiani Merlot, 2013, Sonoma	11	40

CABERNET SAUVIGNON		
Sycamore Lane, NV, California	10	35
Louis Martini, 2013, Sonoma County	12	42
Simi, 2013, Alexander Valley	14	49
Faust, 2012, 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, 2013, 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
Perrier-Jouët “Belle Epoque,” 2004, brut, Champagne, France	210
Dom Pérignon, 2000, brut, Champagne, France	235

WHITE	
Ca’ Del Sarto, 2013, Pinot Grigio, Italy	50
Santa Margherita, 2014, Pinot Grigio, Italy	60
Illumination, 2014, Sauvignon Blanc, California	65
Trimbach, 2012, Reisling, France	50
Meomi, 2013, Chardonnay, California	45
Chalkhill, 2013, Chardonnay, Sonoma Coast	50
Cuvaison, 2010, Chardonnay, Carneros	50
Rombauer, 2013, Chardonnay, Carneros	70
Cakebread, 2013, Chardonnay, Napa Valley	85
Darioush, 2008, Chardonnay, Napa Valley	110

RED	
Sextant, 2013, Pinot Noir, Santa Lucia Highlands	50
Ceja, 2011, Pinot Noir, Carneros	60
Starmont, 2012, Pinot Noir, Carneros	65
Patz & Hall, 2013, Pinot Noir, Sonoma Coast	65
Flowers, 2012, Pinot Noir, Sonoma Coast	90
Duckhorn, 2012, Merlot, Napa Valley	95
Cline, 2012, 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, 2010, Cabernet Sauvignon, Napa Valley	160
PlumpJack, 2012, Cabernet Sauvignon, Napa Valley	160
Opus One, 2012, Red Blend, Oakville	290