

ROCK'N FISH

SEAFOOD, STEAKS & TAP HOUSE

DINNER MENU

ROCK'N SURF'N 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

Add grilled chicken 4.95 - 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	12.95
Napa Sonoma baby lettuces - sun-dried tomatoes - cucumbers - fresh mozzarella - toasted - pine nuts - red onion - balsamic vinaigrette	14.95
Blue Cheese Wedge iceberg hearts - Mine Shaft blue cheese dressing - red onions - applewood smoked bacon - tomatoes - candied walnuts	14.95
Chopped Salad arugula - Israeli couscous - currants - tomatoes - pepitas - roasted sweet corn - Parmesan cheese - buttermilk basil dressing	13.95

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	17.95
Seared Ahi Sandwich Asian napa cabbage - red wine peppercorn - tomato - wasabi mayo - bioche bun - 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	24.95
Wild Swordfish honey chipotle glaze - grilled asparagus - sticky rice	26.95
Wild Mahi Mahi lemon caper beurre blanc - grilled asparagus - cherry tomato - sticky rice	25.95
Steak Frites USDA Prime Flat Iron steak sliced - brandy peppercorn sauce - truffle oil natural fries	27.95
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	24.95
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	24.95
New Orleans BBQ Shrimp - "Very Hot & Sweet" bell peppers - onions - tomatoes - mushrooms - lemon - sticky rice	25.95
Beer Battered Fish and Chips natural fries - coleslaw - tartar and cocktail sauces - lemon	20.95
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	23.95
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	28.95
Macadamia Crusted Mahi Mahi pineapple beurre blanc - tropical salsa - grilled asparagus - sticky rice	28.95
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

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

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GREATEST HITS

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

NEW RELEASES

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

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
<i>Fiji / Badoit Sparkling Water</i>	
Engery Drinks	4.95
<i>Red Bull / Sugar 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		
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

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