



ROCK'N FISH

SEAFOOD, STEAKS & TAP HOUSE

FRESH BREAD

San Francisco Sour Dough 2.95
whipped butter, sea salt

STARTERS

Oak-Grilled Artichoke (G) 14.95
roasted garlic aioli

Maui-Style Poke 17.95
ahi, avocado, cucumber, red onion, green onions, tamari sauce, crispy wontons

Popcorn Shrimp 15.95
spicy rémoulade, cocktail sauce

Jumbo Prawns on Ice (G) 17.95
signature cocktail sauce, horseradish, lemon

New England Clam Chowder 12.95
smoked bacon

Crispy Calamari 16.95
cocktail & tartar sauces

Spinach and Artichoke Dip 15.95
veggies, tortilla chips, salsa

ROCK'N Crab Cakes 19.95
jumbo lump blue crab, spicy rémoulade, tartar sauce

FRESH SALADS

grilled chicken 6.95, grilled salmon 9.95, seared ahi 11.95, chilled prawns 9.95

ROCK'N House (G) 10.95
baby kale, radish, almonds, manchego cheese, Castelvetrano olives, citrus vinaigrette

Tahitian Ahi Tuna Salad (G) 19.95
sashimi seared tuna, mango, cucumber, scallion, seaweed, campari tomato, romaine, carrot, macadamia nuts, sesame, cabbage, lime coconut vinaigrette

Caesar 14.95
romaine, garlic croutons, Parmesan cheese, lemon

Blue Cheese Wedge (G) 16.95
iceberg hearts, red onions, applewood-smoked bacon, tomatoes, candied walnuts, Mine Shaft blue cheese dressing

Chopped 15.95
arugula, Israeli couscous, currants, tomatoes, pepitas, roasted corn, Parmesan cheese, buttermilk basil dressing

BURGERS, SANDWICHES & TACOS

substitute any ROCK'N Side for \$1.00, add a small Caesar to any entrée for \$5.95

Ultimate Burger 18.95
two fresh ground chuck patties, melted double Cheddar, caramelized onions, pickles, crisp lettuce, tomato, spicy rémoulade, brioche bun, natural fries

Blackened Salmon Sandwich 17.95
roasted tomato, arugula, garlic aioli, cucumber mint relish, ciabatta bread, Szechuan green beans

French Dip 19.95
sliced roasted prime beef, au jus, toasted French roll, garlic aioli, natural fries
add Gruyère \$1.00

Blackened Fish Tacos 18.95
white corn tortillas, sweet chili aioli slaw, tropical salsa, tortilla chips

Crispy Fish Sandwich 17.95
wild Pacific rockfish, cornmeal crusted, cole slaw, avocado, pickles, rémoulade, brioche bun, fries

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. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

(G) = Gluten-free upon request

Updated: 11-09-2018

ROCK'N SOUP & SALAD

New England Clam Chowder
&
Caesar Salad, ROCK'N House or Blue Cheese Wedge \$15.95

OAKWOOD GRILL

substitute any ROCK'N Side for \$1.00, add a small Caesar to any entrée for \$5.95

Fresh Catch Of The Day 24.95
chef's choice of fish

Salmon (G) 26.95
herb butter, Szechuan green beans, creamed corn

Louisiana-Style Blackened Swordfish 24.95
corn maque choux, Nueske's bacon, grilled asparagus, tequila lime butter

"Hibachi" Teriyaki Chicken (G) 21.95
jidori free-range chicken, Szechuan green beans, jasmine rice

Memphis-Style Oak-Grilled BBQ Pork Ribs (G) ½-Rack 19.95 Full-Rack 29.95
BBQ sauce, spicy mac'n cheese, coleslaw

Steak Frites (G) 26.95
prime flat iron steak, red wine reduction, herb butter, truffle fries

Kapalua Rib-Eye (G) 39.95
Certified Angus Beef® natural rib-eye, marinated 72-hours, Szechuan green beans, jasmine rice

Filet Mignon 44.95
blue cheese & chive butter, garlic mashed potatoes, seasonal vegetables

AMERICAN REGIONAL SPECIALTIES

ROCK'N SURF'N TURF

Prime Flat Iron Steak & Petite Maine Lobster Tail
garlic mashed potatoes, seasonal vegetable, drawn butter \$39.95
upgrade to Filet Mignon +\$15

Blackened Rockfish 25.95
avocado aioli, seasonal vegetable, jasmine rice

Southern-Style Catfish 24.95
mushroom lemon caper sauce, broccolini, Swiss chard

New Orleans BBQ Shrimp [Hot & Sweet] (G) 27.95
bell peppers, onions, tomatoes, mushrooms, lemon, jasmine rice

Macadamia-Crusted Mahi 24.95
grilled pineapple beurre blanc, topical salsa, jasmine rice, grilled asparagus

Beer Battered Fish and Chips 18.95
natural fries, cole slaw, tartar & cocktail sauces, lemon

San Francisco Cioppino 29.95
fresh fish, shrimp, clams, scallops, spicy tomato broth, garlic, white wine, garlic cheese toast

Seafood Jambalaya 24.95
spicy cajun cream, clams, shrimp, fresh fish, andouille sausage, mushrooms, Parmesan cheese, jasmine rice or fresh linguini

Twin Maine Petite Lobster Tails 42.95
spicy mac'n cheese, oak-grilled asparagus, drawn butter

ROCK'N SIDES 5.95

- Szechuan green beans
- oak-grilled asparagus
- spicy mac'n cheese
- natural fries
- sweet potato fries
- truffle fries
- seasonal vegetables
- garlic mashed potatoes
- creamed corn

GREATEST HITS

The Navy Grog [Celebrating 58 Years Strong!] gold rum, sweet Hawaiian dark rum, tropical fruit juices	12
The Mule [Moscow or Kentucky] New Amsterdam vodka or Jim Beam whiskey, house-made ginger syrup, lime, ginger beer	14
ROCK'N Margarita Sauza 100% Blue Agave tequila, lime, Grand Marnier, salted rim	14
Classic Mojito Bacardi Limon rum, muddled mint & lime, sugar	13
Hurricane Bacardi Dark rum, passionfruit, orange, lime, pomegranate	13

FALL RELEASES

Smokin' Margarita Patrón Silver tequila, lime juice, agave nectar, cucumber, jalapeño	13
Pear-fect Martini Grey Goose Poire, lychee, lime	13
Coconut Dream Martini Grey Goose Vanilla vodka, pineapple, coco real	13
Emotional Rescue Bombay Sapphire gin or Tito's vodka, cucumber, mint, lime, agave	13
Pomegranate Delicere Chopin vodka, St-Germain, pomegranate, lime, cucumber, mint, Sprite	14
Beast of Bourbon Jim Beam bourbon, lemon, mint, strawberry purée, simple syrup	13

DRAUGHT BEER

GOLDEN ROAD TAP TAKEOVER	
Golden Road 329 Lager, Glendale, CA, 4.8%	8
Golden Road Hefeweizen, Glendale, CA, 5%	8
Golden Road Get Up Off That Brown Ale, Glendale, CA, 5.5%	8
Golden Road Wolf Pup Session IPA, Glendale, CA, 4.5%	8.5
Golden Road Wolf Among Weeds IPA, Glendale, CA, 8%	9
Golden Road Seasonal Tap, Glendale, CA [see server]	9
805 Blonde Ale, Paso Robles, CA, 4.7%	8
Def Leppard Pale, Seattle, WA, 6.0%	9
Big Wave Golden Ale, Hawaii, 4.6%	8
Modelo Especial Lager, Mexico 4.4%	8
Stella Artois, Leuven, Belgium, 5.2%	9
Bud Light, St Louis, MO, 4.2%	8
Sam Adams Lager, Boston, MA, 5%	8
Ballast Point Sculpin IPA, San Diego, CA, 7%	9
Elysian Space Dust IPA, Seattle, WA, 8.2%	9
Guinness Draught, Dublin, Ireland, 4.2%	8.5

BEER BY THE BOTTLE

Michelob Ultra [16 oz aluminum], St Louis, MO, Light Lager, 4%	7
Corona, Mexico, Pale Lager, 5.2%	8
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%	7
O'Mission [gluten-free], Portland, OR, Pale Ale, 5.8%	7
Becks [Non-alcoholic], Germany	7
Stella Cidre, Leuven, Belgium, Cider, 4.5%	7

BEVERAGES

Water 500ml	6.95
Evian or Badoit Sparkling Water	
Energy Drinks	5.95
Red Bull or Sugar Free Red Bull	
Bottomless Beverages	4.95
Coke, Diet Coke, Sprite, Ginger Ale, Hi-C Fruit Punch, Tropical Iced Tea	
Arnold Palmer	4.95

WINE BY THE GLASS

Sparkling	
Ruffino, NV, Prosecco, Italy	9 / 32
Mumm Napa, NV, brut, Napa Valley	13 / 52
J Brut Rosé, NV, Russian River	17 / 67
Sauvignon Blanc	
Starborough, 2016, Marlborough	10 / 36
Comstock, 2016, Dry Creek Valley, Sonoma County	13 / 42
Chardonnay	
Canyon Road, 2016, California	11 / 32
William Hill, 2016, Central Coast	12 / 40
Franciscan, 2015, Napa Valley	13 / 42
Ferrari-Carano, 2015, Sonoma County	15 / 54
Grgich Hills Estate, 2016, Napa Valley	17 / 60
Other Whites & Rosés	
Ruffino Lumina, 2016, Pinot Grigio, Italy	10 / 32
Domaine Royal de Jarras, 2016, Rose, France	12 / 40
Corvo, 2015, Moscato, Italy,	11 / 40
Pinot Noir	
Canyon Road, 2016, California	11 / 32
J Vineyards, 2016, California	14 / 50
Sextant, 2015, Santa Lucia Highlands	16 / 58
Duckhorn "Migration," 2016, Sonoma Coast	18 / 65
Merlot	
Drumheller, 2015, Columbia Valley, Washington	11 / 42
Cabernet Sauvignon	
Sycamore Lane, NV, California	11 / 35
Simi, 2014, Alexander Valley	14 / 52
BV, 2015 Cabernet Sauvignon, Napa	16 / 56
Robert Mondavi, 2015, Napa Valley	17 / 60
Faust, 2014, Napa Valley	25 / 84
Other Reds	
Diseno, 2016, Malbec, Mendoza, Argentina	12 / 36
Gnarly Head, 2016, Old Vine Zinfandel, Lodi California	12 / 38
B-Wise "Wisdom," 2014, Cab-Merlot-Zin-Syrah, Sonoma	14 / 46

WINE BY THE BOTTLE

Sparkling	
G.H. Mumm "Grand Cordon," NV, brut, Champagne, France	75
Nicholas Feuillatte Rosé, NV, brut, Champagne, France	100
Veuve Clicquot "Yellow Label," NV, brut, Champagne, France	115
Dom Pérignon, 2006, brut, Champagne, France	375
White	
Terlato, 2015 Pinot Grigio, Italy	45
Santa Margherita, 2016, Pinot Grigio, Italy	65
Kim Crawford, 2017, Sauvignon Blanc, Marlborough	50
Illumination, 2016, Sauvignon Blanc, California	70
Trimbach, 2014, Reisling, France	58
Meomi, 2013, Chardonnay, California	50
Cuvaision, 2015, Chardonnay, Carneros	55
Etude, 2015, Chardonnay, Carneros	65
Rombauer, 2016, Chardonnay, Carneros	75
Cakebread, 2016, Chardonnay, Napa Valley	100
Hanzell, 2013, Chardonnay, Sonoma	110
Darioush, 2008, Chardonnay, Napa Valley	120
Red	
Acacia, 2015, Pinot Noir, Carneros	48
Patz & Hall, 2015, Pinot Noir, Sonoma Coast	75
Flowers, 2016, Pinot Noir, Sonoma Coast	110
Duckhorn, 2013, Merlot, Napa Valley	110
Comstock, 2012, Zinfandel, Dry Creek Valley	60
B-Wise "Trios," 2012, Cabernet Sauvignon, Moon Mountain	60
Darioush "Caravan," 2013, Cabernet Sauvignon, Napa Valley	105
Terra Valentine "Spring Mountain," 2014, Cabernet, Napa Valley	110
Groth, 2013, Cabernet Sauvignon, Oakville	125
Joseph Phelps, 2015, Cabernet, Napa Valley	145
Silver Oak, 2014, Cabernet Sauvignon, Alexander Valley	150
Brion, 2013, Cabernet Sauvignon, Sonoma	155
Cline, 2015, Syrah, California	50
Les Combes D'Arnevel, 2012, Red Rhone Wine, France	85
Terra Valentine "Amore," 2012, Sangiovese, Napa Valley	65
Daou "Pessimist," 2016, Red Blend, Paso Robles	55
Opus One, 2013, Red Blend, Oakville	395

Vintages subject to change. Corkage is \$25.00 per bottle.