

ROCK'N FISH

SEAFOOD, STEAKS & TAP HOUSE

LUNCH

ROCK'N SOUP & SALAD
 New England Clam Chowder or Sausage Gumbo & Caesar Salad, Rock'N House 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

STARTERS

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
New England Clam Chowder Nueske bacon	8.95 small / 10.95 large
Sweet Chili Calamari sweet chili aioli - balsamic reduction	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
ROCK'N Steamers manila clams - wine - andouille sausage - fire-roasted corn - red pepper - onion - garlic cheese toast	17.95

FRESHLY PREPARED SALADS

Add grilled chicken 5.95 - grilled salmon 7.95 - seared ahi 8.95 - chilled prawns 9.95

Rock'N House kale - radish - almonds - manchego - castelvetrano olives - citrus vinaigrette	10.95
Kale & Beets roasted red beets - pickled red onion - candied pepitas - cranberry vinaigrette - pistachio crusted goat cheese	14.95
Caesar Salad romaine - cherry tomato - garlic croutons - shaved Parmesan	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	11.95

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 - 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	16.95
Cajun Swordfish Sandwich 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

Fresh Catch of the Day citrus caper beurre blanc - grilled asparagus - cherry tomato - sticky rice	24.95
Salmon herb butter - Szechuan green beans - garlic mashed potatoes	22.95
Wild Swordfish honey chipotle glaze - grilled asparagus - sticky rice	23.95
Steak Frites USDA Prime Flat Iron steak sliced - garlic butter - red wine reduction - truffle oil natural fries	26.95
Filet Mignon blue cheese and chive butter - garlic mashers - seasonal vegetables	39.95
Kapalua Rib-Eye Certified Angus Beef® natural Rib-Eye - marinated 72 hours - Szechuan green beans - sticky rice	38.95
"Hibachi" Teriyaki Chicken Jidori free range chicken - Szechuan green beans - sticky rice	21.95
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	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
Bistro Style Cioppino fresh fish - shrimp - clams - spicy tomato broth - garlic - white wine - garlic cheese toast	24.95
Blackened Salmon Penne Pesto Kalamata olives - sun-dried tomatoes - mushrooms - toasted pine nuts	22.95
ROCK'N Crab Cakes spicy remoulade - tartar sauce - natural fries - coleslaw	27.95
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	24.95
Twin Maine Petite Lobster Tails grilled asparagus - spicy mac'n cheese - drawn butter	42.95

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

*We serve Certified Angus Beef and fresh seafood seven days a week • Our food is prepared daily • Water will be served upon request only
 Happy Hour 3:00 - 6:00 every day of the week • Parties of 6 or more will be subject to an 18% service charge. The service charge is a taxable item..*

GREATEST HITS

Navy Grog gold rum - sweet dark rum - tropical fruit juices	10
The Mule (<i>Moscow or Kentucky</i>) New Amsterdam vodka or Stillhouse whiskey - house-made ginger syrup - lime - ginger beer	12
ROCK'N Margarita Camarena Silver tequila - lime - Grand Marnier - salted rim	12
Classic Mojito Bacardi Limon rum - muddled mint & lime - sugar	12
Hurricane Pusser's rum - passionfruit - orange - lime - pomegranate	12

NEW RELEASES

Pear-fect Martini Grey Goose Poire - lychee - lime	12
Beach Hound Square One Cucumber vodka - St Germain - grapefruit - agave nectar - salted rim	12
Jala-pina Tres Agaves reposado - pineapple - jalapeno - cilantro - lime	12
Las Perlas Margarita Karma silver tequila - Cointreau - cucumber - fresno chile - cilantro	12
Tennessee Pina Colada Stillhouse coconut whiskey - pineapple - lemon - lime	11

BEER ON DRAUGHT

Angel City Lager , Los Angeles, CA, Honey Grapefruit Lager, 4.8%	7.5
Samuel Adams Boston Lager , Boston, MA, Vienna Lager, 4.9%	7.5
Kona Longboard Island Lager , Hawaii, Pale Lager, 4.6%	7.5
Stella Artois , Leuven, Belgium, Pale Lager, 5.2%	8
Bud Light , St Louis, MO, Lager, 4.2%	7.5
Endless Kisses Saison , Torrance, CA, Saison, 7.2%	8.5
Bootlegger's Hefeweizen , Fullerton, CA, Hefeweizen, 5%	7.5
Sixpoint Sweet Action Blonde , Brooklyn, NY, Blonde Ale, 5%	7.5
El Segundo Mayberry IPA , El Segundo, CA, American IPA, 7.1%	8.5
Ballast Point Sculpin IPA , San Diego, CA, American IPA, 7%	9
Elysian Space Dust IPA , Seattle, WA, American IPA, 8.2%	8.5
Tall, Dank & Handsome IPA , Torrance, CA, American IPA, 6.8%	8.5
Golden Road Get Up Off That Brown Ale , Glendale, CA, 5.5%	7.5
Goose Island Matilda , Chicago, IL, Belgian Strong Ale, 7%	11
Drake's Vanilla Porter , San Leandro, CA, Porter, 6.3%	7.5
Guinness Draught , Dublin, Ireland, Irish Dry Stout, 4.2%	8.5

BOTTLES

Michelob Ultra (16 oz aluminum), St Louis, MO, Light Lager, 4%	7
Corona , Mexico, Pale Lager, 5.2%	7
Montejo , Mexico, Pale Lager, 4.5%	6.5
Budweiser (16 oz aluminum), St Louis, MO, Lager, Pale Lager, 5%	7
Heineken , Netherlands, Lager, 5.4%	7
Redbridge (<i>gluten-free</i>), St Louis, MO, Red Lager, 4%	6.5
O'Mission (<i>gluten-free</i>), 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
<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	
Ruffino , NV, Prosecco, Italy	9 32
Mumm , NV, brut, Napa Valley	11 44
SAUVIGNON BLANC	
Long Story 2015, Australia	9 32
Comstock , 2015, Dry Creek Valley, Sonoma County	12 42
CHARDONNAY	
Canyon Road , 2015, California	9 32
William Hill , 2015, Central Coast	10 36
Franciscan , 2014, Napa Valley	12 42
Ferrai Carano , 2015, Sonoma County	13 50
Decoy by Duckhorn , 2015, Napa Valley	14 52
OTHER WHITES & ROSÉS	
Ecco Domani , 2015, Pinot Grigio, Italy	9 32
Sables d'Azur 2015, Rose, Cotes de Provence	10 36
Milbrandt Vineyards , 2015 Riesling, Columbia Valley	10 36
PINOT NOIR	
Canyon Road , 2015, California	9 32
J Vineyards , 2015, California	13 50
Sextant , 2015, Santa Lucia Highlands	15 56
MERLOT	
Edna Valley , 2014, Central Coast	10 35
CABERNET SAUVIGNON	
Sycamore Lane , NV, California	10 35
Louis Martini , 2014, Sonoma County	12 42
Simi , 2014, Alexander Valley	14 52
Faust , 2013, Napa Valley	20 75
OTHER REDS	
Doña Paula "Los Cardos," 2015, Malbec, Argentina	9 32
Wisdom Blend , 2014, Cab-Merlot-Zin-Syrah, Sonoma	12 42
Terra d'Oro , 2014, 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
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, Reisling, France	50
Conundrum , 2014, White Blend, California	45
Meomi , 2013, Chardonnay, California	45
Chalkhill , 2014, Chardonnay, Sonoma Coast	50
Cuvaison , 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 , 2014, Red Blend, Paso Robles	45
Alma Rosa , 2013, Pinot Noir, Santa Rita Hills	53
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
Terra Valentine , 2014, Cabernet Sauvignon, Napa Valley	60
Robert Foley , 2011, Cabernet Sauvignon, Napa Valley	90
Caravan , 2013, Cabernet Sauvignon, Napa Valley	90
Groth , 2013, Cabernet Sauvignon, Oakville	115
Silver Oak , 2012, 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

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Reservations (213) 748.4020 • www.rocknfishlalive.com