

# ROCK'N FISH

It is our great pleasure to introduce ROCK'N FISH, the South Bay's favorite seafood, steak & spirits institution, to the Downtown L.A. LIVE Campus. Built in Manhattan Beach in 2000 on the site of the legendary Hibachi Restaurant, the original ROCK'N FISH and now our L.A. LIVE restaurant carry on Hibachi traditions with selected signature dishes and cocktails. Beloved favorites like the Navy Grog, Teriyaki Chicken, and Sticky Rice are highlights of our American Regional Menu. We use only the highest quality meats and freshest fish, brought in daily and grilled over 100% red oak. Enjoy specialties like the Oak Grilled Artichoke, Blue Cheese Wedge Salad, BBQ Shrimp or Kapalua Ribeye Steak. Whether you're looking for an old tradition or a new one, we are here to please!

As a complement to your meal try a glass of wine from our extensive wine list, or one of our signature martinis. Please do not hesitate to ask our professional staff any questions, or for any recommendations.

Let our spirits lift yours!

Michael Zislis  
Owner

~We invite you to book reservations online through our website  
[www.ROCKNFISHLALIVE.com](http://www.ROCKNFISHLALIVE.com).

~We gladly accept Visa, MasterCard, American Express, Discover, and Diner's Club.

~Out of courtesy for others please step outside to use your cell phone.

~We reserve the right to refuse service to anyone, for any reason.

~We are not responsible for any items left behind, lost, or stolen.

~18% Gratuity may be added to parties of 6 or more.

~An auto gratuity of 15% may be applied on event days.

~There is a per person cake cutting fee of \$2.00.

~\$20 minimum per person may be enforced.

~Corkage fee is \$25.00 per bottle.

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422 South Coast Highway, Laguna Beach, CA 92651  
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# ICE COLD SEAFOOD STARTERS

## **Maui Style Poke Martini**

Fresh diced Ahi tuna, shrimp, avocado, and cucumber tossed in sesame vinaigrette served in a chilled martini glass. \$13.95

## **Beach-Style Shrimp Cocktail**

Chilled wild Mexican Shrimp served with our signature cocktail sauce. \$12.95

## **Fresh Dungeness Crab Cocktail**

Served with spicy mustard aioli and our signature cocktail sauce on the side.

\$14.95

## **Freshly Shucked Oysters on the Half Shell**

Delivered fresh daily and served with lemon, horseradish, Tabasco®, and our signature cocktail sauce on a bed of shaved ice. Half-Dozen \$13.95 Dozen \$21.95

# APPETIZERS and STARTERS

## **Signature Oak Grilled Artichoke**

Served with roasted garlic aioli. \$12.95

## **ROCK'N Buffalo Chicken Tenders**

Served with blue cheese dressing and veggies. \$10.95

## **ROCK'N Spinach and Artichoke Dip**

Fresh spinach and artichoke combined with Parmesan and Jack cheeses, served with veggies, salsa and tortilla chips. \$12.95

## **Crispy Calamari**

Served with tartar sauce and our signature cocktail sauce. \$12.95

## **Popcorn Shrimp**

Beer-battered and served with spicy rémoulade and our signature cocktail sauce. \$13.95

## **Sesame Seared Ahi**

Served with Hawaiian slaw and cold noodles. \$14.95

## **ROCK'N Steamers**

Fresh Manila clams steamed in a delicious wine broth with Andouille sausage, fire-roasted corn, red pepper, onion, and garlic, served with garlic cheese toast. \$17.95

## **San Francisco Garlic Cheese Toast**

Half Order \$4.95 Full Order \$7.95

Add marinara, ranch, or blue cheese dressing for dipping. \$1.00

## **New England-Style Clam Chowder**

Rich and hearty chowder with smoked applewood smoked bacon.

Small bowl \$6.50 Large bowl \$8.50

## **ROCK'N Jumbo Lump Louisiana Crab Cakes**

Served with spicy rémoulade and tartar sauce. \$14.95

## **Teriyaki Beef Tenderloin Skewers**

Served over a bed of sticky rice with "Hibachi" teriyaki sauce. \$16.95

# FRESHLY PREPARED SALADS

Dressings: Blue Cheese, Ranch, Caesar, Balsamic Vinaigrette, Sesame Vinaigrette or Louie  
Add grilled chicken Lunch size \$2.95 full size \$4.95, grilled salmon \$5.95, chilled shrimp \$5.95,  
or seared Ahi \$6.95.

Lunch size salads are available Monday - Friday until 4:30 pm; Saturday and Sunday until 3:30 pm.

## Chopped Caesar Starter Salad

Chopped romaine hearts, garlic croutons & Parmesan tossed in house Caesar. \$6.95

## Garden Fresh Starter Salad

Chopped romaine lettuce, cucumber, red cabbage, carrots, and garlic croutons. \$6.95

## Classic Cobb

Applewood smoked bacon, avocado, egg, tomato, green onions, and blue cheese crumbles on chopped romaine lettuce tossed in your choice of dressing, topped with your choice of oak grilled chicken or chilled shrimp. Lunch Size \$12.95 Full \$16.95

## ROCK'N Cashew Chicken

Shredded iceberg lettuce with carrots, red cabbage, wontons, green onions, and noodles tossed in a sesame vinaigrette and topped with cashews and grilled chicken. Lunch Size \$10.95 Full \$14.95

## Fork and Knife Caesar

Whole Romaine hearts, garlic croutons, and Parmesan tossed in our Caesar dressing. Lunch Size \$8.95 Full \$12.95

## Napa Sonoma

Baby lettuces, sun-dried tomatoes, cucumbers, and red onions tossed with balsamic vinaigrette then garnished with fresh mozzarella and toasted pine nuts. Lunch Size \$9.95 Full \$13.95

## Blue Cheese Wedge

Iceberg lettuce topped with blue cheese dressing, red onion, tomatoes, crumbled applewood smoked bacon, and candied walnuts. Lunch Size \$9.95 Full \$13.95

## Seattle-Style Shrimp and Avocado Louie

Mexican shrimp, avocado, tomato, green olives, and hard-boiled eggs atop a bed of iceberg lettuce and red cabbage tossed in our Louie dressing. Lunch Size \$11.95 Full \$15.95

**Shrimp and Crab Louie** Lunch Size \$15.95 Full \$19.95 **Crab Louie** Lunch Size \$15.95 Full \$19.95

## Oak Grilled Tuna Niçoise

Presented on a bed of baby lettuces topped with Kalamata olives, marinated green beans, tomatoes, red onion, hard-boiled egg, and red potatoes, tossed in a balsamic vinaigrette dressing. \$18.95

# SANDWICHES

Most sandwiches come with one ROCK'N side.

Add melted cheddar, Swiss, or fontina \$1.00. Blue cheese \$1.95.

Sandwiches are available daily until 4:30 PM.

## Signature Oak Grilled Santa Maria Tri Tip

Featured on a grilled French roll with roasted garlic aioli and caramelized red peppers and sweet onions. Served with bbq sauce or salsa. \$14.95

## BBQ Pulled Pork

Slow roasted pork simmered in homemade BBQ sauce.  
Served with French fries or sweet potato fries and coleslaw.  
Sorry, no substitutions. \$13.95

## ROCK'N Grilled Vegetable Panini

Japanese eggplant, sliced portabella mushroom, caramelized onions & red peppers topped w/melted Fontina on a grilled French roll w/baby lettuce, garlic aioli. \$12.95

## Half-Pound Oak Grilled Angus Burger or Chicken

Served with lettuce, tomato, red onion, and dill pickle slices. \$12.95

## The "DZ" Burger

Oak Grilled Certified Angus Beef ground chuck, applewood smoked bacon, caramelized onions, Mine Shaft blue cheese, Guyere Cheese, lettuce & tomato on a grilled French roll w/ garlic aioli. \$15.95

## Oak Grilled Blackened Salmon

Served with spicy rémoulade, lettuce, tomato, and red onion. \$14.95

## ROCK'N Crab Cake

Served with spicy rémoulade, lettuce, tomato, and red onion. \$16.95

## Oak Grilled Seared Ahi

Served on a grilled French roll w/ avocado, marinated cucumbers & red onion,

baby lettuce, tomato, and wasabi mayo on the side. \$17.95

# OAK GRILLED SEAFOOD

Each seafood entrée is lightly seasoned and includes your choice of two freshly prepared ROCK'N sides.  
Lunch sizes available Monday - Friday until 4:30 pm; Saturday and Sunday until 3:30 pm.

<b>Fresh Atlantic Salmon</b>	<b>Lunch \$16.95</b>	<b>Dinner \$21.95</b>
<b>Fresh Mahi Mahi</b>	<b>Lunch \$18.95</b>	<b>Dinner \$23.95</b>
<b>Fresh Grilled Halibut</b>	<b>Lunch \$23.95</b>	<b>Dinner \$28.95</b>
<b>Fresh Seared Ahi Tuna</b>	<b>Lunch \$19.95</b>	<b>Dinner \$24.95</b>
<b>Fresh White Australian Seabass</b>	<b>Lunch \$19.95</b>	<b>Dinner \$24.95</b>

## SEAFOOD SPECIALTIES

### **“Big Easy” Shrimp and Sausage Gumbo**

Spicy Creole classic with sautéed shrimp and andouille sausage served over sticky rice.

Lunch \$12.95 Dinner \$17.95

### **Beer Battered Fish and Chips**

Alaskan Cod, beer-battered and served with French fries or sweet potato fries, cole slaw, tartar sauce, and our signature cocktail sauce.

Sorry, no substitutions. Lunch \$14.95 Dinner \$19.95

### **Signature New Orleans BBQ Shrimp**

HOT, HOT, HOT, but also SWEET. Shrimp sautéed with bell peppers, onions, tomatoes, mushrooms, and lemon, served over sticky rice. Lunch \$16.95 Dinner \$22.95

### **ROCK'N Jumbo Lump Louisiana Crab Cakes**

Served with spicy rémoulade, tartar sauce, and two ROCK'N Sides.

Lunch \$18.95 Dinner \$26.95

### **Oak Grilled Shrimp and Garlic Brochettes**

Grilled Mexican shrimp and garlic skewers with tomatillo salsa and two ROCK'N Sides.

Lunch \$15.95 Dinner \$19.95

### **Blackened Halibut**

Alaskan Halibut Filet seasoned with Cajun Spice, served with avocado aioli and two ROCK'N Sides.

Lunch \$24.95 Dinner \$29.95

### **Seafood Jambalaya**

Clams, shrimp, fresh fish, mushrooms, and andouille sausage in spicy Cajun cream sauce over rice or linguini. Lunch \$16.95 Dinner \$22.95

### **Blackened Salmon with Penne Pesto**

Blackened Salmon atop a creamy pesto with Kalamata olives, sun-dried tomatoes, mushrooms, and toasted pine nuts. Lunch \$16.95 Dinner \$22.95

### **One and One Quarter Pounds of King Crab Legs**

Includes your choice of two freshly prepared ROCK'N Sides. **\$34.95**

## FRESHLY PREPARED ROCK'N SIDES

Oak Grilled Vegetables, Cole Slaw, French Fries, Sautéed Spinach, Spicy Mac 'N Cheese, Sweet Potato Fries, Garlic Mashed Potatoes, Sticky Rice, Cajun Corn on the Cob, Baked Potato\* (after 5PM) \*\$1.00 for loaded baked potato

# OAK GRILLED STEAKS

Each entrée includes your choice of two freshly prepared ROCK'N Sides.  
Add an oak grilled Shrimp Brochette for \$6.95!

## Signature Kapalua Rib-Eye

Hand cut, then marinated for 72 hours in our pineapple-soy marinade, served with "Hibachi" teriyaki sauce.  
\$27.95

## Aged Prime Top Sirloin Steak

USDA PRIME 10 oz center cut Top Sirloin Culotte, aged for 30 days, Midwest, corn fed.  
\$27.95

## Aged Filet Mignon

10 oz center cut Certified Angus Beef Filet aged 30 days.  
\$36.95

## Aged New York Steak

12 oz center cut Certified Angus Beef New York Strip aged 30 days.  
\$36.95

## ROCK'N FISH HOUSE SPECIALTIES

### Hondo's "Tomahawk" Chop

*Our Executive Chef's Dream Steak*

24oz Certified Angus Beef Oak Grilled Bone-In Ribeye, served with our "loaded baked potato", sautéed spinach and horseradish cream\*. \$44.95

### Oak Grilled Maine Lobster Tail

¾ lb. Maine Lobster Tail with drawn butter, lemon and choice of two freshly prepared ROCK'N Sides \$36.95

## AMERICAN REGIONAL SPECIALTIES

### Hibachi Teriyaki Chicken

Marinated Jidori Airline Natural Chicken Breast with "Hibachi" teriyaki sauce.  
Served with sticky rice and oak grilled vegetables.  
Lunch \$17.95 Dinner \$22.95

### Prime Rib Beef Bones

[limited availability]

with ROCK'N BBQ sauce. Served with French Fries and coleslaw.  
\$18.95

### SIGNATURE Oak Grilled Santa Maria Tri Tip

with ROCK'N BBQ sauce and salsa.  
Served with French Fries and coleslaw.  
Lunch \$14.95 Dinner \$19.95

### Memphis Style Oak Grilled BBQ Pork Ribs

with ROCK'N BBQ sauce. Served with French Fries and coleslaw.  
Half Rack \$17.95 Full Rack \$26.95

## MANHATTAN BEACH SURF'N TURF

Each Surf'N Turf entrée includes your choice of two freshly prepared ROCK'N Sides.

Top Sirloin and 1 1/4 lbs. of King Crab Legs	\$53.95
Top Sirloin and Oak Grilled Lobster Tail	\$63.95
Filet Mignon and 1 1/4 lbs. of King Crab Legs	\$63.95

**Filet Mignon and Oak Grilled Lobster Tail**

**\$69.95**

# DESSERTS

\$7.95

A la Mode \$1.95

We proudly feature New Zealand Natural Ice Cream.

## Sticky Toffee Pudding

Warm, moist toffee-cake topped with a decadent sticky toffee sauce.

## Crème Brûlée

Creamy vanilla bean custard with a crunchy caramelized sugar shell.

## Warm Chocolate

Rich chocolate cake with a molten ganache center.

## Lava Cake

## New Orleans' Style Bread Pudding

Served with Jack Daniels Sauce and whipped cream.

## J.M. Rosen New York Style Cheesecake

Made famous by Frank Sinatra and served at state dinners at the Reagan White House. Citrus scented sugar cookie crust with orange slices and whipped cream.

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**House Specialty Dessert \$12.95**

[for two]

## Kona Pie

Chocolate, vanilla, and coffee ice cream layered with Butterfinger, toffee, and Oreo crumbs, topped with sliced almonds and whipped cream.

# BEVERAGES

## Bottomless Beverages \$2.95

Coca-Cola, Diet Coke, Coca-Cola Zero, Sprite, Ginger Ale, Hi-C Fruit Punch, Minute Maid Light Lemonade, Fresh Brewed Passion Fruit Iced Tea, Arnold Palmer

## Juices \$3.95

Fresh Squeezed Lemonade  
 Fresh Squeezed Orange Juice  
 Fresh Grapefruit Juice  
 Cranberry Juice

## Water \$4.95

San Pellegrino [Sparkling] 1.0L  
 Fiji [Still] 1.0L

## Espresso Bar \$3.95

Regular or Decaf  
 Double Espresso  
 Latte  
 Cappuccino

## Coffee and Tea \$2.95

Hot Tea  
 French Roast [Regular or Decaf]

## Energy Drinks \$4.95

Red Bull  
 Red Bull Sugar Free

# BEER

| <i>Draft</i>             | <i>Pint</i> [16 oz.] | <i>Schooner</i> [23 oz.] | <i>Craft Beer</i>          |        | [12 oz.] |
|--------------------------|----------------------|--------------------------|----------------------------|--------|----------|
| Kona Longboard Lager     | \$6.00               | \$8.00                   | Ranger India Pale Ale      | \$6.00 | \$8.00   |
| Heineken                 | \$6.00               | \$8.00                   | Victoria                   | \$6.00 | \$8.00   |
| Red Hook India Pale Ale  | \$6.00               | \$8.00                   | Matilda Strong Belgium Ale |        | \$8.00   |
| Widmer Hefeweizen        | \$6.00               | \$8.00                   | Featured Beer [16 oz.]     |        | \$7.00   |
| Newcastle                | \$6.00               | \$8.00                   |                            |        |          |
| Stella Artois            | \$6.00               | \$8.00                   | <b>Bottles</b> [12 oz.]    |        |          |
| Firestone Pale Ale       | \$6.00               | \$8.00                   | Heineken Light             |        | \$6.00   |
| Firestone Dbl Barrel Ale | \$6.00               | \$8.00                   | Amstel Light               |        | \$6.00   |
| Guinness Stout           | \$6.00               | \$8.00                   | Corona                     |        | \$6.00   |
| Budweiser                | \$6.00               | \$8.00                   | Firestone Union Jack IPA   |        | \$6.00   |
| Bud Light                | \$6.00               | \$8.00                   | Miller Lite                |        | \$6.00   |
| Old Speckled Hen         | \$6.00               | \$8.00                   | Hofbräu München Original   |        | \$6.00   |

Dos Equis Lager \$6.00

O'Doul's (non-alcoholic) \$5.00

***Aluminum Bottles [16 oz.]***

Michelob Ultra \$7.00