

ROCK'N FISH

SEAFOOD, STEAKS & TAP HOUSE DINNER

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
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
Rock'N Crab Cakes spicy remoulade - tartar sauce	18.95
Popcorn Shrimp spicy remoulade - signature cocktail sauce	14.95

FRESHLY PREPARED SALADS

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

Rock'N House kale - radish - almonds - manchego - castelvetro 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	12.95
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	14.95

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

ROCK'N SURF'N TURF

Culotte Sirloin & Petite Maine Lobster Tail
garlic mashed potatoes - seasonal vegetable - drawn butter
\$39.95
upgrade to Filet Mignon for \$10.00

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	26.95
Salmon herb butter - Szechuan green beans - garlic mashed potatoes	24.95
Wild Swordfish honey chipotle glaze - grilled asparagus - sticky rice	26.95
Steak Frites USDA Prime Flat Iron steak sliced - garlic butter - red wine reduction - truffle oil natural fries	28.95
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	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 - spicy tomato broth - garlic - white wine - garlic cheese toast	24.95
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	29.95
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 -

We serve fresh seafood seven days a week • Our food is prepared daily
Parties of 6 or more will be subject to an 18% service charge. The service charge is a taxable item. • Due to the water shortage we are experiencing in California ice water will be served upon request only.

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, 4.8%	7.5
Golden Road 329 Lager , Glendale, CA, 4.8%	7.5
Samuel Adams Boston Lager , Boston, MA, 4.9%	7.5
Big Wave Golden Ale , Hawaii, 4.6%	7.5
Stella Artois , Leuven, Belgium, 5.2%	8.0
Bud Light , St Louis, MO, 4.2%	7.5
Endless Kisses Saison , Torrance, CA, 7.2%	8.5
Golden Road Mango Cart , Glendale, CA, Wheat Ale, 4%	8.0
Golden Road Hefeweizen , Glendale, CA, 5%	7.5
Golden Road Wolf Pup Session IPA , Glendale, CA, 4.5%	8.5
Ballast Point Sculpin IPA , San Diego, CA, 7%	9.0
Golden Road Wolf Among Weeds IPA , Glendale, CA, 8%	9.0
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, 6.3%	7.5
Guinness Draught , Dublin, Ireland, 4.2%	8.5

BOTTLES

Michelob Ultra (16 oz aluminum), St Louis, MO, Light Lager, 4%	7
Corona , Mexico, Pale Lager, 5.2%	7
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%	6.5
O'Mission (gluten-free), 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		
Starborough , 2016, Marlborough	10	36
Comstock , 2015, Dry Creek Valley, Sonoma County	12	42
CHARDONNAY		
Canyon Road , 2016, California	9	32
William Hill , 2015, Central Coast	10	36
Franciscan , 2015, Napa Valley	12	42
Ferrai Carano , 2015, Sonoma County	13	50
OTHER WHITES & ROSÉS		
Ruffino Lumina , 2016, Pinot Grigio, Italy	9	32
Sables d'Azur 2016, Rose, Cotes de Provence	10	36
Milbrandt , 2015, Riesling, Columbia Valley, Washington	10	36
PINOT NOIR		
Canyon Road , 2016, California	9	32
J Vineyards , 2015, California	13	50
Sextant , 2014, Santa Lucia Highlands	15	56
MERLOT		
Drumheller , 2014, Columbia Valley, Washington	10	35
CABERNET SAUVIGNON		
Sycamore Lane , NV, California	10	35
Simi , 2014, Alexander Valley	14	52
Beaulieu Vineyard , 2014, Napa Valley	16	60
Faust , 2014, Napa Valley	20	75
OTHER REDS		
Diseno , 2016, Malbec, Mendoza, Argentina	9	32
Wisdom Blend , 2014, Cab-Merlot-Zin-Syrah, Sonoma	12	42
Paso Creek , 2015, Zinfandel, Paso Robles	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, Reising, France		50
Meomi , 2013, Chardonnay, California		45
Cuvaision , 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 , 2016, 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
ZD , 2014, Cabernet Sauvignon, Napa Valley		80
Robert Foley , 2011, Cabernet Sauvignon, Napa Valley		90
Caravan , 2013, Cabernet Sauvignon, Napa Valley		90
Groth , 2013, Cabernet Sauvignon, Oakville		115
Silver Oak , 2013, 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

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. Corkage fee \$25.

Reservations (213) 748.4020 • www.rocknfishlalive.com