

Chilled

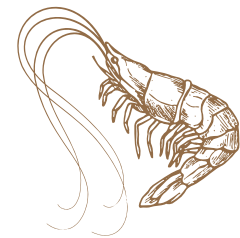
JUMBO PRAWNS ON ICE (GF) signature cocktail sauce, horseradish, lemon	21.95
OYSTERS ON THE HALF SHELL* (GF) signature cocktail sauce, horseradish, champagne mignonette	½ Dozen 22.95 Dozen 39.95
PERUVIAN SCALLOPS CRUDO ON THE HALF SHELL* (GF) chilled with yuzu citrus marinade	½ Dozen 19.95 Dozen 37.95
THE PIER SEAFOOD TOWER* (GFA) 6 jumbo shrimp, 8 seasonal oysters, 1 lobster tail, 5 scallops, fresh ahi poke, served with cocktail sauce, horseradish, mignonette, fresh lemon, and drawn butter <i>Happy Hour Special Monday - Friday 3-5PM</i>	124.95 79.95

Starters

SAN FRANCISCO SOURDOUGH whipped butter, sea salt	6.95
GARLIC CHEESE TOAST toasted parmesan cheese on sourdough bread with cioppino sauce	14.95
OAK-GRILLED ARTICHOKE (GFA) served with roasted garlic aioli	17.95
NEW ENGLAND CLAM CHOWDER surf clams, smoked bacon	Cup 12.95 Bowl 17.95
HAWAIIAN POKE* (GFA) sashimi-grade ahi tuna, sesame, macadamia nuts, scallion, avocado, served with crispy wonton chips	25.95
POPCORN SHRIMP spicy rémoulade, cocktail sauce	21.95
ROCK'N CRAB CAKES spicy rémoulade, tartar sauce	34.95
COCONUT CRUSTED MAHI SLIDERS mango slaw, avocado, sweet chili aioli	24.95
CRISPY CALAMARI signature cocktail sauce, tartar sauce	21.95
COCONUT SHRIMP shredded coconut, panko, pineapple beurre blanc	24.95

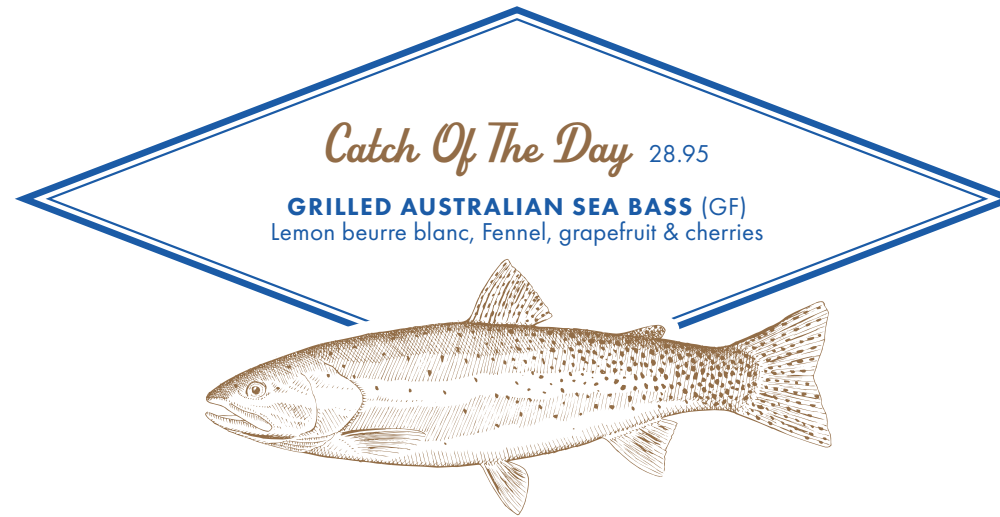
Fresh Salads

CAESAR (GFA) romaine, garlic croutons, parmesan cheese, lemon	17.95
BLUE CHEESE WEDGE (GF) iceberg hearts, red onions, applewood-smoked bacon, tomatoes, candied walnuts, blue cheese dressing	18.95
CLASSIC COBB (GF) applewood-smoked bacon, avocado, egg, tomato, green onions, blue cheese, romaine, grilled chicken or grilled prawns, choice of dressing	25.95
TAHITIAN AHI TUNA SALAD* (GFA) sashimi seared tuna, mango, cucumber, scallion, seaweed, tomato, romaine, carrot, macadamia nuts, sesame, cabbage, avocado, lime coconut vinaigrette	29.95



ROCK'N FISH®

SEAFOOD, STEAKS & SPIRITS



Catch Of The Day 28.95

GRILLED AUSTRALIAN SEA BASS (GF)
Lemon beurre blanc, Fennel, grapefruit & cherries

Rock'N Surf & Turf 59.95

PRIME FLAT IRON STEAK & PETITE MAINE LOBSTER TAIL (GF)
garlic mashed potatoes, oak-grilled asparagus, drawn butter
Upgrade to Filet Mignon +17.95

Seasonal Specialties

CHICKEN TORTILLA SOUP (GF) 12.95
avocado, anaheim chili, Pepper jack, tortilla strips

PANKO CRUSTED PETRALE SOLE 29.95
lemon beurre blanc, tartar sauce, garlic green beans

Sides 9.95

- roasted broccoli with honey & sesame glaze
- oak-grilled asparagus
- French fries
- sautéed spinach with garlic
- sautéed green beans with garlic
- house salad
- loaded baked potato
- garlic mashed potatoes
- scoop of jasmine rice with teriyaki
- spicy mac 'n cheese
- Brussels sprouts with bacon, parmesan cheese

Sunday Prime Rib Dinner

Only available Sundays starting at 5PM

12OZ KING PORTION (GF) 34.95
loaded baked potato and grilled asparagus

6OZ KIDS PORTION (GF) (Ages 10 & under) 19.95
French fries and broccoli

Oakwood Grill

choice of two sides; all fish available blackened upon request

"HIBACHI" TERIYAKI CHICKEN (GF) marinated free-range chicken	29.95
ORA KING SALMON (GF) herb butter	39.95
BLACKENED HALIBUT (GF) grilled lemon, avocado aioli, cajun butter	49.95
SEARED WILD AHI (GF) ponzu, scallion	37.95
PRIME FLAT IRON (GF) brandy peppercorn sauce, herb butter	39.95
KAPALUA RIB-EYE (GF) angus beef natural rib-eye, marinated 24-hours	49.95
FILET MIGNON (GF) brandy peppercorn sauce, herb butter	54.95



Regional Specialties

BLACKENED OREGON ROCKFISH (GF) green beans, mashed potatoes, caper butter sauce	25.95
BEER BATTERED FISH & CHIPS French fries, tartar sauce, cocktail sauce, lemon	29.95
HICKORY-SMOKED BABY BACK RIBS (GF) sweet and tangy BBQ sauce, French fries	½ Rack 26.95 Full Rack 37.95
CLASSIC LOBSTER ROLL Maine lobster, mayo, celery, lemon juice, brioche bun, French fries, asparagus	39.95
NEW ORLEANS BBQ SHRIMP (GF) [Hot & Sweet] bell peppers, onions, tomatoes, mushrooms, jasmine rice	36.95
ROCK'N SCAMPI shrimp, spicy garlic butter, mushrooms, capers, linguini in cream sauce	34.95
MACADAMIA-CRUSTED MAHI-MAHI pineapple beurre blanc, jasmine rice, grilled asparagus	42.95
SEAFOOD JAMBALAYA (GFA) spicy cajun cream, clams, shrimp, fresh fish, andouille sausage, mushrooms, jasmine rice or linguini	41.95
SAN FRANCISCO CIOPPINO (GFA) clams, scallops, shrimp, local calamari, fresh fish, spicy tomato broth, garlic cheese toast	49.95
TWIN MAINE PETITE LOBSTER TAILS (GFA) spicy mac 'n cheese, oak-grilled asparagus, drawn butter	74.95
BLACKENED SWORDFISH (GF) corn maque choux, asparagus, herb butter, bacon	35.95

(GF) = Gluten-free (GFA) = Gluten-free upon request (V) = Vegan

For the safety of our staff and patrons, **WE ONLY ACCEPT CREDIT CARDS - NO CASH.** Due to the water shortage we are experiencing in California ice water will be served upon request only.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have a medical condition.

DINNER



Cocktails



The Navy Grog 15

gold rum, sweet Hawaiian dark rum, tropical fruit juices

Legendary Hibachi cocktail since 1961

ESPRESSO MARTINI Humboldt vodka, cold brew coffee, Kahlua, Bailey's	16
HIBISCUS MARGARITA Nosotros blanco tequila, St-Germain Elderflower liqueur float, house-made hibiscus syrup, lime juice, sugar rim	16
BLOOD ORANGE MULE Meili vodka, blood orange purée, lemon juice, ginger beer, garnished	16
EMPRESS LAVENDER LEMONADE Empress gin, La Marca Prosecco, lemonade, lavender syrup, lime juice	16
NAKED MERMAID Neft Vodka, Chinola passionfruit, vanilla simple, fresh lime, prosecco	16
SKINNY CUCUMBER MARGARITA Herradura blanco, fresh cucumber, triple, lime	16
MANGO MEZCALITA Nosotros Mezcal Mexicano, mango, Cointreau, lime, lava salt rim	16
PAINKILLER Myers's dark rum, fresh pineapple, coconut cream, nutmeg	16
PALOMA Maestro Dobel blanco, fresh grapefruit, lime, agave, Pellegrino Pompelmo	16
CARIBBEAN DAIQUIRI Havana Club rum, pineapple, lime, vanilla	17

Zero Proof

PORT OF CALL pineapple, mint, lime, simple syrup, Red Bull Yellow Edition (tropical)	14
UPLIFT Soul Hum Uplift Elixir, fresh lemon, sparkling water	16
GINGER SMASH fresh ginger, cucumber, lime, simple syrup, topped with ginger ale	14

Beer Selections

DRAUGHT BEER	8.95
Bud Light, Light Lager 4.2% ABV	10.95
Buzzrock Brewing Lil' Mexi Lager 5.1% ABV	10.95
Golden Road Mango Cart, Wheat Ale 4.4% ABV	10.95
Stella Artois, Belgian Pilsner 5% ABV	9.95
Kona Big Wave, Golden Ale 5% ABV	10.95
Buzzrock Brewing Space Brain 6.6% ABV	10.95
Buzzrock Brewing Rat Beach, Red Ale 5.4% ABV	11.95
Mission Brewing Shipwrecked Double IPA 9.25% ABV	11.95
BOTTLES & CANS	8.95
Budweiser, Pale Lager 5.0% ABV	8.50
Michelob Ultra, Light Lager 4.2% ABV	9
Corona Extra, Pale Lager 4.6% ABV	8
Omission Ultra Golden Ale (GF) 4.2% ABV	8
High Noon Vodka Seltzer (Black Cherry, Watermelon) 4.5% ABV	8
Estrella Jalisco, Mexican pilsner 4.5% ABV	8
Stella Artois 0.0 NA 0.0% ABV	9
Rekorderlig Pear Cider 4.5% ABV	7

Wine By The Glass

SPARKLING La Marca, Prosecco, NV, Treviso, Italy Mumm Brut Prestige, NV, California J. Vineyards, Brut Rosé, NV, California	14.95/49.95 15.95/52.95 18.95/61.95
SAUVIGNON BLANC Champion, New Zeland Comstock, Dry Creek Valley, CA	13.95/45.95 15.95/52.95
CHARDONNAY Daou discovery, Paso Robles Highlands 41, Monterey County CA Talbot Kali Hart, Monterey County, CA Rombauer, Napa Valley, CA	14.95/49.95 15.95/52.95 15.95/52.95 24.95/84.95
OTHER WHITES & ROSÉ DaVinci, Pinot Grigio, Italy Chateau L'Orangerie, Bordeaux Blanc Hampton Water, Languedoc, France Tabalipa Wine Co., Rosé, Santa Ynez Valley	13.95/45.95 14.95/49.95 15.95/52.95 17.95/57.95
PINOT NOIR Schug, Sonoma Coast, CA Frank Family, Sonoma Coast	16.95/56.95 26.95/94.95
CABERNET SAUVIGNON B. Wise 'Trios', Sonoma County, CA BV, Napa Valley, CA Riboli Family, Cabernet Sauvignon, Napa Valley	20.95/70.95 24.95/84.95 24.95/84.95
OTHER REDS Loscano 'The Winemaker', Malbec, Mendoza, Argentina B Wise 'Wisdom', Red Blend, Sonoma, CA Qupé, Syrah, 2020, Central Coast	15.95/52.95 17.95/57.95 18.95/61.95

Cellar Selections

Perrier-Jouët 'Belle Epoque', Cuvée, 2011, Épernay	210
Louis Roederer 'Cristal', Brut, Reims	338
Dom Pérignon by Moët & Chandon, Champagne	351
Daou 'Soul of a Lion', Red Wine, 2018, Paso Robles	240
Ornellaia, Red Blend, 2016, Bolgheri, Italy	244
Quintessa, Red Blend, 2019, Napa Valley	248
Daou 'Patrimony Caves Des Lions', Red Wine, 2019, Paso	276
Joseph Phelps 'Insignia', Red Blend, 2018, Napa Valley	300
Opus One, Red Blend, 2018, Napa Valley	396
PlumpJack Estate, Cabernet Sauvignon, 2019, Oakville	191
Silver Oak, Cabernet Sauvignon, 2018, Napa Valley	200
Brion, Cabernet Sauvignon, 2019, Napa Valley	208
Staglin, Cabernet Sauvignon, 2019, Napa Valley	294
Cardinale, Cabernet Sauvignon, 2019, Oakville	298
Shafer 'Hillside Select', Cabernet Sauvignon, 2019, Napa	343

Wine By The Bottle

SPARKLING Nicolas Feuillatte, Champagne, NV GH Mumm, Blanc de Blancs, NV, France Jacquart, Champagne, France Veuve Clicquot, NV, Champagne, France Laurent-Perrier, Cuvée Rosé, NV, Champagne Billecart Salmon Brut Rose NV, France Perrier-Jouët Grand Brut, Champagne, France	78 99 128 123 153 155 163
WHITES & ROSÉ Schloss Johannisberg, Riesling, 2018, Germany Grgich Hills, Fumé Blanc, 2019, Napa Valley Livio Felluga, Pinot Grigio, 2021, Italy Justin, Sauvignon Blanc, 2021, Central Coast Ehlers Estate, Sauvignon Blanc 2022, Dry Creek Valley Illumination, Sauvignon Blanc, 2021, Napa Valley Chateau de Sancerre, 2022, Sancerre, France Davis Bynum, Chardonnay, 2018, Sonoma Coast Stag's Leap Winery, Chardonnay, 2021, Napa Valley Comstock, Chardonnay, 2016, Sonoma Coast Frank Family, Chardonnay, 2021, Carneros Patz & Hall, Chardonnay, 2018, Sonoma Coast Jordan, Chardonnay, 2018, Russian River Valley Stag's Leap 'Karia', Chardonnay, 2019, NV Hanzell, Chardonnay, 2021, Sonoma Valley Cakebread Cellars, Chardonnay, 2021, Napa Valley Joseph Phelps 'Freestone', Chard, 2019, Sonoma DiPalermo Chardonnay John Sebastiano Vineyard Paul Hobbs, Chardonnay, 2019, Russian River Flowers, Chardonnay, 2019, Sonoma Coast Far Niente, Chardonnay, 2021, Napa Valley Grgich Hills, Chardonnay, 2020, Napa Valley Chateau Montelena, Chardonnay, 2019, Napa Valley Alpha Omega, Chardonnay, 2020, Napa Valley Bertrand, Gris Blanc Rosé, 2021, France	60 86 53 53 63 73 62 53 55 53 63 53 61 55 66 82 88 83 126 66 140 86 113 148 53
REDS Belle Glos 'Clark & Telephone', Pinot Noir, Santa Maria Sanford, Pinot Noir, Santa Rita Hills Patz & Hall, Pinot Noir, Sonoma Coast Flowers, Pinot Noir, Sonoma Coast Joseph Phelps 'Freestone', Pinot Noir, Sonoma Coast Patine, Pinot Noir 2015, Napa Valley Chappellet, Cabernet Franc, 2019, Napa Valley Clos Apalta 'Le Petit Clos', Red Blend, Chile Ehlers Estate 'Portrait', Red Blend, Napa Valley Elephant Hill Le Phant Rouge Red Blend Justin 'Isosceles', Red Blend, Paso Robles Stanton Petit Syrah, Napa Valley Elephant Hill Pinot Noir Central Otago Baron Herzog, Cabernet Sauvignon, California B.V. 'Tapestry', Red Blend, Napa Valley Faust, Cabernet Sauvignon, Napa Valley B.V. Rutherford, Cabernet Sauvignon, Napa Valley Heitz Cellars, Cabernet Sauvignon, 2018, Napa Valley Stag's Leap 'Artemis', Cabernet Sauvignon, Napa Valley Joseph Phelps, Cabernet Sauvignon, Napa Valley Caymus, Cabernet Sauvignon, 2020, Napa Valley Salus, Cabernet Sauvignon, Napa Valley Details by Sinegal Cabernet Sauvignon, Sonoma 2021	63 66 66 78 158 223 213 103 128 50 158 70 66 60 78 86 128 143 153 158 163 193 55

Non-Alcoholic Beverages

EVIAN SPARKLING WATER (750mL)	7	BOTTOMLESS BEVERAGES	5.95
EVIAN STILL WATER (750mL)	7	Coke, Diet Coke, Coke Zero, Dr. Pepper, Sprite, Ginger Ale,	
RED BULL (regular or sugar-free, flavors available)	6	Root Beer, Iced Tea, Arnold Palmer, Lemonade, Shirley Temple,	
FRESH SQUEEZED JUICE (orange, grapefruit or pineapple)	6	Cranberry Juice, Coffee, Decaf, Hot Tea	
FEVER-TREE GINGER BEER	6	SANPELLEGRINO (blood orange or grapefruit)	7
COLD BREW COFFEE	7		

