



ROCK'N FISH

SEAFOOD, STEAKS & SPIRITS

RAW BAR

Chilled King Crab Legs (G) Half Pound 24.95 Full Pound 44.95
drawn butter, signature cocktail sauce, lemon

Pacific Oysters on the Half Shell (G) 1/2 Dozen 15.95 Dozen 29.95
signature cocktail sauce, horseradish, Champagne mignonette

Specialty Oysters on the Half Shell (G) 1/2 Dozen 19.95 Dozen 37.95
signature cocktail sauce, horseradish, Champagne mignonette

Jumbo Prawns on Ice (G) 15.95
signature cocktail sauce, horseradish, lemon

Chilled Seafood Sampler (G) 39.95
1/3 pound King Crab Legs, Chef's selection of 4 oysters, 3 jumbo prawns,
cocktail sauce, Champagne mignonette, tobasco, lemon

STARTERS

San Francisco Sour Dough 1.95
whipped butter, sea salt

Oak-Grilled Artichoke (G) 14.95
roasted garlic aioli

Popcorn Shrimp 14.95
spicy rémoulade, cocktail sauce

New England Clam Chowder Cup 8.95 Bowl 11.95
smoked bacon

Coconut Crusted Mahi Sliders 19.95
mango slaw, avocado, sweet chili aioli

Crispy Calamari 15.95
cocktail sauce, tartar sauce

Coconut Prawns 16.95
shredded coconut, panko, Asain sesame slaw, pineapple beurre blanc

Spinach and Artichoke Dip 15.95
veggies, tortilla chips, salsa

ROCK'N Crab Cakes 19.95
spicy rémoulade, tartar sauce

ROCK'N Steamers 17.95
manila clams, fire roasted corn, andouille sausage, garlic cheese toast

FRESH SALADS

*grilled chicken 5.95, grilled king salmon 8.95, seared ahi 9.95,
chilled prawns 9.95, dungeness crab 7.95*

Caesar 13.95
romaine, garlic croutons, Parmesan cheese, lemon

Blue Cheese Wedge (G) 15.95
iceberg hearts, red onions, applewood-smoked bacon, tomatoes,
candied walnuts, Mine Shaft blue cheese dressing

Classic Cobb (G) 17.95
applewood-smoked bacon, avocado, egg, tomato, green onions,
blue cheese, romaine, grilled chicken or chilled shrimp, choice of dressing

Organic Mediterranean Salad 15.95
baby arugula, baby kale, bell peppers, persian cucumbers, tomatoes,
red onions, garbanzo beans, Kalamata olives, feta, garlic dijon vinaigrette

Chopped Veggie (G) 16.95
jicama, edamame, haricot verts, roasted red peppers, avocado,
roasted corn, cashews, hemp seeds, rosemary vinaigrette

Tahitian Ahi Tuna Salad (G) 18.95
sashimi seared tuna, mango, cucumber, scallion, seaweed, tomato, romaine,
carrot, macadamia nuts, sesame, cabbage, avocado, lime coconut vinaigrette

ROCK'N SURF'N TURF

Prime Flat Iron Steak & Petite Maine Lobster Tail 39.95
garlic mashed potatoes, oak-grilled asparagus, drawn butter
upgrade to Filet Mignon +14.95

OAKWOOD GRILL

King Salmon (G) 29.95
herb butter, Szechuan green beans, creamed corn

Seared Wild Ahi (G) 32.95
red wine peppercorn, Szechuan green beans, jasmine rice

Louisiana-Style Blackened Rockfish 29.95
corn maque choux, Nueske's bacon, grilled asparagus, tequila lime butter

"Hibachi" Teriyaki Chicken (G) 24.95
jidori free-range chicken, sautéed spinach with garlic, jasmine rice

Steak Frites (G) 29.95
prime flat iron steak, red wine reduction, herb butter, garlic shoestrings fries

Kapalua Rib-Eye (G) 39.95
Certified Angus Beef® natural rib-eye, marinated 72-hours,
broccolini w/ mushrooms, sesame, pine nuts, jasmine rice

Filet Mignon 44.95
blue cheese & chive butter, grilled asparagus, loaded baked potato

AMERICAN REGIONAL SPECIALTIES

New Orleans BBQ Shrimp [Hot & Sweet] (G) 26.95
bell peppers, onions, tomatoes, mushrooms, jasmine rice

ROCK'N Scampi 27.95
jumbo prawns, spicy garlic butter, mushrooms, capers, fresh linguini

Macadamia-Crusted Mahi 29.95
grilled pineapple beurre blanc, jasmine rice, grilled asparagus

ROCK'N Crab Cakes 29.95
spicy rémoulade, tartar sauce, shoestring fries, cole slaw

Beer Battered Fish and Chips 21.95
shoestring fries, cole slaw, tartarsauce, cocktail sauce, lemon

"Big Easy" Spicy Shrimp and Sausage Gumbo 21.95
tasso ham, chicken, jasmine rice

San Francisco Cioppino 39.95
king crab leg, clams, scallops, prawns, fresh fish, spicy tomato broth,
garlic cheese toast

Seafood Jambalaya 29.95
spicy cajun cream, clams, shrimp, fresh fish, andouille sausage, mushrooms,
jasmine rice or fresh linguini

Linguini Del Mar 26.95
spicy marinara, clams, shrimp, fresh fish, sautéed calamari, fresh linguini,
garlic cheese toast

Twin Maine Petite Lobster Tails 38.95
spicy mac 'n cheese, oak-grilled asparagus, drawn butter

One-Pound King Crab Legs 49.95
spicy mac 'n cheese, Brussels sprouts w/ macadamia nuts & grape

ROCK'N SIDES

Single 5.95 Family 11.95

- Szechuan green beans w/ onions
- oak-grilled asparagus
- sautéed spinach w/ garlic
- creamed corn
- spicy mac 'n cheese
- shoestring fries
- cole slaw
- classic loaded baked potato
- broccolini w/ mushrooms, sesame, pine nuts
- jasmine rice
- Brussels sprouts w/ macadamia & grapes
- garlic mashed potatoes

Fresh seafood seven days a week. Our food is prepared daily. Due to the water shortage we are experiencing in California ice water will be served upon request only. Consuming under-cooked meat, poultry or eggs can cause foodborne illness. (G) = Gluten-free upon request

WINE BY THE GLASS

Sparkling	
Da Luca, Prosecco, NV, Italy	11/40
Mumm, Brut Prestige, NV, California	13/52
J, Brut Rosé, NV, California	15/60
Sauvignon Blanc	
Starborough, 2017, Marlborough	12/42
Comstock, 2017, Dry Creek Valley	14/49
Rombauer, Sauvignon Blanc, 2017, Napa Valley	15/50
Chardonnay	
Backstory, 2017, California	12/42
Rodney Strong, 2017, Sonoma County	13/45
William Hill, 2017, Central Coast	14/49
Imagery, 2017, Sonoma County	14/49
Etude, 2015, Napa Valley	17/60
Rombauer, 2017, Napa Valley	19/67
Other Whites & Rosé	
Santa Cristina, Pinot Grigio, 2017, Italy	12/42
Blufeld, Riesling, 2017, Germany	11/38
Pink Flamingo, Rosé, 2017, France	13/42
Pinot Noir	
Votre Santé, 2015, California	12/42
Erath "Resplendent," 2016, Oregon	14/49
Sextant, 2017, Lucia Highlands	15/52
Goldeneye, 2016, Anderson Valley	20/70
Cabernet Sauvignon	
Raywood, 2016, Central Coast	12/42
Tom Gore, 2016, Sonoma County	14/49
BV, 2015, Napa Valley	15/52
B Wise "Trios," 2016, Sonoma County	16/56
Daou, 2017, Paso Robles	18/63
Shafer "One Point Five," 2015, Napa Valley	35/150
Other Reds	
Paso Creek, Zinfandel, 2016, Paso Robles	12/42
Diseno, Malbec, 2017, Mendoza, Argentina	12/42
Greystone Cellars, Merlot, 2015, California	12/42
B Wise "Wisdom," Red Blend, 2016, Sonoma County	15/52

GREATEST HITS

The Navy Grog [Celebrating 58 Years Strong!] 10
gold rum, sweet Hawaiian dark rum, tropical fruit juices

Rock'N Margarita 13
Sauza Silver tequila, triple sec, lime juice, agave, salt rim, Grand Marnier float

Beach Hound 13
Effen Cucumber vodka, St-Germain elderflower liqueur, grapefruit juice, agave nectar, salted rim

Hibiscus Margarita 13
Patron Silver tequila, St-Germain elderflower liqueur float, house-made hibiscus syrup, lime juice, sugar rim

WINTER RELEASES

Money On My Mind 13
Aviation gin, St-Germain elderflower liqueur, lemon, apple juice

Spicy Apricot Margarita 13
Avion Silver tequila, triple sec, lime juice, apricot preserves, jalapeño, tajin rim, egg white

Pomegranate Basil Lemonade 13
Stolichnaya vodka, basil, pomegranate puree, lemonade

Bourbon Palmer 13
Angel's Envy bourbon, lemon, passionfruit tea, mint

Cranberry Mule 13
Chopin vodka, cranberry puree, lime juice, ginger beer, rosemary

Oaxacan Old Fashioned 13
Maker's Mark bourbon, El Silencio Mezcal, chocolate bitters, orange

Kiwi Collins 13
Absolut Elyx, kiwi puree, lime juice, soda water

Caskmate Cider 13
Jameson Caskmate IPA edition, mint, lime juice, apple juice

Aperol Spritz 13
Da Luca Prosecco, Aperol, soda water

Bee's Knees 13
Bombay Sapphire gin, lemon juice, honey simple syrup

Pear Martini 14
Grey Goose La Poire vodka, St-Germain Elderflower liquor, grapefruit juice, lemon, sugar rim

Toki Manhattan 14
Suntory Toki Japanese whiskey, Luxardo cherry, Angostura bitters

WINE BY THE BOTTLE

Sparkling	
Jean Diot, Brut, NV, Vinay, France	75
GH Mumm, Blanc de Blancs, NV, France	100
Veuve Clicquot, NV, Champagne, France	100
Laurent-Perrier, Cuvée Rosé, NV, Champagne	135
Palmes D'Or, Brut, 1997, Champagne, France	175
Dom Pérignon by Moët & Chandon, 2004, Champagne	225
Perrier-Jouët "Belle Epoque," Cuvée, 2011, Épernay	260
Louis Roederer "Cristal," Brut, 2000, Reims	425

Other Whites & Rosé	
Famiglia Olivini, Rosé, 2016, Italy	45
J Vineyards, Vin Gris Rosé, 2017, Russian River Valley	50
Grgich Hills, Fumé Blanc, 2015, Napa Valley	60
Schloss Johannisberg, Riesling, 2016, Germany	50
Torres "Verdeo," Verdejo, 2016, Spain	35
Livio Felluga, Pinot Grigio, 2016, Italy	45
Terlato, Pinot Grigio, 2016, Italy	45
Justin, Sauvignon Blanc, 2017, Central Coast	45
Kim Crawford, Sauvignon Blanc, 2017, Marlborough	45
Brancott, Sauvignon Blanc, 2017, Marlborough	50
Illumination, Sauvignon Blanc, 2016, Napa Valley	55
Chateau de Sancerre, 2016, Sancerre, France	55
Pazo das Bruxas, Albariño, 2017, Spain	50
Baron Herzog "Lineage," Chardonnay, 2016, California	45
Trefethen, Chardonnay, 2016, Napa Valley	45
Patz & Hall, Chardonnay, 2016, Sonoma Coast	50
Frank Family, Chardonnay, 2016, Carneros	55
Alpha & Omega, "Unoaked" Chardonnay, 2014, Napa Valley	60
J Vineyards, Chardonnay, 2016, Russian River Valley	60
Jordan, Chardonnay, 2015, Russian River Valley	70
Chalk Hill, Chardonnay, 2016, Sonoma Coast	70
Cakebread, Chardonnay, 2016, Napa Valley	80
Hanzell, Chardonnay, 2014, Sonoma Valley	80
Staglin "Salus," Chardonnay, 2011, Napa Valley	90

Reds	
Acacia, Pinot Noir, 2016, Sonoma Valley	52
Sanford, Pinot Noir, 2015, Santa Rita Hills	60
J Vineyards, Pinot Noir, 2015, Russian River Valley	65
Joseph Phelps 'Freestone Vineyards', Pinot Noir, 2016, Sonoma Coast	70
Chalk Hill, Pinot Noir, 2015, Russian River Valley	70
Patz & Hall, Pinot Noir, 2015, Sonoma Coast	80
Orin Swift "Papillon," Red Blend, 2015, Napa Valley	110
Justin "Isosceles," Red Blend, 2015, Paso Robles	130
Joseph Phelps "Insignia," Red Blend, 2015, Napa Valley	360
Grgić, Plavac Mali, 2016, Croatia	75
NorthStar, Merlot, 2012, Columbia Valley	60
Duckhorn, Merlot, 2015, Napa Valley	65
Comstock, Zinfandel, 2013, Dry Creek Valley	50
d'Arenberg "The Footbolt," Shiraz, 2015, McLaren Vale	55
Baron Herzog, Cabernet Sauvignon, 2016, Central Coast	55
Faust, Cabernet Sauvignon, 2016, Napa Valley	85
Frank Family, Cabernet Sauvignon, 2015, Napa Valley	90
Terra Valentine, Cabernet Sauvignon, 2014, Napa Valley	100
Dariouh "Caravan," Cabernet Sauvignon, 2014, Napa Valley	100
Switchback Ridge, Cabernet Sauvignon, 2012, Napa Valley	160
La Sirena, Cabernet Sauvignon, 2010, Napa Valley	175
Shafer "Hillside Select," Cabernet Sauvignon, 2013, Napa Valley	410
Opus One, Red Blend, 2015, Napa Valley	475

DRAUGHT BEER

Bud Light, Light Lager, 4.2%, St. Louis, MO	7
Stella Artois, European Pale Lager, 5.0%, Leuven, Belgium	8.5
SLO Brewing "Mango Squeeze," Hefeweizen, 5.4%, CA	8.5
Common Space Brewing Pale Ale, 5.0%, Hawthorne, CA	8.5
Rotating Tap [Ask your server]	9
El Segundo Brewing Co. Rotating Tap, El Segundo, CA [Ask your server]	9
Elysian Brewing "Def Leppard," Pale Ale, 6.0%, Seattle, WA	9
Elysian Brewing "Space Dust," IPA, 8.2%, Seattle, WA	9

BEER BY THE BOTTLE

Beck's, Low Alcohol Beer, 0.3%, Bremen, Germany [Non-alcoholic]	6
Budweiser, Pale Lager, 5.0%, St. Louis, MO	7
Michelob Ultra, Light Lager, 4.2%, St. Louis, MO	7
Redbridge, American Amber, 4.0%, St. Louis, MO [Gluten-free]	7
Stella Artois Cidre, 4.5%, Leuven, Belgium	7
Corona Extra, Pale Lager, 4.6%, Mexico City, Mexico	8
Corona Familiar, Pale Lager, 4.8%, Mexico City, Mexico	8
Elysian Brewing "Def Leppard," Pale Ale, 6.0%, Seattle, WA	8

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