

LUNCH



ROCK'N FISH

SEAFOOD, STEAKS & SPIRITS

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

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

Oysters on the Half Shell (G) Pacific 15.95 / 29.95 Special 19.95 / 37.95
signature cocktail sauce, horseradish, Champagne mignonette

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*

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

Caesar 11.95
romaine, garlic croutons, Parmesan cheese, lemon

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

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

Blue Cheese Wedge (G) 12.95
iceberg hearts, red onions, applewood-smoked bacon, tomatoes,
candied walnuts, Mine Shaft blue cheese dressing

Classic Cobb (G) 13.95
applewood-smoked bacon, avocado, egg, tomato, green onions,
blue cheese, romaine, grilled chicken or chilled shrimp, choice of dressing

Shrimp and Avocado Louie (G) 18.95
tomato, green olives, eggs, romaine, red cabbage, Louie dressing

ROCK'N SIDES

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

ROCK'N SOUP & SALAD 15.95
New England Clam Chowder, Sausage Gumbo, or Special Soup
with Caesar, ROCK'N House, or Blue Cheese Wedge Salad

BURGERS, SANDWICHES & TACOS

choice of one ROCK'N Side

Blackened Fish Tacos (G) 18.95
mango salsa, fresh cabbage, spicy rémoulade, avocado, corn/flour tortillas
(corn tortillas upon request)

Ultimate Burger 16.95
two patties, Hook's cheddar, iceberg lettuce, tomatoes, pickles,
grilled onions, spicy rémoulade

Open-Faced Prime Flat Iron on Artisan Sourdough 17.95
roasted tomato, arugula, spicy rémoulade, aged balsamic, crispy onions

Grilled Vegetable Sandwich 15.95
zucchini, eggplant, red onion, roasted red peppers, Portobello mushrooms,
sundried tomato, goat cheese, pesto, garlic aioli, ciabatta

Blackened King Salmon Sandwich 17.95
roasted tomato, arugula, garlic aioli, cucumber mint relish, ciabatta bread

Avocado Toast 14.95
herb spread, radish sprouts, arugula, pickled red onion, farm egg,
manchego cheese, lemon vinaigrette, green tomato preserves

OAKWOOD GRILL

King Salmon (G) 26.95
herb butter, Szechuan green beans, creamed corn

Seared Wild Ahi (G) 25.95
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) 19.95
jidori free-range chicken, sautéed spinach with garlic, jasmine rice

Filet Mignon Skewers 19.95
"hibachi" teriyaki sauce, 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

AMERICAN REGIONAL SPECIALTIES

Beer Battered Fish and Chips 18.95
shoestring fries, cole slaw, tartar sauce, cocktail sauce, lemon

New Orleans BBQ Shrimp [Hot & Sweet] (G) 18.95
bell peppers, onions, tomatoes, mushrooms, jasmine rice

Macadamia-Crusted Mahi 22.95
grilled pineapple beurre blanc, jasmine rice, grilled asparagus

ROCK'N Crab Cakes 26.95
spicy rémoulade, tartar sauce, shoestring fries, cole slaw

"Big Easy" Spicy Shrimp and Sausage Gumbo 18.95
tasso ham, chicken, jasmine rice

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

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

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!] gold rum, sweet Hawaiian dark rum, tropical fruit juices	10
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Rock'N Margarita Sauza Silver tequila, triple sec, lime juice, agave, salt rim, Grand Marnier float	13
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Beach Hound Effen Cucumber vodka, St-Germain elderflower liqueur, grapefruit juice, agave nectar, salted rim	13
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Hibiscus Margarita Patron Silver tequila, St-Germain elderflower liqueur float, house-made hibiscus syrup, lime juice, sugar rim	13
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WINTER RELEASES

Money On My Mind Aviation gin, St-Germain elderflower liqueur, lemon, apple juice	13
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Spicy Apricot Margarita Avion Silver tequila, triple sec, lime juice, apricot preserves, jalepeño, tajin rim, egg white	13
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Pomegranate Basil Lemonade Stolichnaya vodka, basil, pomegranate puree, lemonade	13
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Bourbon Palmer Angel's Envy bourbon, lemon, passionfruit tea, mint	13
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Cranberry Mule Chopin vodka, cranberry puree, lime juice, ginger beer, rosemary	13
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Oaxacan Old Fashioned Maker's Mark bourbon, El Silencio Mezcal, chocolate bitters, orange	13
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Kiwi Collins Absolut Elyx, kiwi puree, lime juice, soda water	13
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Caskmate Cider Jameson Caskmate IPA edition, mint, lime juice, apple juice	13
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Aperol Spritz Da Luca Prosecco, Aperol, soda water	13
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Bee's Knees Bombay Sapphire gin, lemon juice, honey simple syrup	13
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Pear Martini Grey Goose La Poire vodka, St-Germain Elderflower liquor, grapefruit juice, lemon, sugar rim	14
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Toki Manhattan Suntory Toki Japanese whiskey, Luxardo cherry, Angostura bitters	14
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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
Strand Brewing Co. 24th Street Pale Ale, 6.1%, Torrance, 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.