



## 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 16.95 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)** 16.95  
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,  
signature cocktail sauce, Champagne mignonette, tabasco, lemon

## STARTERS

**San Francisco Sour Dough** 1.95  
whipped butter, sea salt

**Oak-Grilled Artichoke (G)** 14.95  
roasted garlic aioli

**Lobster Cargot** 24.95  
lemon garlic cream sauce, sour dough bread

**Popcorn Shrimp** 15.95  
spicy rémoulade, cocktail sauce

**New England Clam Chowder** Cup 9.95 Bowl 12.95  
smoked bacon

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

**Char-Grilled 'New Orleans Style' Oysters** 19.95  
Parmesan cheese, butter, chopped parsley, lemon

**Crispy Calamari** 16.95  
signature cocktail sauce, tartar sauce

**Coconut Prawns** 17.95  
shredded coconut, panko, Asian sesame slaw, pineapple beurre blanc

**Spinach and Artichoke Dip** 16.95  
veggies, tortilla chips, salsa

**ROCK'N Crab Cakes** 21.95  
spicy rémoulade, tartar sauce

**ROCK'N Steamers** 18.95  
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** 14.95  
romaine, garlic croutons, Parmesan cheese, lemon

**Blue Cheese Wedge (G)** 16.95  
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** 16.95  
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,  
fresh corn, cashews, hemp seeds, rosemary vinaigrette

**Tahitian Ahi Tuna Salad (G)** 19.95  
sashimi seared tuna, mango, cucumber, scallion, seaweed, tomato, romaine,  
carrot, macadamia nuts, sesame, cabbage, avocado, lime coconut vinaigrette

*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*

## ROCK'N SURF'N TURF

**Prime Flat Iron Steak & Petite Maine Lobster Tail** 43.95  
garlic mashed potatoes, oak-grilled asparagus, drawn butter  
*upgrade to Filet Mignon +14.95*

## OAKWOOD GRILL

**King Salmon (G)** 32.95  
herb butter, Szechuan green beans, creamed corn

**Seared Wild Ahi (G)** 34.95  
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)** 26.95  
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 shoestring fries

**Kapalua Rib-Eye (G)** 42.95  
Certified Angus Beef® natural rib-eye, marinated 72-hours,  
broccolini w/ sesame, honey glaze, jasmine rice

**Filet Mignon** 48.95  
herb butter, grilled asparagus, loaded baked potato

## AMERICAN REGIONAL SPECIALTIES

**New Orleans BBQ Shrimp [Hot & Sweet]** 27.95  
bell peppers, onions, tomatoes, mushrooms, jasmine rice

**ROCK'N Scampi** 28.95  
jumbo prawns, spicy garlic butter, mushrooms, capers, fresh linguini

**Macadamia-Crusted Mahi** 32.95  
grilled pineapple beurre blanc, jasmine rice, grilled asparagus

**Blackened Alaskan Halibut (G)** 42.95  
avocado aioli, Mexican creamed corn,  
creamy brussels sprouts

**ROCK'N Crab Cakes** 31.95  
cole slaw, shoestring fries, tartar sauce, spicy rémoulade

**Beer Battered Fish and Chips** 21.95  
shoestring fries, cole slaw, tartar sauce, 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, 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** 27.95  
spicy marinara, clams, shrimp, fresh fish, sautéed calamari, fresh linguini,  
garlic cheese toast

**Twin Maine Petite Lobster Tails** 39.95  
spicy mac 'n cheese, oak-grilled asparagus, drawn butter

**One-Pound King Crab Legs** 49.95  
spicy mac 'n cheese, creamy brussels sprouts

## 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/sesame, honey glaze
- jasmine rice
- creamy brussels sprouts gratin
- garlic mashed potatoes

## WINE BY THE GLASS

### Sparkling

Da Luca, Prosecco, NV, Italy	11/40
Mumm, Brut Prestige, NV, California	13/52
Gloria Ferrer, Brut Rose, NV, Sonoma Coast	15/60
J CA Cuvee, NV, Healdsburg, CA	15/60

### Sauvignon Blanc

Prophecy, 2017, Marlborough	12/42
Comstock, 2017, Dry Creek Valley	14/49
Rombauer, 2017, Napa Valley	15/50

### Chardonnay

Stone Cellars, 2017, Napa Valley	12/42
Rodney Strong, 2017, Sonoma County	13/45
Talbot Kali Hart, 2017, Monterey County	12/44
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	12/44
Blufeld, Riesling, 2017, Germany	11/38
Etude, Rosé, 2017, Napa Valley	13/42

### Pinot Noir

Votre Santé, 2015, California	12/44
Erath 'Resplendent', 2016, Oregon	14/49
Flor de Campo, 2014, Santa Barbara County	15/52
Goldeneye, 2016, Anderson Valley	20/70

### Cabernet Sauvignon

Louis M. Martini, 2016, Sonoma County	12/44
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	12/44
B Wise 'Wisdom', Red Blend, 2016, Sonoma County	15/52
'The Pessimist', Red Blend, 2017, Paso Robles	16/56

## GREATEST HITS

<b>The Navy Grog</b> [Celebrating 59 Years Strong!] gold rum, sweet Hawaiian dark rum, tropical fruit juices	10
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<b>Rock'N Margarita</b> Sauza Silver tequila, triple sec, lime juice, agave, salt rim, Grand Marnier float	13
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<b>Beach Hound</b> Effen Cucumber vodka, St-Germain elderflower liqueur, grapefruit juice, agave nectar, salted rim	13
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<b>Hibiscus Margarita</b> Patron Silver tequila, St-Germain elderflower liqueur float, house-made hibiscus syrup, lime juice, sugar rim	14
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## SPRING RELEASES

<b>Money On My Mind</b> Aviation gin, St-Germain elderflower liqueur, lemon, apple juice	13
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<b>Spicy Apricot Margarita</b> Avion Silver tequila, triple sec, lime juice, apricot preserves, jalepeño, tajin rim, egg white	13
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<b>Tropical Paradise</b> Bacardi Superior Rum, Malibu Coconut Rum, pineapple juice, Coconut Berry Red Bull	13
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<b>Pomegranate Basil Lemonade</b> Absolut vodka, basil, pomegranate puree, lemonade	13
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<b>Bourbon Palmer</b> Maker's Mark bourbon, lemon, passionfruit tea, mint	13
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<b>Cranberry Mule</b> Chopin vodka, cranberry puree, lime juice, ginger beer, rosemary	13
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<b>Oaxacan Old Fashioned</b> Maker's Mark bourbon, El Silencio Mezcal, chocolate bitters, orange	13
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<b>Kiwi Collins</b> Absolut Elyx, kiwi puree, lime juice, soda water	13
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<b>Caskmate Cider</b> Jameson Caskmate IPA edition, mint, lime juice, apple juice	13
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<b>Aperol Spritz</b> Da Luca Prosecco, Aperol, soda water	13
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<b>Bee's Knees</b> Bombay Sapphire gin, lemon juice, honey simple syrup	13
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<b>Pear Martini</b> Grey Goose La Poire vodka, St-Germain Elderflower liquor, grapefruit juice, lemon, sugar rim	14
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<b>Toki Manhattan</b> Suntory Toki Japanese whiskey, Luxardo cherry, Angostura bitters	14
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## WINE BY THE BOTTLE

### Sparkling

Nicolas Feuillatte, Champagne, NV, Champagne	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	250
Dom Pérignon by Moët & Chandon, 2009, Champagne	225
Perrier-Jouët 'Belle Epoque', Cuvée, 2011, Épernay	260
Louis Roederer 'Cristal', Brut, 2000, Reims	425

### Other Whites & Rosé

Bertrand, Gris Blanc Rose, 2018, France	45
Rodney Strong, Vin Gris Rose, 2017, Russian River Valley	50
Schloss Johannisberg, Riesling, 2016, Germany	50
Torres 'Verdejo', 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
Davis Bynum, Chardonnay, 2015, Sonoma Coast	45
Chloe, Chardonnay, 2016, Russian River 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
Stag's Leap 'Karia', Chardonnay, 2016, Napa Valley	80
Paul Hobbs, Chardonnay, 2016, Russian River Valley	90
Hanzell, Chardonnay, 2014, Sonoma Valley	80
Flowers, Chardonnay, 2016, Sonoma Coast	80
Joseph Phelps 'Freestone Vineyards', Chardonnay, 2016, Sonoma Coast	85

### Reds

Acacia, Pinot Noir, 2016, Sonoma Valley	52
Sanford, Pinot Noir, 2015, Santa Rita Hills	60
Belle Glos 'Clark & Telephone', Pinot Noir, 2017, Santa Maria Valley	65
Joseph Phelps 'Freestone Vineyards', Pinot Noir, 2016, Sonoma Coast	70
Patz & Hall, Pinot Noir, 2015, Sonoma Coast	80
Flowers, Pinot Noir, 2016, Sonoma Coast	85
Anonymous, Red Blend, 2017, Napa Valley	110
Justin 'Isosceles', Red Blend, 2015, Paso Robles	130
Joseph Phelps 'Insignia', Red Blend, 2015, Napa Valley	360
Daou 'Reserve', Cabernet Sauvignon, 2016, Paso Robles	100
Daou 'Soul of a Lion', Red Wine, 2016, Paso Robles	250
Grgić, Plavac Mali, 2016, Croatia	75
NorthStar, Merlot, 2012, Columbia Valley	60
Rutherford Hill, Merlot, 2015, Napa Valley	65
Comstock, Zinfandel, 2013, Dry Creek Valley	50
Baron Herzog, Cabernet Sauvignon, 2016, Central Coast	55
Faust, Cabernet Sauvignon, 2016, Napa Valley	85
Dariouh 'Caravan', Cabernet Sauvignon, 2014, Napa Valley	100
Stag's Leap 'Artemis', Cabernet Sauvignon, 2016, Napa Valley	110
Joseph Phelps, Cabernet Sauvignon, 2015, Napa Valley	160
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 Brew "Cali Squeeze Blood Orange," Hefeweizen, 5.4%, CA	8.5
Ballast Point "Grapefruit Sculpin", IPA 7.0%, San Diego, CA	9
Rotating Tap [Ask your server]	9
El Segundo Brewing Co. Rotating Tap, El Segundo, CA [Ask your server]	9
Elysian Brewing "Salute the Sun," Pale Ale, 5.2%, Seattle, WA	9
Elysian Brewing "Space Dust," IPA, 8.2%, Seattle, WA	9

## BOTTLES/CANS

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
Michelob Ultra, Pure Gold Lager, 3.8%, 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
Rekorderling Pear Cider, 4.5%, Vimmerby, Sweden	8

## BEVERAGES

Bottomless Beverages Coke, Diet Coke, Root Beer, Sprite, Lemonade, Arnold Palmer, Lemonade, Ginger Ale, Cranberry Soda, Soda Water, Hot Tea, Fruit Punch, Shirley Temple, Tonic Water, Coffee, Decaf Coffee	3.95
Coca Cola in the bottle	3.50
Bottled Water Badoit Sparkling Fiji Still	7 7 7

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