

## LUNCH



# ROCK'N FISH®

SEAFOOD, STEAKS & SPIRITS

## FRESH BREAD

**San Francisco Sour Dough** 2.95  
whipped butter, sea salt

## CHILLED

**Jumbo Prawns on Ice (G)** 17.95  
signature cocktail sauce, horseradish, lemon

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

## STARTERS

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

**New England Clam Chowder** Cup 9.95 Bowl 13.95  
smoked bacon

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

**Popcorn Shrimp** 16.95  
spicy rémoulade, cocktail sauce

**ROCK'N Crab Cakes** 22.95  
spicy rémoulade, tartar sauce

## FRESH SALADS

*grilled chicken 6.95; grilled king salmon 8.95; seared ahi 9.95*

**Caesar** 14.95  
romaine, garlic croutons, Parmesan cheese, lemon

**Classic Cobb (GFA)** 18.95  
applewood-smoked bacon, avocado, egg, tomato,  
green onions, blue cheese, romaine, grilled chicken or  
chilled shrimp, choice of dressing

**Blue Cheese Wedge (GFA)** 16.95  
iceberg hearts, red onions, applewood-smoked bacon,  
tomatoes, candied walnuts, blue cheese dressing

**Tahitian Ahi Tuna Salad (GFA)** 21.95  
sashimi seared tuna, mango, cucumber, scallion,  
seaweed, tomato, romaine, carrot, macadamia nuts,  
sesame, cabbage, avocado, lime coconut vinaigrette

## ROCK'N SIDES 5.95

- oak-grilled asparagus
- charred brocolini w garlic
- spicy mac 'n cheese
- French fries
- jasmine rice
- garlic mashed potatoes
- sautéed spinach w/ garlic
- loaded baked potato  
[add +1.95]

## OAKWOOD GRILL

*choice of two sides; all fish available blackened upon request*

**Ora King Salmon (GFA)** 29.95  
herb butter

**Seared Wild Ahi (GFA)** 34.95  
ponzu, scallion

**Alaskan Halibut (GFA)** 38.95  
avocado aioli, fresh lemon

**Baja Striped Bass (GFA)** 33.95  
lobster beurre blanc, tarragon, sungold tomato

**Oregon Rockfish (GFA)** 29.95  
blackened seasoning, Cajun butter

**"Hibachi" Teriyaki Chicken (GFA)** 26.95  
Jidori free-range chicken

**Filet Mignon Skewers (GFA)** 24.95  
"hibachi" teriyaki sauce [Chef recommends "medium"]

**Prime Flat Iron (GFA)** 29.95  
red wine reduction, herb butter

## REGIONAL SPECIALTIES

**Ultimate Burger** 17.95  
two patties, Hook's cheddar cheese, iceberg lettuce,  
tomatoes, pickles, grilled onions, spicy rémoulade, fries

**Blackened Fish Tacos (GFA)** 19.95  
mango salsa, fresh cabbage, spicy rémoulade, avocado,  
corn tortillas

**Blackened King Salmon Sandwich** 19.95  
roasted tomato, arugula, garlic aioli, cucumber mint relish,  
brioche bun, choice of fries or side salad

**ROCK'N Scampi** 29.95  
jumbo prawns, spicy garlic butter, mushrooms, capers,  
fresh linguini

**Beer Battered Fish and Chips** 21.95  
French fries, cole slaw, tartar sauce, cocktail sauce, lemon

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

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

**Twin Maine Petite Lobster Tails** 44.95  
spicy mac 'n cheese, oak-grilled asparagus, drawn butter

## DESSERTS

**Sticky Toffee Pudding** 9.95  
vanilla bean ice cream

**Chocolate Lava Cake** 12.95  
vanilla bean ice cream

**New Orleans Bread Pudding** 9.95  
Jack Daniels Sauce, whipped cream

*Thank you for choosing to dine at Rock'N Fish. We are excited to take care of you and your guest(s). Due to Covid-19 our daily operations have had to change and our occupancy has been reduced. Please note that all reservations have a **1hr 45min time limit**. Your understanding and support is appreciated.*

*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 undercooked meat, poultry or eggs can cause foodborne illness. (GFA) = Gluten-free upon request*

*Updated: 09-10-2020*

## ALCOHOLIC BEVERAGES

<b>The Navy Grog</b> [Celebrating 60 Years Strong!] Gold rum, sweet Hawaiian dark rum, tropical fruit juices	11
<b>Rock'N Margarita</b> Silver tequila, triple sec, lime juice, agave, salt rim, Grand Marnier float	13
<b>Chingon Michelada</b> George Lopez Brewing Co., Misa Lada mix, Tajin rim	11
<b>Beach Hound</b> Effen Cucumber vodka, St-Germain Elderflower liqueur, grapefruit juice, agave nectar, salted rim	13
<b>Hibiscus Margarita</b> Silver tequila, St-Germain Elderflower liqueur float, house-made hibiscus syrup, lime juice, sugar rim	14
<b>Pear Martini</b> Grey Goose La Poire vodka, St-Germain Elderflower liquor, grapefruit juice, lemon, sugar rim	14

## WINE BY THE GLASS

### Sparkling

Lamarca, Prosecco, NV, Italy	12/44
Mumm, Brut Prestige, NV, California	13/52
Lucien Albrecht, Brut Rose, NV, Alsace, France	15/58

### Sauvignon Blanc

Starborough, 2017, Marlborough	12/42
Comstock, 2018, Dry Creek Valley	14/49

### Chardonnay

Lapostolle 'Grand Selection', 2016, Chile	11/40
Talbott Kali Hart, 2017, Monterey County	14/46
Monticello Vineyards, 2016, Napa Valley	17/60
Rombauer, 2018, Napa Valley	19/70

### Other Whites & Rosé

Pine Ridge, Chenin Blanc+Viognier, 2018, CA	11/42
Lucien Albrecht, Riesling, 2018, Alsace, France	12/44
DaVinci, Pinot Grigio, 2018, Italy	12/44
B Wise 'Ronda', Rosé, 2018, Sonoma	11/42
Maison No. 9, Rosé, 2019, Provence, France	15/50

### Pinot Noir

Canyon Road, 2018, California	11/40
Sextant 2017, Santa Lucia Highlands	15/55
Goldeneye, 2016, Anderson Valley	25/80

### Cabernet Sauvignon

Lapostolle 'Grand Selection', 2017, Chile	11/40
BV, 2016, Napa Valley	15/52
B Wise 'Trios', 2017 Sonoma County	16/56

### Other Reds

Comstock, Zinfandel, 2014, Dry Creek Valley	13/50
B Wise 'Wisdom', Red Blend, 2016, Sonoma	15/52

## DRAUGHT BEER

Bud Light, Light Lager, 4.2% [16oz]	7.5
Kona Big Wave Golden Ale, 4.4% [16oz]	9
Stella Artois, Belgian Pilsner, 5.0% [16oz]	9
Buzzrock Brewing Co. Hazy IPA, 6.6% [16oz]	9.5
Buzzrock Brewing Co. Pilsner, 4.9% [16oz]	9
George Lopez Brewing, Lil Mexi Lager 5.1% [16oz]	9
George Lopez Brewing, Naranja Crema 5.2% [16oz]	9
George Lopez Brewing, Paloma IPA, 7.5% [16oz]	9

## BOTTLES/CANS

Budweiser, Pale Lager, 5.0% [16oz]	7
Michelob Ultra, Light Lager, 4.2% [16oz]	7
Redbridge, American Amber, 4.0% [12oz] [GF]	7
Corona Extra, Pale Lager, 4.6% [12oz]	8
Rekorderlig Pear Cider, 4.5% [11.2oz]	8
Guinness Draught Can 4.2% [14.9oz]	8
Beck's, Low Alcohol Beer, 0.3% [12oz] [Non-alcoholic]	7

## 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
Dom Pérignon by Moët & Chandon, 2009, Champ	225
Perrier-Jouët 'Belle Epoque', Cuvée, 2011, Épernay	260
Louis Roederer 'Cristal', Brut, 2000, Reims	425

### Whites & Rosé

Four Vines, 2018, Central Coast	40
Bertrand, Gris Blanc Rosé, 2018, France	45
Rodney Strong, Vin Gris Rosé, 2017, Russian River	50
Schloss Johannisberg, Riesling, 2017, Germany	50
Livio Felluga, Pinot Grigio, 2016, Italy	45
Justin, Sauvignon Blanc, 2018, Central Coast	45
Kim Crawford, Sauvignon Blanc, 2018, 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, CA	45
Davis Bynum, Chardonnay, 2017, Sonoma Coast	45
Patz & Hall, Chardonnay, 2016, Sonoma Coast	50
Comstock Chardonnay, 2014, Sonoma Coast	55
Frank Family, Chardonnay, 2017, Carneros	55
Alpha & Omega, 'Unoaked' Chardonnay, 2014, NV	60
J Vineyards, Chardonnay, 2016, Russian River Valley	60
Jordan, Chardonnay, 2016, Russian River Valley	70
Stag's Leap 'Karia', Chardonnay, 2016, NV	80
Paul Hobbs, Chardonnay, 2016, Russian River	90
Hanzell, Chardonnay, 2014, Sonoma Valley	80
Flowers, Chardonnay, 2016, Sonoma Coast	80
Joseph Phelps 'Freestone', Chard, 2017, Sonoma	85

### Reds

Sanford, Pinot Noir, 2017, Stanta Rita Hills	60
Belle Glos 'Clark & Telephone', Pinot Noir, 2017	65
Joseph Phelps 'Freestone', Pinot Noir, 2017, Sonoma	70
Patz & Hall, Pinot Noir, 2017, Sonoma Coast	80
Flowers, Pinot Noir, 2016, Sonoma Coast	85
Anonymous, Red Blend, 2015, Napa Valley	110
Justin 'Isosceles', Red Blend, 2016, Paso Robles	130
NorthStar, Merlot, 2013, Columbia Valley	60
Rutherford Hill, Merlot, 2015, Napa Valley	65
Comstock, Zinfandel, 2013, Dry Creek Valley	50
Buena Vista, Cabernet Sauvignon, 2016, North Coast	43
Baron Herzog, Cabernet Sauvignon, 2017	55
Faust, Cabernet Sauvignon, 2017, Napa Valley	85
Daou 'Reserve', Cabernet Sauvignon, 2016, Paso	100
Darioush 'Caravan', Cabernet Sauvignon, 2014, NV	100
Stag's Leap 'Artemis', Cabernet Sauvignon, 2016, NV	110
Joseph Phelps, Cabernet Sauvignon, 2016, NV	160

## CELLAR SELECTIONS

Silver Oak, Cabernet Sauvignon 2015 Napa Valley	175
Daou 'Soul of a Lion', Red Wine, 2016, Paso Robles	200
Joseph Phelps 'Insignia', Red Blend, 2015, NV	250
Ornellaia, Red Blend, 2016, Bolgheri, Italy	275
Shafer 'HillsideSelect', Cabernet Sauvignon, 2013, NV	315
Opus One, Red Blend, 2015, NV	360

## NON-ALCOHOLIC BEVERAGES

<b>Bottomless Beverages</b> [dine-in only]	4.50
Coke, Diet Coke, Sprite, Ginger Ale, Root Beer, Iced Tea, Arnold Palmer, Lemonade, Cranberry Soda, Soda Water, Tonic Water, Hot Tea, Fruit Punch, Shirley Temple	

<b>Solé Sparkling Water</b> [750mL]	7
<b>Fiji Still Water</b> [500mL]	4.95
<b>Red Bull</b> [Regular or Sugar Free]	4.95
<b>Juice</b> [Orange, Grapefruit, Pineapple, Tomato]	3.95
<b>Ginger Beer</b>	4.95