



ROCK'N FISH
SEAFOOD, STEAKS & SPIRITS

TAKE-OUT & DELIVERY

APPETIZERS

San Francisco Sour Dough 2.95
whipped butter, sea salt

Oak-Grilled Artichoke (GFA) 14.95
roasted garlic aioli

New England Clam Chowder Cup 9.95 Bowl 13.95
smoked bacon

Popcorn Shrimp 16.95
spicy rémoulade, cocktail sauce

Crispy Calamari 16.95
signature cocktail sauce, tartar sauce

ROCK'N Crab Cakes 22.95
spicy rémoulade, tartar sauce

Coconut Crusted Mahi Sliders 20.95
mango slaw, avocado, sweet chili aioli

FRESH SALADS

add grilled king salmon 8.95

Caesar 14.95
romaine, garlic croutons, Parmesan cheese, lemon

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

REGIONAL SPECIALTIES

Ultimate Burger 17.95
one 6oz patty, Hook's cheddar cheese, iceberg lettuce, tomatoes, pickles, grilled onions, spicy rémoulade

Blackened King Salmon Sandwich 19.95
roasted tomato, arugula, garlic aioli, cucumber mint relish, brioche bun, a side of French fries

Ora King Salmon (GFA) 32.95
herb butter, a choice of two sides

Oregon Rockfish (GFA) 29.95
blackened seasoning, Cajun butter, a choice of two sides

Seared Wild Ahi (GFA) 34.95
ponzu, scallion

Filet Mignon Skewers (GFA) 24.95
"hibachi" teriyaki sauce, a choice of two sides [Chef recommends "medium"]

Beer Battered Fish and Chips 24.95
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

ROCK'N SIDES 5.95

- roasted broccolini with sesame honey vinaigrette
 - French fries
 - jasmine rice
- garlic mashed potatoes
- sautéed spinach with garlic

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: 01-15-2020

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ALCOHOLIC BEVERAGES

The Navy Grog [Celebrating 61 Years Strong!] Gold rum, sweet Hawaiian dark rum, tropical fruit juices	11
Rock'N Margarita Silver tequila, triple sec, lime juice, agave, salt rim, Grand Marnier float	13
Chingon Michelada George Lopez Brewing Co., Misa Lada mix, Tajín rim	11
Beach Hound Effen Cucumber vodka, St-Germain Elderflower liqueur, grapefruit juice, agave nectar, salted rim	13
Hibiscus Margarita Silver tequila, St-Germain Elderflower liqueur float, house-made hibiscus syrup, lime juice, sugar rim	14
Pear Martini Grey Goose La Poire vodka, St-Germain Elderflower liquor, grapefruit juice, lemon, sugar rim	14

WINE BY THE GLASS

Sparkling

Benacetto, Prosecco Brut, NV, Italy	12/46
Mumm, Brut Prestige, NV, California	13/52
Lucien Albrecht, Brut Rose, NV, Alsace, France	15/58

Sauvignon Blanc

Villa Maria 'Private Bin', 2019, Marlborough	14/46
Comstock, 2018, Dry Creek Valley	14/49

Chardonnay

Seaglass, 2019, Santa Barbara	11/40
Lapostolle 'Grand Selection', 2016, Chile	12/44
Talbot Kali Hart, 2017, Monterey County	14/46
Monticello Vineyards, 2016, Napa Valley	17/60
Rombauer, 2018, Napa Valley	19/70

Other Whites & Rosé

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
Folie à Deux 'Alexander Valley', 2016, Sonoma	14/49
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

Kershaw's Wicked Curve, Grapefruit Ale, 5.3% [16oz]	9.5
Bud Light, Light Lager, 4.2% [16oz]	7.5
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 Paloma IPA, 7.5% [16oz]	9
George Lopez Brewing Naranja Crema, 5.1% [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
2 Towns 'Made Marion,' Blackberry Cider, 6.0% [11.2oz]	8
Guinness Draught Can 4.2% [14.9oz]	8
Athletic Brewing Co. Run Wild IPA [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
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 'Hillside Select', Cabernet Sauvignon, 2013, NV	315
Opus One, Red Blend, 2015, NV	360

NON-ALCOHOLIC BEVERAGES

Bottomless Beverages [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	
Solé Sparkling Water [750ml]	7
Fiji Still Water [1L]	7
Red Bull [Regular or Sugar Free]	4.95
Juice [Orange, Grapefruit, Pineapple, Tomato]	3.95
Ginger Beer	4.95