



ROCK'N FISH

SEAFOOD, STEAKS & TAP HOUSE

FRESH BREAD

San Francisco Sour Dough 2.95
whipped butter, sea salt

STARTERS

Oak-Grilled Artichoke (G) 14.95
roasted garlic aioli

Maui-Style Poke 18.95
ahi, avocado, cucumber, red onion, green onions, tamari sauce, crispy wontons

Popcorn Shrimp 15.95
spicy rémoulade, cocktail sauce

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

New England Clam Chowder 12.95
smoked bacon

Crispy Calamari 16.95
cocktail & tartar sauces

Spinach and Artichoke Dip 15.95
veggies, tortilla chips, salsa

ROCK'N Crab Cakes 19.95
jumbo lump blue crab, spicy rémoulade, tartar sauce

FRESH SALADS

grilled chicken 6.95, grilled salmon 9.95, seared ahi 11.95, chilled prawns 9.95

ROCK'N House (G) 10.95
baby kale, radish, almonds, manchego cheese, Castelvetrano olives, citrus vinaigrette

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

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

Chopped 15.95
arugula, Israeli couscous, currants, tomatoes, pepitas, roasted corn, Parmesan cheese, buttermilk basil dressing

BURGERS, SANDWICHES & TACOS

substitute any ROCK'N Side for \$1.00, add a small Caesar to any entrée for \$5.95

Ultimate Burger 18.95
two fresh ground chuck patties, melted double Cheddar, caramelized onions, pickles, crisp lettuce, tomato, spicy rémoulade, brioche bun, natural fries

Blackened Salmon Sandwich 17.95
roasted tomato, arugula, garlic aioli, cucumber mint relish, ciabatta bread, Szechuan green beans

French Dip 19.95
sliced roasted prime beef, au jus, toasted French roll, garlic aioli, natural fries
add Gruyère \$1.00

Blackened Fish Tacos 18.95
white corn tortillas, sweet chili aioli slaw, tropical salsa, tortilla chips

Crispy Fish Sandwich 17.95
wild Pacific rockfish, cornmeal crusted, cole slaw, avocado, pickles, rémoulade, brioche bun, fries

ROCK'N SURF'N TURF

Prime Flat Iron Steak & Petite Maine Lobster Tail
garlic mashed potatoes, seasonal vegetable, drawn butter \$39.95
upgrade to Filet Mignon +\$15

OAKWOOD GRILL

substitute any ROCK'N Side for \$1.00, add a small Caesar to any entrée for \$5.95

Fresh Catch Of The Day 28.95
chef's choice of fish

Salmon (G) 27.95
herb butter, Szechuan green beans, creamed corn

Louisiana-Style Blackened Swordfish 28.95
corn maque choux, Nueske's bacon, grilled asparagus, tequila lime butter

"Hibachi" Teriyaki Chicken (G) 24.95
jidori free-range chicken, Szechuan green beans, jasmine rice

Memphis-Style Oak-Grilled BBQ Pork Ribs (G) ½-Rack 19.95 Full-Rack 29.95
BBQ sauce, spicy mac'n cheese, coleslaw

Steak Frites (G) 32.95
prime flat iron steak, red wine reduction, herb butter, truffle fries

Kapalua Rib-Eye (G) 44.95
Certified Angus Beef® natural rib-eye, marinated 72-hours, Szechuan green beans, jasmine rice

Filet Mignon 49.95
blue cheese & chive butter, garlic mashed potatoes, seasonal vegetables

AMERICAN REGIONAL SPECIALTIES

Blackened Rockfish 26.95
avocado aioli, seasonal vegetable, jasmine rice

Southern-Style Catfish 26.95
mushroom lemon caper sauce, broccolini, Swiss chard

New Orleans BBQ Shrimp [Hot & Sweet] (G) 27.95
bell peppers, onions, tomatoes, mushrooms, lemon, jasmine rice

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

Beer Battered Fish and Chips 21.95
natural fries, cole slaw, tartar & cocktail sauces, lemon

San Francisco Cioppino 29.95
fresh fish, shrimp, clams, scallops, spicy tomato broth, garlic, white wine, garlic cheese toast

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

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

ROCK'N SIDES 5.95

- Szechuan green beans
- oak-grilled asparagus
- spicy mac'n cheese
- natural fries
- sweet potato fries
- truffle fries
- seasonal vegetables
- garlic mashed potatoes
- creamed corn

Fresh seafood seven days a week. Our food is prepared daily. Water will be served upon request only. Parties of 6 or more will be subject to an 18% service charge. The service charge is a taxable item. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

(G) = Gluten-free upon request

Updated: 03-01-2019

GREATEST HITS

The Navy Grog [Celebrating 59 Years Strong!] gold rum, sweet Hawaiian dark rum, tropical fruit juices	12
The Aviation [New!] Aviation Gin, crème de violette, maraschino liqueur, lemon juice	15
Toki Old Fashioned [New!] Suntory Toki whisky, Luxardo syrup, orange bitters	14
Aperol Spritz [New!] Aperol, Prosecco, soda water	14
The Flower Martini [New!] Effen Raspberry vodka, lemon sour, hibiscus, St-Germain	15
Ginger Softly [New!] El Silencio mezcal, ginger purée, pineapple juice, lime juice, chili rim	14
Irish Manhattan [New!] Jameson Caskmate Stout, Carpano Antica, Angostura bitters	15
The Mule [Moscow or Kentucky] Stolichnaya vodka or Maker's Mark bourbon, house-made ginger syrup, lime, ginger beer	14
ROCK'N Margarita Avion tequila, lime, Grand Marnier, salted rim	14
Classic Mojito Bacardí Limón rum, muddled mint & lime, sugar	14
Hurricane Bacardi Dark rum, passionfruit, orange, lime, pomegranate	14
Smokin' Margarita Patrón Silver tequila, lime juice, agave nectar, cucumber, jalapeño	14
Pear-fect Martini Grey Goose La Poire, lychee, lime	14
Coconut Dream Martini Grey Goose Vanilla vodka, pineapple, coco real	14
Emotional Rescue Absolute Elix vodka or Bombay Sapphire gin, cucumber, mint, lime, agave	14
Pomegranate Delicere Chopin vodka, St-Germain, pomegranate, lime, cucumber, mint, Sprite	14
Beast of Bourbon Angel's Envy bourbon, lemon, mint, strawberry purée, simple syrup	15

DRAUGHT BEER

Ballast Point Sculpin IPA, San Diego, CA, 7%	9
Ballast Point Seasonal Tap, San Diego, CA [see server]	9
Golden Road 329 Lager, Glendale, CA, 4.8%	8
Golden Road Hefeweizen, Glendale, CA, 5%	8
Golden Road Get Up Off That Brown Ale, Glendale, CA, 5.5%	8
Golden Road Wolf Pup Session IPA, Glendale, CA, 4.5%	8.5
Golden Road Wolf Among Weeds IPA, Glendale, CA, 8%	9
805 Blonde Ale, Paso Robles, CA, 4.7%	8
Big Wave Golden Ale, Hawaii, 4.6%	8
Modelo Especial Lager, Mexico 4.4%	8
Stella Artois, Leuven, Belgium, 5.2%	9
Bud Light, St Louis, MO, 4.2%	8
Sam Adams Lager, Boston, MA, 5%	8
Elysian Space Dust IPA, Seattle, WA, 8.2%	9
Elysian Seasonal Tap, Seattle, WA [see server]	9
Guinness Draught, Dublin, Ireland, 4.2%	8.5

BEER BY THE BOTTLE

Ace Pineapple Cider, California, 5%	7
Michelob Ultra [16 oz aluminum], St Louis, MO, Light Lager, 4%	7
Corona, Mexico, Pale Lager, 5.2%	8
Budweiser [16 oz aluminum], St Louis, MO, Lager, Pale Lager, 5%	7
Heineken, Netherlands, Lager, 5.4%	7
Redbridge [gluten-free], St Louis, MO, Red Lager, 4%	7
O'Mission [gluten-free], Portland, OR, Pale Ale, 5.8%	7
Becks [Non-alcoholic], Germany	7
Stella Cidre, Leuven, Belgium, Cider, 4.5%	7

BEVERAGES

Water 500ml	6.95
Evian or Badoit Sparkling Water	
Energy Drinks	5.95
Red Bull or Sugar Free Red Bull	
Bottomless Beverages	4.95
Coke, Diet Coke, Sprite, Ginger Ale, Hi-C Fruit Punch, Iced Tea	
Arnold Palmer	4.95

WINE BY THE GLASS

Sparkling	
Da Luca, Prosecco, NV, Italy	11 / 40
Mumm Napa, brut, NV, Napa Valley	13 / 52
Gloria Ferrer, Brut Rosé, NV, Russian River	18 / 68
Sauvignon Blanc	
Haymaker, 2018, Marlborough	11 / 40
Comstock, 2017, Dry Creek Valley, Sonoma County	13 / 42
Chardonnay	
Stone Cellars, 2017, California	11 / 38
Chloe, 2016, Sonoma County	13 / 48
Franciscan, 2016, Napa Valley	13 / 42
Ferrari-Carano, 2016, Sonoma County	15 / 54
Grgich Hills Estate, 2016, Napa Valley	17 / 60
Other Whites & Rosés	
Ruffino Lumina, Pinot Grigio, 2017, Italy	11 / 38
Domaine Royal de Jarras, Rosé, 2017, France	12 / 40
Corvo, Moscato, 2017, Italy,	11 / 40
Pinot Noir	
Rex Goliath, 2015, California	11 / 38
Flor de Campo, 2014, Santa Barbara	13 / 48
Meiomi, 2016, Sonoma Coast	15 / 58
Starmont, 2016, Sonoma	18 / 68
Merlot	
Drumheller, 2015, Columbia Valley, Washington	11 / 42
Cabernet Sauvignon	
Stone Cellars, 2015, California	11 / 38
Simi, 2016, Alexander Valley	14 / 52
BV, 2015 Cabernet Sauvignon, Napa	16 / 56
Robert Mondavi, 2016, Napa Valley	17 / 60
DAOU "Reserve", 2016, Paso Robles	25 / 90
Other Reds	
Diseno, Malbec, 2017, Mendoza, Argentina	12 / 36
Gnarly Head, Old Vine Zinfandel, 2017, Lodi California	12 / 38
B-Wise "Wisdom," Cab-Merlot-Zin-Syrah, 2015, Sonoma	14 / 46

WINE BY THE BOTTLE

Sparkling	
G.H. Mumm "Grand Cordon," brut, NV, Champagne, France	75
Nicholas Feuillatte Rosé, brut, NV, Champagne, France	100
Veuve Clicquot "Yellow Label," brut, NV, Champagne, France	115
Dom Pérignon, brut, 2006, Champagne, France	375
White	
Livio Feruga, Pinot Grigio, 2017, Italy	55
Terlato, Pinot Grigio, 2016, Italy	75
Kim Crawford, Sauvignon Blanc, 2018, Marlborough	50
Illumination, Sauvignon Blanc, 2016, California	70
Hugel, Riesling, 2016, Germany	51
Meomi, Chardonnay, 2016, California	50
Cuvaision, Chardonnay, 2016, Carneros	55
Outlot, Chardonnay, 2015, Sonoma County	58
Etude, Chardonnay, 2015, Carneros	65
Rombauer, Chardonnay, 2017, Carneros	75
Jordan, Chardonnay, 2016, Napa Valley	95
Hanzell, Chardonnay, 2013, Sonoma County	110
Flowers, Chardonnay, 2016, Sonoma Coast	120
Red	
Acacia, Pinot Noir, 2015, Carneros	48
Patz & Hall, Pinot Noir, 2015, Sonoma Coast	75
Flowers, Pinot Noir, 2016, Sonoma Coast	110
Rutherford Hill, Merlot, 2015, Napa Valley	85
Comstock, Zinfandel, 2014, Dry Creek Valley	60
B-Wise "Trios," Cabernet Sauvignon, 2016, Moon Mountain	60
Kenwood "Jack London," Cabernet Sauvignon, 2015, Sonoma Mtn	70
Faust, Cabernet Sauvignon, 2016, Napa Valley	84
Dariouh "Caravan," Cabernet Sauvignon, 2014, Napa Valley	105
Terra Valentine "Spring Mountain," Cabernet, 2014, Napa Valley	110
Groth, Cabernet Sauvignon, 2014, Oakville	125
Joseph Phelps, Cabernet Sauvignon, 2015, Napa Valley	145
Silver Oak, Cabernet Sauvignon, 2014, Alexander Valley	150
Chimney Rock, Cabernet Sauvignon, 2015, Napa Valley	185
Robert Mondavi, Cabernet Sauvignon Reserve, 2015, To Kalon	250
Vidal Fleury, 2012, Chateaufneuf Du Pape, Rhône	120
Cline, 2015, Syrah, California	50
Terra Valentine "Amore," Sangiovese, 2012, Napa Valley	65
DAOU "Pessimist," Red Blend, 2017, Paso Robles	55
DAOU "Soul of a Lion," Meritage Blend, 2015, Paso Robles	275
Opus One, Red Blend, 2013, Oakville	395

Vintages subject to change. Corkage is \$25.00 per bottle. Updated: 03-01-2019.