



ROCK'N FISH

SEAFOOD, STEAKS & TAP HOUSE

FRESH BREAD

San Francisco Sour Dough 3.95
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 16.95
spicy rémoulade, cocktail sauce

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

New England Clam Chowder 13.95
smoked bacon

Crispy Calamari 16.95
cocktail & tartar sauces

Spinach and Artichoke Dip 16.95
veggies, tortilla chips, salsa

ROCK'N Crab Cakes 22.95
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, Napa cabbage, radish, almonds, manchego cheese, Castelvetrano olives, citrus vinaigrette

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

Caesar 15.95
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 16.95
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 19.95
two fresh ground chuck patties, melted double Cheddar, caramelized onions, pickles, crisp lettuce, tomato, spicy rémoulade, brioche bun, natural fries

Blackened Salmon Sandwich 19.95
roasted tomato, arugula, garlic aioli, cucumber mint relish, ciabatta bread, Szechuan green beans

French Dip 22.95
sliced roasted prime beef, au jus, toasted French roll, garlic aioli, natural fries
add Gruyère \$1.00

Blackened Fish Tacos 19.95
white corn tortillas, sweet chili aioli slaw, tropical salsa, tortilla chips

Crispy Fish Sandwich 18.95
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 \$6.95

Fresh Catch Of The Day 29.95
chef's choice of fish

Salmon (G) 29.95
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) 26.95
jidori free-range chicken, Szechuan green beans, jasmine rice

Memphis-Style Oak-Grilled BBQ Pork Ribs (G) ½-Rack 21.95 Full-Rack 32.95
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 27.95
avocado aioli, seasonal vegetable, jasmine rice

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

New Orleans BBQ Shrimp [Hot, Hot & Sweet] (G) 29.95
bell peppers, onions, tomatoes, mushrooms, lemon, jasmine rice

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

Beer Battered Fish and Chips 22.95
natural fries, cole slaw, tartar & cocktail sauces, lemon

San Francisco Cioppino 34.95
fresh fish, shrimp, clams, scallops, spicy tomato broth, garlic, white wine, garlic cheese toast

Seafood Jambalaya 32.95
spicy cajun cream, clams, shrimp, fresh fish, andouille sausage, mushrooms, Parmesan cheese, jasmine rice or fresh linguini

Blackened Salmon Penne Pesto 27.95
pesto sauce, mushrooms, sun-dried tomatoes, kalamata olives, topped with toasted pine nuts and blackened salmon

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: 03/10/2020

GREATEST HITS

The Navy Grog [Celebrating 59 Years Strong!] gold rum, sweet Hawaiian dark rum, tropical fruit juices	15
The Aviation [New!] Aviation Gin, crème de violette, maraschino liqueur, lemon juice	16
Toki Old Fashioned [New!] Suntory Toki whisky, Luxardo syrup, orange bitters	15
Aperol Spritz [New!] Aperol, Prosecco, soda water	15
The Flower Martini [New!] Effen Raspberry vodka, lemon sour, hibiscus, St-Germain	16
Ginger Softly [New!] El Silencio mezcal, ginger purée, pineapple juice, lime juice, chili rim	15
Cali Getaway [New!] Bacardí Lime, muddled blueberries, lime juice, Coconut Berry Red Bull	16
The Rolling Mango [New!] Absolut Mango, lime juice, muddled jalapeno, mango puree, chili rim	15
The Mule [Moscow or Kentucky] Absolut vodka or Maker's Mark bourbon, house-made ginger syrup, lime, ginger beer	15
ROCK'N Margarita Avion tequila, lime, Grand Marnier, salted rim	15
Classic Mojito Bacardí Limón rum, muddled mint & lime, sugar	15
Hurricane Bacardi Dark rum, passionfruit, orange, lime, pomegranate	15
Smokin' Margarita Patrón Silver tequila, lime juice, agave nectar, cucumber, jalapeño	15
Pear-fect Martini Grey Goose La Poire, lychee, lime	16
Coconut Dream Martini Grey Goose Vanilla vodka, pineapple, coco real	16
Emotional Rescue Absolut Elyx vodka or Bombay Sapphire gin, cucumber, mint, lime, agave	16
Pomegranate Delicere Chopin vodka, St-Germain, pomegranate, lime, cucumber, mint, Sprite	15

DRAUGHT BEER

George Lopez Lil' Mexi, Torrance, CA, 5.2%	8.5
Buzzrock Pilsner, Torrance, CA, 4.8%	8.5
Bud Light, St Louis, MO, 4.2%	8.5
Stella Artois, Leuven, Belgium, 5.2%	9.5
Kona "Long Board" Lager, Hawaii, 4.6%	8.5
805 Blonde Ale, Paso Robles, CA, 4.7%	8.5
Golden Road 329 Lager, Glendale, CA, 4.8%	8.5
Golden Road Hefeweizen, Glendale, CA, 5%	8.5
George Lopez Ta Loco Naranja Crema, Torrance, CA, 5.1%	9
Buzzrock Hazy IPA, Torrance, CA, 6.7%	9.5
Golden Road Wolf Among Weeds IPA, Glendale, CA, 8%	9
Ballast Point Sculpin IPA, San Diego, CA, 7%	9.5
Elysian Space Dust IPA, Seattle, WA, 8.2%	9.5
Golden Road Get Up Off That Brown Ale, Glendale, CA, 5.5%	8.5
Karl Strauss "Wreck Alley," Imperial Stout, San Diego, CA, 9%	9.5
Guinness Draught, Dublin, Ireland, 4.2%	9.0

BEER BY THE BOTTLES/CANS

Ace Pineapple Cider [gluten-free], California, 5%	8
Michelob Ultra [16 oz aluminum], St Louis, MO, Light Lager, 4%	8
Corona, Mexico, Pale Lager, 5.2%	9
Budweiser [16 oz aluminum], St Louis, MO, Lager, Pale Lager, 5%	8
Heineken, Netherlands, Lager, 5.4%	8
Redbridge [gluten-free], St Louis, MO, Red Lager, 4%	8
O'Mission [gluten-free], Portland, OR, Pale Ale, 5.8%	8
Becks [Non-alcoholic], Germany	8
Heineken [Non-alcoholic], Netherlands, Lager	8
Stella Cidre, Leuven, Belgium, Cider, 4.5%	8
ReKorderlig Passion Fruit, Sweden, Cider, 4.5% [can, gluten-free]	8

BEVERAGES

Water	7.95
Fiji [1L] or Sole Sparkling Water [750ml]	
Energy Drinks	6.95
Original, Sugarfree, Coconut Berry, Tropical, Tangerine	
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	
La Marca, Prosecco, NV, Italy	12 / 41
Mumm Napa, brut, NV, Napa Valley	14 / 53
Lucien Albrecht Cremant d'Alsace, brut rosé, NV, Alsace, France	19 / 72
Sauvignon Blanc	
Prophecy, 2018, Marlborough	12 / 42
Comstock, 2018, Dry Creek Valley, Sonoma County	14 / 43
Chardonnay	
Lapostolle "Grand Selection," 2016, Chile	13 / 45
Sextant, 2016, Central Coast	14 / 47
Ferrari-Carano, 2017, Sonoma County	16 / 55
Chalk Hill, 2017, Sonoma County	16 / 59
Other Whites & Rosés	
Da Vinci, Pinot Grigio, 2018, Italy	12 / 42
Corvo, Moscato, 2017, Italy	12 / 41
Fleur de Mer, Rosé, 2018, France	14 / 43
Pinot Noir	
Canyon Road, 2017, California	12 / 39
Sextant, 2017, Central Coast	15 / 53
Duckhorn "Migration," 2017, Sonoma Coast	19 / 69
Cabernet Sauvignon	
Lapostolle "Grand Selection," 2015, Chile	12 / 42
Louis Martini, 2017, Sonoma County	14 / 51
BV, 2016, Napa Valley	17 / 57
DAOU "Reserve", 2017, Paso Robles	24 / 91
Other Reds	
B-Wise "Wisdom," Cab-Merlot-Zin-Syrah, 2016, Sonoma	14 / 46
Tobin James "Liquid Love," Late Harvest, 2014, Paso Robles [375ml]	12 / 42
Comstock, Zinfandel, 2014, Dry Creek Valley	14 / 55
DAOU "Pessimist," Red Blend, 2017, Paso Robles	14 / 55

WINE BY THE BOTTLE

Sparkling	
G.H. Mumm "Grand Cordon," brut, NV, Champagne, France	75
Veuve Clicquot "Yellow Label," brut, NV, Champagne, France	120
Dom Pérignon, brut, 2008, Champagne, France	295
White	
Livio Feruga, Pinot Grigio, 2017, Italy	55
Terlato, Pinot Grigio, 2016, Italy	75
Kim Crawford, Sauvignon Blanc, 2018, Marlborough	50
Illumination, Sauvignon Blanc, 2017, California	70
Hugel, Riesling, 2016, Germany	51
Cuvaision, Chardonnay, 2016, Carneros	55
Etude, Chardonnay, 2015, Carneros	65
Frank Family, Chardonnay, 2016, Carneros	75
Rombauer, Chardonnay, 2017, Carneros	75
Jordan, Chardonnay, 2016, Napa Valley	95
Paul Hobbs, Chardonnay, 2016, Russian River Valley	95
Flowers, Chardonnay, 2016, Sonoma Coast	120
Red	
Acacia, Pinot Noir, 2016, Carneros	48
Patz & Hall, Pinot Noir, 2016, Sonoma Coast	75
Flowers, Pinot Noir, 2017, Sonoma Coast	110
Rutherford Hill, Merlot, 2015, Napa Valley	85
B-Wise "Trios," Cabernet Sauvignon, 2017, Moon Mountain	60
Faust, Cabernet Sauvignon, 2017, Napa Valley	84
Darioush "Caravan," Cabernet Sauvignon, 2014, Napa Valley	105
Groth, Cabernet Sauvignon, 2014, Oakville	125
Joseph Phelps, Cabernet Sauvignon, 2016, Napa Valley	145
Silver Oak, Cabernet Sauvignon, 2014, Alexander Valley	150
Robert Mondavi, Cabernet Sauvignon Reserve, 2015, To Kalon	250
Vidal Fleury, 2012, Chateaufeuf Du Pape, Rhône	120
Cline, 2017, Syrah, California	50
DAOU "Soul of a Lion," Meritage Blend, 2016, Paso Robles	275
Opus One, Red Blend, 2016, Oakville	395

Vintages subject to change. Corkage is \$30.00 per bottle. Updated: 03/10/2020.