



# ROCK'N FISH

SEAFOOD, STEAKS & TAP HOUSE

## MARKET LUNCH SPECIAL 24.95

served daily 11:30am-3:00pm

Choice of one starter: **Gumbo, New England Clam Chowder, Caesar Salad, or Market Salad**

Choice of one main: **8oz Flat Iron Steak, Atlantic Salmon, Oregon Rockfish, or "Hibachi" Teriyaki Chicken**

Comes with coleslaw and a choice of one side: **French Fries, Garlic Mashed Potatoes, Roasted Broccolini, Spicy Mac'n Cheese, or Sticky Rice**

choice of dessert add 4.95

## FRESH BREAD

**San Francisco Sour Dough** 3.95  
whipped butter, sea salt

## STARTERS

**New England Clam Chowder** Cup 9.95 Bowl 14.95  
smoked bacon

**Oak-Grilled Artichoke (GFA)** 15.95  
roasted garlic aioli

**Crispy Calamari** 17.95  
signature cocktail sauce, tartar sauce, fresh lemon

**Popcorn Shrimp** 17.95  
spicy rémoulade, cocktail sauce

**ROCK'N Crab Cakes** 24.95  
spicy rémoulade, tartar sauce

**Hawaiian Poke** 22.95  
sashimi-grade ahi tuna, sesame, macadamia nuts, scallion, avocado, crispy wonton

## FRESH SALADS

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

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

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

**Market Chopped Salad** 16.95  
marinated kale, Napa cabbage, chicken, red onions, cilantro, cashews, sesame vinaigrette

**Tahitian Ahi Tuna Salad (GFA)** 22.95  
sashimi seared tuna, mango, cucumber, scallion, furikake, tomato, romaine, carrot, macadamia nuts, sesame, cabbage, avocado, lime-coconut vinaigrette

## OAKWOOD GRILL

choice of two sides; all fish available blackened upon request

**Atlantic Salmon (GFA)** 29.95  
herb butter

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

**Catch Of The Day** 32.95  
chef's selection of seasonally prepared fish

**"Hibachi" Teriyaki Chicken (GFA)** 27.95  
Jidori free-range chicken

**8oz Flat Iron Steak (GFA)** 29.95  
red wine reduction, herb butter

**Kapalua Ribeye Steak (GF)** 44.95  
certified Natural Angus Beef Ribeye, 72-hour marinade

## REGIONAL SPECIALTIES

substitution of sides 1.95 each

**Ultimate Burger** 22.95  
aged cheddar cheese, iceberg lettuce, tomatoes, pickles, grilled onions, spicy rémoulade, side of French fries, spicy mac'n cheese [gluten-free bun available upon request add 1.50]

**Hickory-Smoked Baby Back Ribs** ½ Rack 24.95 Full Rack 34.95  
sweet and tangy BBQ sauce, coleslaw, French fries

**Beer Battered Fish & Chips** 24.95  
French fries, coleslaw, tartar sauce, cocktail sauce, lemon

**Rock'N Shrimp Scampi** 31.95  
jumbo prawns, spicy garlic butter, mushrooms, capers, linguine

**New Orleans BBQ Shrimp** [Hot & Sweet] 31.95  
bell peppers, onions, tomatoes, mushrooms, jasmine rice

**Big Easy Gumbo** 29.95  
shrimp, andouille sausage, chicken, jasmine rice

**Macadamia-Crusted Mahi-Mahi** 33.95  
pineapple beurre blanc, jasmine rice, grilled asparagus

**Seafood Jambalaya** 31.95  
spicy cajun cream, clams, shrimp, fresh fish, andouille sausage, mushrooms, jasmine rice or linguine

**Rock'N Surf & Turf** 48.95  
prime flat iron steak & petite Maine lobster tail, garlic mashed potatoes, oak-grilled asparagus, drawn butter

**Twin Maine Petite Lobster Tails** 49.95  
spicy mac 'n cheese, oak-grilled asparagus, drawn butter

## ROCK'N SIDES 6.95

- roasted broccolini with honey & sesame glaze
- oak-grilled asparagus
- french fries
- coleslaw
- garlic mashed potatoes
- sticky rice
- sautéed spinach w/ garlic
- spicy mac 'n cheese

## DESSERTS 12.95

**Sticky Toffee Pudding**  
dark sponge cake topped toffee sauce and vanilla bean ice cream

**Chocolate Lava Cake**  
baked to perfection with a hot fudge center and topped with vanilla bean ice cream

For the safety of our staff and patrons, **WE ONLY ACCEPT CREDIT CARDS - NO CASH.** 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: 08-24-2021

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## ALCOHOLIC BEVERAGES

<b>The Navy Grog</b> [Celebrating 61 Years Strong!] gold rum, sweet Hawaiian dark rum, tropical fruit juices	12
<b>Chingon Michelada</b> George Lopez Brewing Co., Misa Lada mix, Tajín rim	10
<b>Spicy Watermelon Margarita</b> fresh watermelon, Nosotros silver tequila, triple sec, agave, lime juice, jalapeño, chili salt rim	15
<b>The Old Fashioned</b> Woodford Reserve whiskey, Luxardo syrup, bitters	15
<b>Tito's Mule</b> Tito's vodka, ginger syrup, lime, ginger beer	15
<b>The Hurricane</b> silver rum, lime juice, Fassionola syrup	15
<b>Hibiscus Margarita</b> Mijenta silver tequila, St-Germain Elderflower liqueur float, house-made hibiscus syrup, lime juice, sugar rim	15
<b>Pear Martini</b> pear vodka, St-Germain Elderflower liquor, grapefruit juice, lemon, sugar rim	15

## WINE BY THE GLASS

### Sparkling

Fiol, Prosecco Brut, NV, Italy	12/46
J. Vineyards, Brut Rosé, California	14/50
Mumm, Brut Prestige, NV, California	15/52

### Sauvignon Blanc

Locations, 2018, Marlborough, New Zealand	12/46
Comstock, 2019, Dry Creek Valley	13/48

### Chardonnay

Lapostolle, 2017, Aconcagua, Chile	12/46
DAOU 'Discovery', 2019, Paso Robles	13/48
La Crema, 2019, Monterey	15/52
Grgich Hills, 2019, Napa Valley	17/64

### Other Whites & Rosé

Kung Fu Girl, 2018, Riesling, Washington	12/46
DaVinci, Pinot Grigio, 2019, Italy	12/46
B. Wise 'Ronda', Rosé, 2018, Sonoma	12/46

### Pinot Noir

Sextant, 2018, Santa Lucia Highlands	15/52
Laetitia, 2018, Arroyo Grande Valley	18/62

### Cabernet Sauvignon

B.R. Cohn 'Silver Label', 2019, North Coast	14/50
BV, 2016, Napa Valley	15/52
B. Wise 'Trios', 2019, Sonoma County	16/54

### Other Reds

Loscano 'The Winemaker', Malbec, 2019, Mendoza	12/46
B. Wise 'Wisdom', Red Blend, 2017, Sonoma	15/52

## NON-ALCOHOLIC BEVERAGES

<b>Bottomless Beverages</b> [dine-in only]	4.50
Coke, Diet Coke, Sprite, Ginger Ale, Root Beer, Arnold Palmer, Tropical Iced Tea, Lemonade, Cranberry Soda, Soda Water, Tonic Water, Hot Tea, Shirley Temple	
<b>Solé Sparkling Water</b> [750ml]	7
<b>Solé Still Water</b> [1L]	7
<b>Red Bull</b> [Regular, Sugar Free, or Tropical]	5
<b>Juice</b> [Orange, Grapefruit, Pineapple, Tomato]	4
<b>Ginger Beer</b>	5

## DRAUGHT BEER

Bud Light, Lager, 4.2%	8
George Lopez B.C. 'Li'l Mexi' Lager, 5.1%	9
Colin Cowherd's 'Herd' Pilsner, 5.1%	9
Stella Artois, Belgian Pilsner, 5%	9
Golden Road 'Dodgers Blonde' Ale, 4.8%	9
Kershaw's 'Wicked Curve' Grapefruit Wheat, 5.3%	9
Hoegaarden, Witbier, Belgian Ale, 4.9%	9
Golden Road, Hefeweizen, 5%	8
George Lopez B.C. 'Ta Loco Naranja Crema', 5.1%	9
George Lopez B.C. 'Paloma' Grapefruit IPA, 7.5%	9.5
George Lopez B.C. 'Hermosa Brumosa' Mango Hazy, 6.6%	9
Golden Road 'Wolf Among Weeds' IPA, 8%	10
Colin Cowherd's 'Draft Pick' Hazy IPA, 6.1%	9
Buzzrock B.C. 'Rat Beach' Red Ale, 5.4%	9
Golden Road 'Get Up Offa That Brown' Ale, 5.5%	9
George Lopez B.C. 'Suavecito' Stout, 8.7%	9.5

## BOTTLES/CANS

Redbridge, Lager, 4% [12oz] [GF]	7
Michelob Ultra, Light Lager, 4.2% [16oz]	8
Corona Extra, Pale Lager, 4.6% [12oz]	8
Brooks Dry Apple Cider, 6% [GF]	8
Bud Light, Mango or Cherry, Hard Seltzer, 5%	8

## WINE BY THE BOTTLE

### Champagne

Veuve Clicquot, NV, Champagne, France	100
Laurent-Perrier, Cuvée Rosé, NV, Champagne	135

### Whites & Rosé

Fleur De Mer, Rosé, 2020, Provence, France	45
Livio Felluga, Pinot Grigio, 2016, Italy	45
Justin, Sauvignon Blanc, 2020, Central Coast	45
Illumination, Sauvignon Blanc, 2016, Napa Valley	55
Chateau de Sancerre, 2019, Sancerre, France	80
Baron Herzog 'Lineage' [Kosher], Chardonnay, 2016, CA	45
Davis Bynum, Chardonnay, 2017, Sonoma Coast	45
Alpha & Omega, '1155' Chardonnay, 2016, Napa Valley	60
Comstock Chardonnay, 2016, Sonoma Coast	65
Jordan, Chardonnay, 2018, Russian River Valley	70
Frank Family, Chardonnay, 2017, Carneros	75
Chalk Hill 'Estate', Chardonnay, 2018, Napa Valley	80
Hanzell, Chardonnay, 2016, Sonoma Valley	80
Flowers, Chardonnay, 2018, Sonoma Coast	80
Paul Hobbs, Chardonnay, 2016, Russian River	90
Patz & Hall, Chardonnay, 2017, Sonoma Coast	90
Chateau Montelena, Chardonnay, 2018, Napa Valley	90

### Reds

Sanford, Pinot Noir, 2019, Stanta Rita Hills	60
Patz & Hall, Pinot Noir, 2016, Sonoma Coast	80
Flowers, Pinot Noir, 2018, Sonoma Coast	85
Belle Glos 'Clark & Telephone', Pinot Noir, 2017, CA	105
Comstock, Zinfandel, 2016, Dry Creek Valley	50
Baron Herzog [Kosher], Cabernet Sauvignon, 2017, CA	55
Faust, Cabernet Sauvignon, 2018, Napa Valley	85
DAOU 'Reserve', Cabernet Sauvignon, 2018, Paso	100
Darioush 'Caravan', Cabernet Sauvignon, 2018, Napa	100
Stag's Leap 'Artemis', Cabernet Sauvignon, 2018, Napa	140
Grgich Hills, Cabernet Sauvignon 2017, Napa Valley	155
Joseph Phelps, Cabernet Sauvignon, 2016, Napa Valley	160
Justin 'Isosceles', Red Blend, 2017, Paso Robles	150

## CELLAR SELECTIONS

Silver Oak, Cabernet Sauvignon, 2016, Napa Valley	175
Shafer 'One Point Five', Cabernet Sauvignon, 2018, Napa	295
DAOU 'Soul of a Lion', Red Wine, 2018, Paso Robles	200
Quintessa 'Estate', Red Blend, 2015, St. Helena	320
Ornellaia, Red Blend, 2016, Bolgheri, Italy	416
Opus One, Red Blend, 2017, Napa Valley	450
Joseph Phelps 'Insignia', Red Blend, 2017, Napa Valley	530