

ROCK'N FISH

SEAFOOD, STEAKS & TAP HOUSE

DINNER

ROCK'N SURF'N TURF

Prime Flatiron & Petite Maine Lobster Tail
garlic mashed potatoes - seasonal vegetable - drawn butter
\$39.95
upgrade to Filet Mignon for \$15.00

FRESH BREAD

San Francisco Sour Dough 1.95
whipped butter - sea salt

STARTERS

New England Clam Chowder - Nueske bacon 8.95 cup / 14.95 bread bowl
Oak Grilled Artichoke - roasted garlic aioli 13.95
Maui Style Poke - Ahi - shrimp - avocado - cucumber - soy sauce - crispy wontons 17.95
Jumbo Prawns on Ice - signature cocktail sauce - horseradish - lemon 14.95
Crispy Calamari - cocktail & tartar sauces 14.95
Spinach & Artichoke Dip - fresh veggies - tortilla chips - salsa 13.95
Popcorn Shrimp - spicy remoulade - signature cocktail sauce 14.95
ROCK'N Crab Cakes - spicy rémoulade - tartar sauce 18.95

FRESHLY PREPARED SALADS

Add grilled chicken 6.95 - grilled salmon 9.95 - seared ahi 11.95 - chilled prawns 9.95

Rock'N House - kale - radish - almonds - manchego - castelvetrano olives - citrus vinaigrette 10.95
Kale & Roasted Butternut Squash - farro - dried cranberries - pepitas - feta cheese - cranberry vinaigrette 14.95
Caesar Salad - romaine - cherry tomato - garlic croutons - shaved Parmesan 12.95
Blue Cheese Wedge - iceberg hearts - Mine Shaft blue cheese - red onions - applewood smoked bacon - tomatoes - candied walnuts 14.95
Chopped Salad - arugula - Israeli couscous - currants - tomatoes - pepitas - roasted corn - Parmesan cheese - buttermilk basil dressing 14.95

BURGERS, SANDWICHES & TACOS

Substitute any ROCK'N Side for \$1.00. Add a small Caesar to any entree for \$4.95

Ultimate Burger - two ground chuck patties - cheddar - caramelized onions - pickles - lettuce - tomato - spicy remoulade - fries 17.95
Blackened Salmon Sandwich - roasted tomato - arugula - garlic aioli - cucumber mint relish - ciabatta - grilled asparagus 16.95
Prime Rib Dip - grilled french roll - au jus - garlic aioli - horseradish cream - natural fries - add Gruyere \$1.00 19.95
Blackened Fish Tacos - white corn tortillas - sweet chili aioli slaw - pico de gallo - tortilla chips 17.95
Crispy Fish Sandwich - wild Pacific rockfish - cornmeal crusted - cole slaw - avocado - pickles - remoulade - bioche - fries 16.95

OAKWOOD GRILL

Substitute any ROCK'N Side for \$1.00. Add a small Caesar to any entree for \$4.95

Fresh Catch of the Day - Chef's choice of fish 26.95
Salmon - herb butter - Szechuan green beans - cream corn 24.95
Louisiana Style Swordfish - corn maque choux - Nueske bacon - grilled asparagus - tequila lime butter 27.95
"Hibachi" Teriyaki Chicken - Jidori free range chicken - Szechuan green beans - jasmine rice 24.95
Steak Frites - Prime Flat Iron steak - garlic butter - red wine reduction - truffle fries 29.95
Filet Mignon - blue cheese and chive butter - garlic mashers - seasonal vegetables 44.95
Kapalua Rib-Eye - Certified Angus Beef ® natural Rib-Eye - marinated 72 hours - Szechuan green beans - jasmine rice 39.95
Memphis Style Oak Grilled BBQ Pork Ribs - BBQ sauce - spicy mac'n cheese - coleslaw 19.95/29.95

AMERICAN REGIONAL SPECIALTIES

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Blackened Rockfish - avocado aioli - seasonal vegetable - jasmine rice 24.95
New Orleans BBQ Shrimp - "Very Hot & Sweet" - bell peppers - onions - tomatoes - mushrooms - lemon - jasmine rice 25.95
Beer Battered Fish and Chips - natural fries - coleslaw - tartar and cocktail sauces - lemon 20.95
San Francisco Style Cioppino - fresh fish - shrimp - clams - scallops - spicy tomato broth - garlic - white wine - garlic cheese toast 28.95
Seafood Jambalaya - spicy Cajun cream - clams - shrimp - fresh fish - andouille sausage - mushrooms - parmesan cheese - rice or linguini 28.95
Macadamia Crusted Mahi Mahi - pineapple beurre blanc - tropical salsa - grilled asparagus - jasmine rice 29.95
Twin Maine Petite Lobster Tails - grilled asparagus - spicy mac'n cheese - drawn butter 42.95

ROCK'N SIDES

grilled asparagus - Szechuan green beans - spicy mac'n cheese - natural fries - sweet potato fries - seasonal vegetable - garlic mashers - cream corn 4.95

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GREATEST HITS

Navy Grog gold rum - sweet dark rum - tropical fruit juices	10
The Mule (<i>Moscow or Kentucky</i>) New Amsterdam vodka or Jim Beam whiskey - house-made ginger syrup - lime - ginger beer	12
ROCK'N Margarita Sauza 100% Blue Agave tequila - lime - Grand Marnier - salted rim	12
Classic Mojito Bacardi Limon rum - muddled mint & lime - sugar	12
Hurricane Bacardi Dark rum - passionfruit - orange - lime - pomegranate	12

NEW RELEASES

Pear-fect Martini Grey Goose Poire - lychee - lime	12
Emotional Rescue Bombay Sapphire gin or Tito's vodka - cucumber - mint - lime - agave	12
Pomegranate Delicere Tito's vodka - St. Germain - pomegranate - lime - cucumber - mint - Sprite	12
Summer Ball Jack Daniels Honey - pineapple - orange - coco real	12
Beast of Bourbon Jim Beam bourbon - lemon - strawberry puree - simple syrup	12

BEER ON DRAUGHT

GOLDEN ROAD TAP TAKEOVER	
Golden Road 329 Lager, Glendale, CA, 4.8%	7.5
Golden Road Hefeweizen, Glendale, CA, 5%	7.5
Golden Road Get Up Off That Brown Ale, Glendale, CA, 5.5%	7.5
Golden Road Wolf Pup Session IPA, Glendale, CA, 4.5%	8.5
Golden Road Wolf Among Weeds IPA, Glendale, CA, 8%	9.0
Golden Road Seasonal Tap, Glendale, CA (<i>see server</i>)	9.0
Angel City Lager, Los Angeles, CA, 4.8%	7.5
Samuel Adams Boston Lager, Boston, MA, 4.9%	7.5
Big Wave Golden Ale, Hawaii, 4.6%	7.5
Modern Times Orderville IPA, Los Angeles, CA, 7.2%	9.0
Stella Artois, Leuven, Belgium, 5.2%	8.0
Bud Light, St Louis, MO, 4.2%	7.5
Pacific "Kolsch" Highway Lager, Los Angeles, CA, 4.5%	7.5
Ballast Point Sculpin IPA, San Diego, CA, 7%	9.0
Elysian Space Dust IPA, Washington, 8.2%	9.0
Guinness Draught, Dublin, Ireland, 4.2%	8.5

BOTTLES

Michelob Ultra (<i>16 oz aluminum</i>), St Louis, MO, Light Lager, 4%	7
Corona, Mexico, Pale Lager, 5.2%	7
Budweiser (<i>16 oz aluminum</i>), St Louis, MO, Lager, Pale Lager, 5%	7
Heineken, Netherlands, Lager, 5.4%	7
Redbridge (<i>gluten-free</i>), St Louis, MO, Red Lager, 4%	6.5
O'Mission (<i>gluten-free</i>), Portland, OR, Pale Ale, 5.8%	6.5
Becks, Non-alcoholic, Germany	6.5
Stella Cidre, Leuven, Belgium, Cider, 4.5%	6.5

BEVERAGES

Water 500ml	4.95
Evian/ Badoit Sparkling Water	
Energy Drinks	4.95
Red Bull / Sugar Free Red Bull	
Bottomless Beverages	3.95
Coke, Diet Coke, Sprite, Ginger Ale, Hi-C Fruit Punch, Tropical Iced Tea	
Fresh Lemonade, Arnold Palmer	4.50

WINES BY THE GLASS

SPARKLING		
Ruffino, NV, Prosecco, Italy	9	32
Gloria Ferrer, NV, brut, Sonoma County	11	42
Mumm Napa, NV, brut, Napa Valley	13	52
SAUVIGNON BLANC		
Starborough, 2016, Marlborough	10	36
Comstock, 2016, Dry Creek Valley, Sonoma County	12	46
CHARDONNAY		
Canyon Road, 2016, California	10	32
William Hill, 2016, Central Coast	11	36
Franciscan, 2015, Napa Valley	13	42
Ferrai Carano, 2015, Sonoma County	14	50
OTHER WHITES & ROSÉS		
Ruffino Lumina, 2016, Pinot Grigio, Italy	9	32
Domaine Royal de Jarras, 2016, Rose, France	10	36
Corvo, 2015, Moscato, Italy,	10	36
PINOT NOIR		
Canyon Road, 2016, California	9	32
J Vineyards, 2016, California	13	46
Sextant, 2015, Santa Lucia Highlands	15	54
MERLOT		
Drumheller, 2015, Columbia Valley, Washington	10	38
CABERNET SAUVIGNON		
Sycamore Lane, NV, California	10	35
Simi, 2014, Alexander Valley	14	52
Beaulieu Vineyard, 2014, Napa Valley	16	60
Faust, 2014, Napa Valley	25	84
OTHER REDS		
Diseno, 2016, Malbec, Mendoza, Argentina	10	32
Gnarly Head, 2016, Old Vine Zinfandel, Lodi California	11	35
B-Wise Wisdom Blend, 2014, Cab-Merlot-Zin-Syrah, Sonoma	12	42
WINES WE LOVE		
SPARKLING		
J Vineyards "Cuvée 20," NV, brut, Russian River Valley		75
Nicholas Feuillatte Rosé, NV, brut, Champagne, France		100
Veuve Clicquot "Yellow Label," NV, brut, Champagne, France		115
Dom Pérignon, 2006, brut, Champagne, France		375
WHITE		
Terlato, 2015 Pinot Grigio, Italy		45
Santa Margherita, 2016, Pinot Grigio, Italy		65
Kim Crawford, 2017, Sauvignon Blanc, Marlborough		50
Illumination, 2016, Sauvignon Blanc, California		70
Trimbach, 2014, Reisling, France		58
Domaine Pascal Macon-Villages, 2015, Burgundy, France		50
Meomi, 2013, Chardonnay, California		50
Cuvaison, 2015, Chardonnay, Carneros		55
Rombauer, 2016, Chardonnay, Carneros		65
Cakebread, 2016, Chardonnay, Napa Valley		100
Hanzell, 2013, Chardonnay, Sonoma		110
Darioush, 2008, Chardonnay, Napa Valley		120
RED		
Patz & Hall, 2015, Pinot Noir, Sonoma Coast		75
Flowers, 2016, Pinot Noir, Sonoma Coast		110
Duckhorn, 2013, Merlot, Napa Valley		110
Comstock, 2012, Zinfandel, Dry Creek Valley		60
B-Wise Trios, 2012, Cabernet Sauvignon, Moon Mountain		60
Joseph Phelps Freestone Vineyards, 2013, Cabernet, Sonoma Coast		75
Darioush Caravan, 2013, Cabernet Sauvignon, Napa Valley		105
ZD, 2014, Cabernet Sauvignon, Napa Valley		95
Groth, 2013, Cabernet Sauvignon, Oakville		125
Terra Valentine Spring Mountain, 2014, Cabernet, Napa Valley		110
Silver Oak, 2013, Cabernet Sauvignon, Alexander Valley		150
Brion, 2010, Cabernet Sauvignon, Sonoma		155
Cline, 2015, Syrah, California		50
Grgic Vina, 2016, Plavac Mali, Trstenik, Croatia		75
Les Combes D'Arnevel, 2012, Red Rhone Wine, France		85
Terra Valentine Amore, 2012, Sangiovese, Napa Valley		65
Pessimist, 2016, Red Blend, Paso Robles		55
Opus One, 2013, Red Blend, Oakville		395

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Reservations (213) 748.4020 • www.rocknfishlalive.com