



# 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: 11-09-2018

## GREATEST HITS

<b>The Navy Grog</b> [Celebrating 58 Years Strong!] gold rum, sweet Hawaiian dark rum, tropical fruit juices	12
<b>The Mule</b> [Moscow or Kentucky] New Amsterdam vodka or Jim Beam whiskey, house-made ginger syrup, lime, ginger beer	14
<b>ROCK'N Margarita</b> Sauza 100% Blue Agave tequila, lime, Grand Marnier, salted rim	14
<b>Classic Mojito</b> Bacardi Limon rum, muddled mint & lime, sugar	13
<b>Hurricane</b> Bacardi Dark rum, passionfruit, orange, lime, pomegranate	13

## FALL RELEASES

<b>Smokin' Margarita</b> Patrón Silver tequila, lime juice, agave nectar, cucumber, jalapeño	13
<b>Pear-fect Martini</b> Grey Goose Poire, lychee, lime	13
<b>Coconut Dream Martini</b> Grey Goose Vanilla vodka, pineapple, coco real	13
<b>Emotional Rescue</b> Bombay Sapphire gin or Tito's vodka, cucumber, mint, lime, agave	13
<b>Pomegranate Delicere</b> Chopin vodka, St-Germain, pomegranate, lime, cucumber, mint, Sprite	14
<b>Beast of Bourbon</b> Jim Beam bourbon, lemon, mint, strawberry purée, simple syrup	13

## DRAUGHT BEER

<b>GOLDEN ROAD TAP TAKEOVER</b>	
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
Golden Road Seasonal Tap, Glendale, CA [see server]	9
805 Blonde Ale, Paso Robles, CA, 4.7%	8
Def Leppard Pale, Seattle, WA, 6.0%	9
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
Ballast Point Sculpin IPA, San Diego, CA, 7%	9
Elysian Space Dust IPA, Seattle, WA, 8.2%	9
Guinness Draught, Dublin, Ireland, 4.2%	8.5

## BEER BY THE BOTTLE

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, Tropical Iced Tea	
Arnold Palmer	4.95

## WINE BY THE GLASS

<b>Sparkling</b>	
Ruffino, NV, Prosecco, Italy	9 / 32
Mumm Napa, NV, brut, Napa Valley	13 / 52
J Brut Rosé, NV, Russian River	17 / 67
<b>Sauvignon Blanc</b>	
Starborough, 2016, Marlborough	10 / 36
Comstock, 2016, Dry Creek Valley, Sonoma County	13 / 42
<b>Chardonnay</b>	
Canyon Road, 2016, California	11 / 32
William Hill, 2016, Central Coast	12 / 40
Franciscan, 2015, Napa Valley	13 / 42
Ferrari-Carano, 2015, Sonoma County	15 / 54
Grgich Hills Estate, 2016, Napa Valley	17 / 60
<b>Other Whites &amp; Rosés</b>	
Ruffino Lumina, 2016, Pinot Grigio, Italy	10 / 32
Domaine Royal de Jarras, 2016, Rose, France	12 / 40
Corvo, 2015, Moscato, Italy,	11 / 40
<b>Pinot Noir</b>	
Canyon Road, 2016, California	11 / 32
J Vineyards, 2016, California	14 / 50
Sextant, 2015, Santa Lucia Highlands	16 / 58
Duckhorn "Migration," 2016, Sonoma Coast	18 / 65
<b>Merlot</b>	
Drumheller, 2015, Columbia Valley, Washington	11 / 42
<b>Cabernet Sauvignon</b>	
Sycamore Lane, NV, California	11 / 35
Simi, 2014, Alexander Valley	14 / 52
BV, 2015 Cabernet Sauvignon, Napa	16 / 56
Robert Mondavi, 2015, Napa Valley	17 / 60
Faust, 2014, Napa Valley	25 / 84
<b>Other Reds</b>	
Diseno, 2016, Malbec, Mendoza, Argentina	12 / 36
Gnarly Head, 2016, Old Vine Zinfandel, Lodi California	12 / 38
B-Wise "Wisdom," 2014, Cab-Merlot-Zin-Syrah, Sonoma	14 / 46

## WINE BY THE BOTTLE

<b>Sparkling</b>	
G.H. Mumm "Grand Cordon," NV, brut, Champagne, France	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
<b>White</b>	
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
Meomi, 2013, Chardonnay, California	50
Cuvaison, 2015, Chardonnay, Carneros	55
Etude, 2015, Chardonnay, Carneros	65
Rombauer, 2016, Chardonnay, Carneros	75
Cakebread, 2016, Chardonnay, Napa Valley	100
Hanzell, 2013, Chardonnay, Sonoma	110
Darioush, 2008, Chardonnay, Napa Valley	120
<b>Red</b>	
Acacia, 2015, Pinot Noir, Carneros	48
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
Darioush "Caravan," 2013, Cabernet Sauvignon, Napa Valley	105
Terra Valentine "Spring Mountain," 2014, Cabernet, Napa Valley	110
Groth, 2013, Cabernet Sauvignon, Oakville	125
Joseph Phelps, 2015, Cabernet, Napa Valley	145
Silver Oak, 2014, Cabernet Sauvignon, Alexander Valley	150
Brion, 2013, Cabernet Sauvignon, Sonoma	155
Cline, 2015, Syrah, California	50
Les Combes D'Arnevel, 2012, Red Rhone Wine, France	85
Terra Valentine "Amore," 2012, Sangiovese, Napa Valley	65
Daou "Pessimist," 2016, Red Blend, Paso Robles	55
Opus One, 2013, Red Blend, Oakville	395

Vintages subject to change. Corkage is \$25.00 per bottle.