

Chilled

JUMBO PRAWNS ON ICE (GF) signature cocktail sauce, horseradish, lemon	21.95
OYSTERS ON THE HALF SHELL (GF) signature cocktail sauce, horseradish, champagne mignonette	½ Dozen 21.95 Dozen 38.95
CHILLED COLOSSAL KING CRAB LEGS (GF) drawn butter, lemon	½ lb 44.95 1 lb 79.95
STRIPED BASS CRUDO (GF) cilantro, orange, jalapeño	20.95
THE PIER SEAFOOD TOWER (GF) 8 jumbo shrimp, 8 seasonal oysters, ½ lobster tail, ½ lb of snow crab claws, fresh ahi poke, served with cocktail sauce, horseradish, mignonette, fresh lemon, and drawn butter <i>Happy Hour Special Monday - Friday 3-5PM</i>	99.95 74.95

Starters

SAN FRANCISCO SOURDOUGH whipped butter, sea salt	6.95
OAK-GRILLED ARTICHOKE (GFA) served with roasted garlic aioli	16.95
NEW ENGLAND CLAM CHOWDER surf clams, smoked bacon	Cup 10.95 Bowl 15.95
FENNEL SAFFRON & SEAFOOD SOUP (GFA) shrimp, lobster, white fish, roma tomatoes, toast	17.95
HAWAIIAN POKE (GFA) sashimi-grade ahi tuna, sesame, macadamia nuts, scallion, avocado, served with crispy wonton chips	24.95
POPCORN SHRIMP spicy rémoulade, cocktail sauce	21.95
ROCK'N CRAB CAKES spicy rémoulade, tartar sauce	34.95
COCONUT CRUSTED MAHI SLIDERS mango slaw, avocado, sweet chili aioli	22.95
CRISPY CALAMARI signature cocktail sauce, tartar sauce	21.95
COCONUT SHRIMP shredded coconut, panko, pineapple beurre blanc	24.95

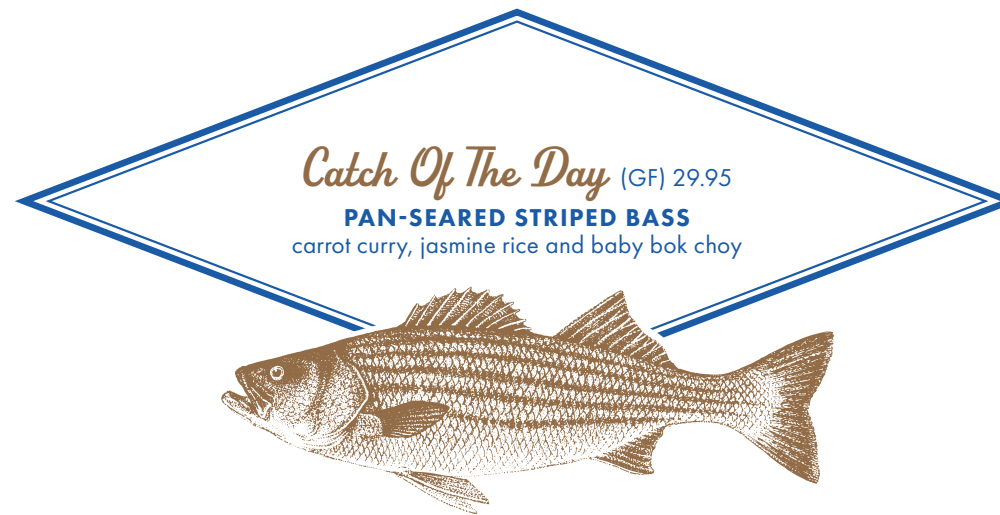
Fresh Salads

grilled chicken 6.95 grilled king salmon 8.95 shrimp 9.95 seared ahi 10.95

CAESAR (GFA) romaine, garlic croutons, parmesan cheese, lemon	16.95
BLUE CHEESE WEDGE (GF) iceberg hearts, red onions, applewood-smoked bacon, tomatoes, candied walnuts, blue cheese dressing	18.95
CLASSIC COBB (GF) applewood-smoked bacon, avocado, egg, tomato, green onions, blue cheese, romaine, grilled chicken or grilled prawns, choice of dressing	25.95
TAHITIAN AHI TUNA SALAD (GFA) sashimi seared tuna, mango, cucumber, scallion, seaweed, tomato, romaine, carrot, macadamia nuts, sesame, cabbage, avocado, lime coconut vinaigrette	29.95

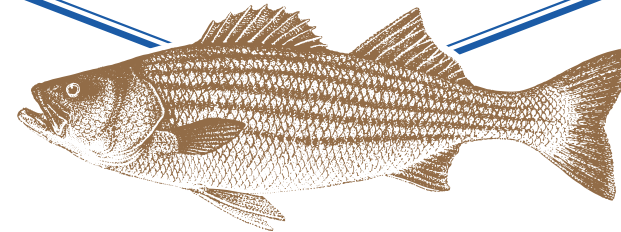
ROCK'N FISH®

SEAFOOD, STEAKS & SPIRITS



Catch Of The Day (GF) 29.95

PAN-SEARED STRIPED BASS
carrot curry, jasmine rice and baby bok choy



Rock'N Surf & Turf 59.95

PRIME FLAT IRON STEAK & PETITE MAINE LOBSTER TAIL (GF)
garlic mashed potatoes, oak-grilled asparagus, drawn butter
Upgrade to Filet Mignon +16.95

Seasonal Specialties

BUTTERNUT SQUASH SOUP (GF)(V) 15.95
coconut milk, lemongrass, ginger

BRUSSELS SPROUT SALAD (GFA) 15.95
shaved Brussels sprouts, anchovies, almonds, croutons, parmesan

CRISPY BRANZINO TACOS (GFA) 28.95
roasted habanero salsa, cabbage slaw, side Brussels sprout salad

BRAISED BEEF SHORT RIB (GFA) 35.95
smoked potato purée, roasted carrots, chimichurri

Sides 7.95

- roasted broccoli with honey & sesame glaze
- oak-grilled asparagus
- French fries
- sautéed spinach with garlic
- sautéed green beans with garlic
- house salad
- loaded baked potato [add +1.95]
- garlic mashed potatoes
- double scoop of jasmine rice with teriyaki
- spicy mac 'n cheese
- Brussels sprouts with bacon, parmesan cheese

Oakwood Grill

choice of two sides; all fish available blackened upon request

"HIBACHI" TERIYAKI CHICKEN (GF) Jidori free-range chicken	29.95
ORA KING SALMON (GF) herb butter	38.95
BLACKENED HALIBUT (GF) grilled lemon, avocado aioli, cajun butter	49.95
SEARED WILD AHI (GF) ponzu, scallion	36.95
PRIME FLAT IRON (GF) brandy peppercorn sauce, herb butter	39.95
KAPALUA RIB-EYE (GF) angus beef natural rib-eye, marinated 24-hours	49.95
FILET MIGNON (GF) brandy peppercorn sauce, herb butter	52.95



Regional Specialties

BLACKENED OREGON ROCKFISH (GF) green beans, mashed potatoes, caper butter sauce	25.95
BEER BATTERED FISH & CHIPS French fries, tartar sauce, cocktail sauce, lemon	28.95
HICKORY-SMOKED BABY BACK RIBS (GF) sweet and tangy BBQ sauce, French fries	½ Rack 26.95 Full Rack 37.95
CLASSIC LOBSTER ROLL Maine lobster, mayo, celery, lemon juice, brioche bun, French fries	39.95
NEW ORLEANS BBQ SHRIMP (GF) [Hot & Sweet] bell peppers, onions, tomatoes, mushrooms, jasmine rice	36.95
ROCK'N SCAMPI shrimp, spicy garlic butter, mushrooms, capers, linguini in cream sauce	34.95
MACADAMIA-CRUSTED MAHI-MAHI pineapple beurre blanc, mango slaw, jasmine rice, grilled asparagus	39.95
SEAFOOD JAMBALAYA (GFA) spicy cajun cream, clams, shrimp, fresh fish, andouille sausage, mushrooms, jasmine rice or linguini	39.95
SAN FRANCISCO CIOPPINO (GFA) king crab leg, clams, scallops, prawns, local calamari, fresh fish, spicy tomato broth, garlic cheese toast	59.95
TWIN MAINE PETITE LOBSTER TAILS (GFA) spicy mac 'n cheese, oak-grilled asparagus, drawn butter	74.95
STEAMED COLOSSAL KING CRAB LEGS (GFA) spicy mac 'n cheese, oak-grilled asparagus, drawn butter	½ lb 59.95 1 lb 104.95

(GF) = Gluten-free (GFA) = Gluten-free upon request (V) = Vegan

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.

DINNER



Cocktails

The Navy Grog 13

gold rum, sweet Hawaiian dark rum, tropical fruit juices

Legendary Hibachi cocktail since 1961

ESPRESSO MARTINI 16
Tito's vodka, cold brew coffee, Kahlua, Bailey's

HIBISCUS MARGARITA 16
Nosotros blanco tequila, St-Germain Elderflower liqueur float, house-made hibiscus syrup, lime juice, sugar rim

BLOOD ORANGE MULE 16
Meili vodka, blood orange purée, lemon juice, ginger beer, garnished with candied ginger

EMPRESS LAVENDER LEMONADE 16
Empress gin, La Marca Prosecco, lemonade, lavender syrup, lime juice, sugar rim

SKINNY CUCUMBER MARGARITA 16
Herradura blanco, fresh cucumber, triple, lime

ITALIAN SPRITZ 16
Galliano L'Apertivo, limoncello, prosecco, Pellegrino Pompelmo

PAINKILLER 16
Myers's dark rum, fresh pineapple, orange juice, coconut cream, nutmeg

PALOMA 16
Maestro Dobel blanco, fresh grapefruit, lime, agave, Pellegrino Pompelmo

Zero Proof

PORT OF CALL 12
pineapple, mint, lime, simple syrup, Red Bull Yellow Edition (tropical)

PINEAPPLE MOCKARITA 12
fresh pineapple, coconut water, lime, cream of coconut

GINGER SMASH 12
fresh ginger, cucumber, lime, simple syrup, topped with ginger ale

ATHLETIC BREWING NA 0.5% ABV, 12oz 8

Beer Selections

DRAUGHT BEER
Bud Light, Light Lager 4.2% ABV, 12oz
Buzzrock Brewing Lil' Mexi Lager 5.1% ABV, 16oz 8.95
Colin Cowherd's The Herd Pilsner 4.4% ABV, 16oz 10.95
Stella Artois, Belgian Pilsner 5% ABV, 16oz 10.95
Kona Big Wave, Golden Ale 5% ABV, 16oz 10.95
Colin Cowherd's The Herd Hazy IPA 6.1% ABV, 16oz 9.95
Ballast Point Grapefruit Sculpin IPA 7.1% AVB, 16oz 10.95
Mission Brewing Shipwrecked Double IPA 9.25% ABV, 16oz 10.95
11.95

BOTTLES & CANS
Budweiser, Pale Lager 5.0% ABV, 16oz
Michelob Ultra, Light Lager 4.2% ABV, 16oz 8.95
Corona Extra, Pale Lager 4.6% ABV, 12oz 8.50
Guinness Stout Can (GF) 4.2% ABV, 14.9oz 9
Omission Ultra Golden Ale (GF) 4.2% ABV, 12oz 9
High Noon Vodka Seltzer (Black Cherry, Watermelon) 4.5% ABV, 12oz 8
8

Wine By The Glass

SPARKLING
La Marca, Prosecco, NV, Treviso, Italy 14.95/49.95
Mumm Brut Prestige, NV, California 15.95/52.95
J. Vineyards, Brut Rosé, NV, California 18.95/61.95

SAUVIGNON BLANC
Champion, New Zealand 13.95/45.95
Comstock, Dry Creek Valley, CA 15.95/52.95

CHARDONNAY
Talbot Kali Hart, Monterey County, CA 15.95/52.95
Sterling, Napa Valley, CA 15.95/52.95
Embankment, Russian River, CA 15.95/52.95
La Crema, Sonoma Coast, CA 16.95/56.95
Cuvaision, Napa Valley, CA 16.95/56.95
Rombauer, Napa Valley, CA 24.95/84.95

OTHER WHITES & ROSÉ
Lucien Albrecht, Riesling, Alsace, France 13.95/45.95
DaVinci, Pinot Grigio, Italy 13.95/45.95
B. Wise Ronda Rosé, Sonoma, CA 14.95/49.95
Chateau L'Orangerie, Bordeaux Blanc 18.95/61.95
Maison No. 9, Rosé, Provence, France

PINOT NOIR
Schug, Sonoma Coast, CA 16.95/56.95
Sextant, Santa Lucia Highlands, CA 17.95/57.95
Goldeneye, Anderson Valley, CA 26.95/94.95

CABERNET SAUVIGNON
Lapostolle, Chile 16.95/56.95
B. Wise 'Trios', Sonoma County, CA 20.95/70.95
Justin, Paso Robles, CA 20.95/70.95
BV, Napa Valley, CA 24.95/84.95

OTHER REDS
Highlands 41 'Black Granite', Red Blend, Paso Robles, CA 13.95/45.95
Loscano 'The Winemaker', Malbec, Mendoza, Argentina 15.95/52.95
B Wise 'Wisdom', Red Blend, Sonoma, CA 17.95/57.95
Comstock, Zinfandel, Dry Creek Valley, CA 17.95/57.95

Cellar Selections

Perrier-Jouët 'Belle Epoque', Cuvée, 2011, Épernay 210
Louis Roederer 'Cristal', Brut, Reims 338
Dom Pérignon by Moët & Chandon, Champagne 351
Daou 'Soul of a Lion', Red Wine, 2018, Paso Robles 240
Ornellaia, Red Blend, 2016, Bolgheri, Italy 244
Quintessa, Red Blend, 2019, Napa Valley 248
Daou 'Patrimony Caves Des Liones', Red Wine, 2019, Paso 276
Joseph Phelps 'Insignia', Red Blend, 2018, Napa Valley 300
Opus One, Red Blend, 2018, Napa Valley 396
PlumpJack Estate, Cabernet Sauvignon, 2019, Oakville 191
Silver Oak, Cabernet Sauvignon, 2018, Napa Valley 200
Brion, Cabernet Sauvignon, 2019, Napa Valley 208
Staglin, Cabernet Sauvignon, 2019, Napa Valley 294
Cardinale, Cabernet Sauvignon, 2019, Oakville 298
Shafer 'Hillside Select', Cabernet Sauvignon, 2015, Napa 343
Qupé, Syrah, 2020, Central Coast 252

Non-Alcoholic Beverages

EVIAN SPARKLING WATER (750mL) 7
EVIAN STILL WATER (750mL) 7
RED BULL (regular or sugar-free, flavors available) 6
FRESH SQUEEZED JUICE (orange, grapefruit or pineapple) 6
FEVER-TREE GINGER BEER 6
COLD BREW COFFEE 7

BOTTOMLESS BEVERAGES 5.95
Coke, Diet Coke, Coke Zero, Dr. Pepper, Sprite, Ginger Ale, Root Beer, Iced Tea, Arnold Palmer, Lemonade, Shirley Temple, Cranberry Juice, Coffee, Decaf, Hot Tea

Wine By The Bottle

SPARKLING
Nicolas Feuillatte, Champagne, NV 78
GH Mumm, Blanc de Blancs, NV, France 99
Jacquart, Champagne, France 128
Veuve Clicquot, NV, Champagne, France 123
Laurent-Perrier, Cuvée Rosé, NV, Champagne 153
Perrier-Jouët Grand Brut, Champagne, France 163

WHITES & ROSÉ
Schloss Johannisberg, Riesling, 2018, Germany 60
Grgich Hills, Fumé Blanc, 2019, Napa Valley 86
Livio Felluga, Pinot Grigio, 2021, Italy 53
Justin, Sauvignon Blanc, 2021, Central Coast 53
Ehlers Estate, Sauvignon Blanc 2022, Dry Creek Valley 63
Illumination, Sauvignon Blanc, 2021, Napa Valley 73
Chateau de Sancerre, 2022, Sancerre, France 62
Domaine Fournier Sancerre, 2021, France 78
Davis Bynum, Chardonnay, 2018, Sonoma Coast 53
Stag's Leap Winery, Chardonnay, 2021, Napa Valley 55
Comstock, Chardonnay, 2016, Sonoma Coast 53
Frank Family, Chardonnay, 2021, Carneros 63
Patz & Hall, Chardonnay, 2018, Sonoma Coast 53
Jordan, Chardonnay, 2018, Russian River Valley 61
Stag's Leap 'Karia', Chardonnay, 2019, NV 55
Hanzell, Chardonnay, 2021, Sonoma Valley 66
Cakebread Cellars, Chardonnay, 2021, Napa Valley 82
Joseph Phelps 'Freestone', Chard, 2019, Sonoma 88
Paul Hobbs, Chardonnay, 2019, Russian River 126
Flowers, Chardonnay, 2019, Sonoma Coast 66
Far Niente, Chardonnay, 2021, Napa Valley 140
Grgich Hills, Chardonnay, 2020, Napa Valley 86
Chateau Montelena, Chardonnay, 2019, Napa Valley 113
Alpha Omega, Chardonnay, 2020, Napa Valley 148
Bertrand, Gris Blanc Rosé, 2021, France 53

REDS
Belle Glos 'Clark & Telephone', Pinot Noir, Santa Maria 63
Sanford, Pinot Noir, Stanta Rita Hills 66
Patz & Hall, Pinot Noir, Sonoma Coast 66
Flowers, Pinot Noir, Sonoma Coast 78
Joseph Phelps 'Freestone', Pinot Noir, Sonoma Coast 158
Patine, Pinot Noir 2015, Napa Valley 223
Chappellet, Cabernet Franc, 2019, Napa Valley 213
Grgich Hills, Merlot, 2018, Napa Valley 90
Clos Apalta 'Le Petit Clos', Red Blend, Chile 103
Ehlers Estate 'Portrait', Red Blend, Napa Valley 128
Justin 'Isosceles', Red Blend, Paso Robles 158
Baron Herzog, Cabernet Sauvignon, California 60
San Simeon 'Stormwatch', Cabernet Sauvignon, Paso 66
B.V. 'Tapestry', Cabernet Sauvignon, Napa Valley 78
Faust, Cabernet Sauvignon, Napa Valley 86
Riboli Family, Cabernet Sauvignon, Napa Valley 108
B.V. Rutherford, Cabernet Sauvignon, Napa Valley 128
Heitz Cellars, Cabernet Sauvignon, 2018, Napa Valley 143
Stag's Leap 'Artemis', Cabernet Sauvignon, Napa Valley 153
Joseph Phelps, Cabernet Sauvignon, Napa Valley 158
Caymus, Cabernet Sauvignon, 2020, Napa Valley 163
Salus, Cabernet Sauvignon, Napa Valley 193

