

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

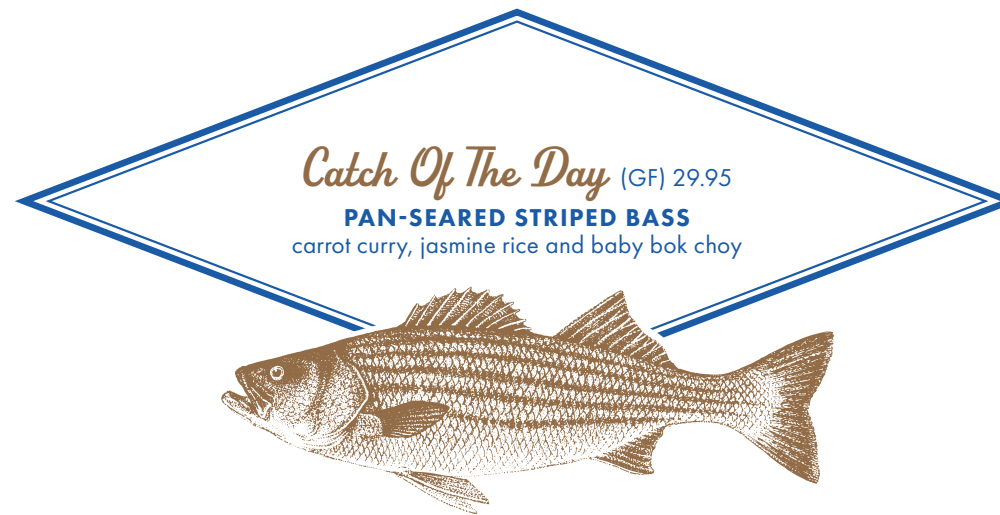
Fresh Salads

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 Lunch Special 25.95

Monday - Thursday 11:30AM-3PM

SOUP OR SALAD

choice of Caesar or mixed greens or cup of clam chowder

KING SALMON OR ROCK FISH

choice of any side

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	35.95
BLACKENED HALIBUT (GF) grilled lemon, avocado aioli, cajun butter	44.95
SEARED WILD AHI (GF) ponzu, scallion	36.95
FILET MIGNON SKEWERS (GF) "hibachi" teriyaki sauce (Chef recommends "medium")	29.95
PRIME FLAT IRON (GF) brandy peppercorn sauce, herb butter	39.95



Regional Specialties

ULTIMATE BURGER (GFA) cheddar cheese, iceberg lettuce, tomatoes, pickles, grilled onions, spicy rémoulade, French fries	21.95
BLACKENED FISH TACOS (GFA) mango salsa, spicy rémoulade, cabbage, avocado, combination of flour and corn tortillas, choice of French fries or side salad	24.95
BLACKENED KING SALMON SANDWICH (GF) roasted tomato, arugula, garlic aioli, cucumber mint relish, brioche bun, choice of French fries or side salad	27.95
CLASSIC LOBSTER ROLL Maine lobster, mayo, celery, lemon juice, brioche bun, French fries	35.95
HICKORY-SMOKED BABY BACK RIBS (GF) sweet and tangy BBQ sauce, French fries	½ Rack 26.95 Full Rack 37.95
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
BLACKENED OREGON ROCKFISH (GF) green beans, mashed potatoes, caper butter sauce	23.95
BEER BATTERED FISH & CHIPS French fries, tartar sauce, cocktail sauce, lemon	24.95
MACADAMIA-CRUSTED MAHI-MAHI pineapple beurre blanc, mango slaw, jasmine rice, grilled asparagus	34.95
SEAFOOD JAMBALAYA (GFA) spicy cajun cream, clams, shrimp, fresh fish, andouille sausage, mushrooms, jasmine rice or linguini	35.95
STEAMED COLOSSAL KING CRAB LEGS (GFA) spicy mac 'n cheese, oak-grilled asparagus, drawn butter	½ lb 59.95 1 lb 104.95
FRENCH DIP slow roasted beef, demi baguette, horseradish cream, Swiss cheese, au jus, French fries	27.95

(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.

LUNCH



Cocktails

The Navy Grog 13

gold rum, sweet Hawaiian dark rum, tropical fruit juices

Legendary Hibachi cocktail since 1961

ESPRESSO MARTINI

Tito's vodka, cold brew coffee, Kahlua, Bailey's

16

HIBISCUS MARGARITA

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

16

BLOOD ORANGE MULE

Meili vodka, blood orange purée, lemon juice, ginger beer, garnished with candied ginger

16

EMPRESS LAVENDER LEMONADE

Empress gin, La Marca Prosecco, lemonade, lavender syrup, lime juice, sugar rim

16

SKINNY CUCUMBER MARGARITA

Herradura blanco, fresh cucumber, triple, lime

16

ITALIAN SPRITZ

Galliano L'Apertivo, limoncello, prosecco, Pellegrino Pompelmo

16

PAINKILLER

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

16

PALOMA

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

16

Zero Proof

PORT OF CALL

pineapple, mint, lime, simple syrup, Red Bull Yellow Edition (tropical)

12

PINEAPPLE MOCKARITA

fresh pineapple, coconut water, lime, cream of coconut

12

GINGER SMASH

fresh ginger, cucumber, lime, simple syrup, topped with ginger ale

12

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

Colin Cowherd's The Herd Pilsner 4.4% ABV, 16oz

Stella Artois, Belgian Pilsner 5% ABV, 16oz

Kona Big Wave, Golden Ale 5% ABV, 16oz

Colin Cowherd's The Herd Hazy IPA 6.1% ABV, 16oz

Ballast Point Grapefruit Sculpin IPA 7.1% AVB, 16oz

Mission Brewing Shipwrecked Double IPA 9.25% ABV, 16oz

BOTTLES & CANS

Budweiser, Pale Lager 5.0% ABV, 16oz

Michelob Ultra, Light Lager 4.2% ABV, 16oz

Corona Extra, Pale Lager 4.6% ABV, 12oz

Guinness Stout Can (GF) 4.2% ABV, 14.9oz

Omission Ultra Golden Ale (GF) 4.2% ABV, 12oz

High Noon Vodka Seltzer (Black Cherry, Watermelon) 4.5% ABV, 12oz

8.95

10.95

10.95

10.95

9.95

10.95

10.95

11.95

8.95

8.50

9

9

8

8

Wine By The Glass

SPARKLING

La Marca, Prosecco, NV, Treviso, Italy

Mumm Brut Prestige, NV, California

J. Vineyards, Brut Rosé, NV, California

14.95/49.95

15.95/52.95

18.95/61.95

SAUVIGNON BLANC

Champion, New Zealand

Comstock, Dry Creek Valley, CA

13.95/45.95

15.95/52.95

CHARDONNAY

Talbot Kali Hart, Monterey County, CA

Sterling, Napa Valley, CA

Embankment, Russian River, CA

La Crema, Sonoma Coast, CA

Cuvaison, Napa Valley, CA

Rombauer, Napa Valley, CA

15.95/52.95

15.95/52.95

15.95/52.95

16.95/56.95

16.95/56.95

24.95/84.95

OTHER WHITES & ROSÉ

Lucien Albrecht, Riesling, Alsace, France

DaVinci, Pinot Grigio, Italy

B. Wise Ronda Rosé, Sonoma, CA

Chateau L'Orangerie, Bordeaux Blanc

Maison No. 9, Rosé, Provence, France

13.95/45.95

13.95/45.95

13.95/45.95

14.95/49.95

18.95/61.95

PINOT NOIR

Schug, Sonoma Coast, CA

Sextant, Santa Lucia Highlands, CA

Goldeneye, Anderson Valley, CA

16.95/56.95

17.95/57.95

26.95/94.95

CABERNET SAUVIGNON

Lapostolle, Chile

B. Wise 'Trios', Sonoma County, CA

Justin, Paso Robles, CA

BV, Napa Valley, CA

16.95/56.95

20.95/70.95

20.95/70.95

24.95/84.95

OTHER REDS

Highlands 41 'Black Granite', Red Blend, Paso Robles, CA

Loscano 'The Winemaker', Malbec, Mendoza, Argentina

B Wise 'Wisdom', Red Blend, Sonoma, CA

Comstock, Zinfandel, Dry Creek Valley, CA

13.95/45.95

15.95/52.95

17.95/57.95

17.95/57.95

Cellar Selections

Perrier-Jouët 'Belle Epoque', Cuvée, 2011, Épernay

Louis Roederer 'Cristal', Brut, Reims

Dom Pérignon by Moët & Chandon, Champagne

Daou 'Soul of a Lion', Red Wine, 2018, Paso Robles

Ornellaia, Red Blend, 2016, Bolgheri, Italy

Quintessa, Red Blend, 2019, Napa Valley

Daou 'Patrimony Caves Des Lionnes', Red Wine, 2019, Paso

Joseph Phelps 'Insignia', Red Blend, 2018, Napa Valley

Opus One, Red Blend, 2018, Napa Valley

PlumpJack Estate, Cabernet Sauvignon, 2019, Oakville

Silver Oak, Cabernet Sauvignon, 2018, Napa Valley

Brion, Cabernet Sauvignon, 2019, Napa Valley

Staglin, Cabernet Sauvignon, 2019, Napa Valley

Cardinale, Cabernet Sauvignon, 2019, Oakville

Shafer 'Hillside Select', Cabernet Sauvignon, 2015, Napa

Qupé, Syrah, 2020, Central Coast

210

338

351

240

244

248

276

300

396

191

200

208

294

298

343

252

Non-Alcoholic Beverages

EVIAN SPARKLING WATER (750mL)

EVIAN STILL WATER (750mL)

RED BULL (regular or sugar-free, flavors available)

FRESH SQUEEZED JUICE (orange, grapefruit or pineapple)

FEVER-TREE GINGER BEER

COLD BREW COFFEE

7

7

6

6

6

7

BOTTOMLESS BEVERAGES

Coke, Diet Coke, Coke Zero, Dr. Pepper, Ginger Ale,

Root Beer, Iced Tea, Arnold Palmer, Lemonade, Shirley Temple,

Cranberry Juice, Coffee, Decaf, Hot Tea

5.95

Wine By The Bottle

SPARKLING

Nicolas Feuillatte, Champagne, NV

GH Mumm, Blanc de Blancs, NV, France

Jacquart, Champagne, France

Veuve Clicquot, NV, Champagne, France

Laurent-Perrier, Cuvée Rosé, NV, Champagne

Perrier-Jouët Grand Brut, Champagne, France

78

99

128

123

153

163

WHITES & ROSÉ

Schloss Johannisberg, Riesling, 2018, Germany

Grgich Hills, Fumé Blanc, 2019, Napa Valley

Livio Felluga, Pinot Grigio, 2021, Italy

Justin, Sauvignon Blanc, 2021, Central Coast

Ehlers Estate, Sauvignon Blanc 2022, Dry Creek Valley

Illumination, Sauvignon Blanc, 2021, Napa Valley

Chateau de Sancerre, 2022, Sancerre, France

Domaine Fournier Sancerre, 2021, France

Davis Bynum, Chardonnay, 2018, Sonoma Coast

Stag's Leap Winery, Chardonnay, 2021, Napa Valley

Comstock, Chardonnay, 2016, Sonoma Coast

Frank Family, Chardonnay, 2021, Carneros

Patz & Hall, Chardonnay, 2018, Sonoma Coast

Jordan, Chardonnay, 2018, Russian River Valley

Stag's Leap 'Karia', Chardonnay, 2019, NV

Hanzell, Chardonnay, 2021, Sonoma Valley

Cakebread Cellars, Chardonnay, 2021, Napa Valley

Joseph Phelps 'Freestone', Chard, 2019, Sonoma

Paul Hobbs, Chardonnay, 2019, Russian River

Flowers, Chardonnay, 2019, Sonoma Coast

Far Niente, Chardonnay, 2021, Napa Valley

Grgich Hills, Chardonnay, 2020, Napa Valley

Chateau Montelena, Chardonnay, 2019, Napa Valley

Alpha Omega, Chardonnay, 2020, Napa Valley

Bertrand, Gris Blanc Rosé, 2021, France

60

86

53

53

63

73

62

78

53

55

53

63

53

61

55

66

82

88

126

66

140

86

113

148

53

REDS

Belle Glos 'Clark & Telephone', Pinot Noir, Santa Maria

Sanford, Pinot Noir, Stanta Rita Hills

Patz & Hall, Pinot Noir, Sonoma Coast

Flowers, Pinot Noir, Sonoma Coast

Joseph Phelps 'Freestone', Pinot Noir, Sonoma Coast

Patine, Pinot Noir 2015, Napa Valley

Chappellet, Cabernet Franc, 2019, Napa Valley

Grgich Hills, Merlot, 2018, Napa Valley

Clos Apalta 'Le Petit Clos', Red Blend, Chile

Ehlers Estate 'Portrait', Red Blend, Napa Valley

Justin 'Isosceles', Red Blend, Paso Robles

Baron Herzog, Cabernet Sauvignon, California

San Simeon 'Stormwatch', Cabernet Sauvignon, Paso

B.V. 'Tapestry', Cabernet Sauvignon, Napa Valley

Faust, Cabernet Sauvignon, Napa Valley

Riboli Family, Cabernet Sauvignon, Napa Valley

B.V. Rutherford, Cabernet Sauvignon, Napa Valley

Heitz Cellars, Cabernet Sauvignon, 2018, Napa Valley

Stag's Leap 'Artemis', Cabernet Sauvignon, Napa Valley

Joseph Phelps, Cabernet Sauvignon, Napa Valley

Caymus, Cabernet Sauvignon, 2020, Napa Valley

Salus, Cabernet Sauvignon, Napa Valley

63

66

66

78

158

223

213

90

103

128

158