

ROCK'N FISH

SEAFOOD, STEAKS & SPIRITS

CLASSIC DINNER

\$44.95 per person

STARTERS

choice of three. served family-style

Popcorn Shrimp
Spinach & Artichoke Dip

Crispy Calamari
Oak Grilled Artichoke with Roasted Garlic Aioli

CRAFTED SALADS & SIGNATURE SOUPS

choice of one soup & one salad additional \$5 per guest

New England Clam Chowder
smoked Nueske bacon

Napa Sonoma Salad
baby lettuces, sun-dried tomatoes, cucumbers, fresh mozzarella,
toasted pine nuts, red onion, balsamic vinaigrette

Big Easy Spicy Shrimp & Sausage Gumbo

Caesar Salad
chilled romaine hearts, garlic croutons, fresh grated Parmigiana,
sweet tomatoes, house Caesar

Blue Cheese Wedge
chilled iceberg hearts, mine shaft blue cheese dressing, red
onions, tomatoes, Nueske bacon, candied walnuts

MAINS

choice of two from each column

Oak Grilled Salmon
herb butter

Seafood Jambalaya
spicy Cajun cream - clams - shrimp - fresh fish - andouille
sausage - mushrooms rice

"Hibachi" Teriyaki Chicken
Jidori free range chicken

Oak Grilled Sirloin
house made steak sauce

Rock'N Crab Cakes
remouladé & tartar sauces

Macadamia Nut Crusted Mahi
roasted pineapple and tomato salsa

DESSERT

additional \$5 per guest; includes coffee

New Orleans Bread Pudding
Jack Daniels sauce, fresh whipped cream

Sticky Toffee Pudding
vanilla bean ice cream

Crème Brûlée
fresh fruit

Prices do not include sales tax or 20% service charge, which are added to final bill.
Prices are subject to change without notice.

ROCK'N FISH

SEAFOOD, STEAKS & SPIRITS

ULTIMATE DINNER

\$65.95 per person

STARTERS

choice of three

Popcorn Shrimp
Spinach & Artichoke Dip
Crab Cakes

Crispy Calamari
Oak Grilled Artichoke with Roasted Garlic Aioli
Maui Style Poke on Wonton Crisps

CRAFTED SALADS & SIGNATURE SOUPS

choice of one soup & one salad

New England Clam Chowder
smoked Nueske bacon

Napa Sonoma Salad
baby lettuces, sun-dried tomatoes, cucumbers, fresh mozzarella,
toasted pine nuts, red onion, balsamic vinaigrette

Big Easy Spicy Shrimp & Sausage Gumbo

Caesar Salad
chilled romaine hearts, garlic croutons, fresh grated Parmigiana,
sweet tomatoes, house Caesar

Blue Cheese Wedge
chilled iceberg hearts, mine shaft blue cheese dressing, red
onions, tomatoes, Nueske bacon, candied walnuts

MAINS

choice of two from each column

Oak Grilled King Salmon
herb butter

Seafood Jambalaya
spicy Cajun cream - clams - shrimp - fresh fish - andouille
sausage - mushrooms rice

"Hibachi" Teriyaki Chicken
Jidori free range chicken

Rock'N Crab Cakes
remouladé & tartar sauces

Kapalua Rib-Eye
Certified Angus Beef ® natural Rib-Eye - marinated 72 hours
in pineapple sauce

Macadamia Nut Crusted Mahi
roasted pineapple and tomato salsa

DESSERT

additional \$5 per guest; includes coffee plus choice of one

New Orleans Bread Pudding
Jack Daniels sauce, fresh whipped cream

Sticky Toffee Pudding
vanilla bean ice cream

Crème Brûlée
fresh fruit

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