

# ROCK'N FISH

SEAFOOD, STEAKS & SPIRITS

## SILVER DINNER

\$54.95 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, one per guest, additional \$5 per guest*

**New England Clam Chowder**  
smoked Nueske bacon

#### Dinner Salad

romaine, red cabbage, carrots, cherry tomatoes,  
cucumber, garlic croutons, balsamic vinaigrette

**"Big Easy" Spicy Sausage Gumbo**

#### Blue Cheese Wedge

iceberg hearts, red onions, applewood-smoked bacon, tomatoes,  
candied walnuts, Mine Shaft blue cheese dressing

#### Caesar Salad

romaine, garlic croutons, parmesan, lemon

### MAINS

*choice of two from each column*

**Oak Grilled Salmon**  
herb butter,  
Szechuan green beans, creamed corn

#### Seafood Jambalaya

spicy cajun cream, clams, shrimp, fresh fish,  
andouille sausage, mushrooms, jasmine rice

**"Hibachi" Terriyaki Chicken**  
jidori free-range chicken,  
sauteed spinach with garlic, jasmine rice

#### Rock'N Crab Cakes

spicy remoulade, tarter sauce,  
shoestring fries, cole slaw

**Steak Frites**  
prime flat iron steak, red wine reduction,  
herb butter, garlic shoestring fries

#### Macadamia-Crusted Mahi

grilled pineapple beurre blanc,  
jasmine rice, grilled asparagus

### DESSERT

*additional \$5 per guest; includes coffee*

**New Orleans Bread Pudding**  
Jack Daniel's sauce, vanilla bean ice cream

#### Sticky Toffee Pudding

vanilla bean ice cream

#### Crème Brûlée

fresh fruit

Prices do not include sales tax or 20% gratuity, which are added to final bill.

Prices are subject to change without notice.

# ROCK'N FISH

SEAFOOD, STEAKS & SPIRITS

## GOLD DINNER

\$69.95 per person

### STARTERS

*choice of three*

**Popcorn Shrimp**  
**Spinach & Artichoke Dip**  
**Crab Cakes**

**Crispy Calamari**  
**Oak Grilled Artichoke with Roasted Garlic Aioli**  
**Jumbo Prawns**

### CRAFTED SALADS & SIGNATURE SOUPS

*choice of one soup & one salad*

**New England Clam Chowder**  
smoked Nueske bacon

**"Big Easy" Spicy Sausage Gumbo**

**Caesar Salad**  
romaine, garlic croutons, Parmesan cheese, lemon

**Dinner Salad**

romaine, red cabbage, carrots, cherry tomatoes,  
cucumber, garlic croutons, basamic vinaigrette

**Blue Cheese Wedge**

iceberg hearts, red onions, applewood-smoked bacon, tomatoes,  
candied walnuts, Mine Shaft blue cheese dressing

### MAINS

*choice of two from each column*

**Oak Grilled King Salmon**  
herb butter,  
Szechuan green beans, creamed corn

**"Hibachi" Teriyaki Chicken**  
jidorori free-range chicken,  
sauteed spinach with garlic, jasmine rice

**Kapalua Rib-Eye**  
Certified Angus Beer natural rib-eye, marinated 72-hours,  
broccolini w/ mushrooms, sesame & pine nuts, jasmine rice

**Seafood Jambalaya**  
spicy cajun cream, clams, shrimp, fresh fish,  
andouille sausage, mushrooms, jasmine rice

**Rock'N Crab Cakes**  
spicy remoulade, tartar sauce,  
shoestring fries, cole slaw

**Macadamia-Crusted Mahi**  
grilled pineapple beurre blanc,  
jasmine rice, grilled asparagus

### DESSERT

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

**New Orleans Bread Pudding**  
Jack Daniel's sauce, vanilla bean ice cream

**Sticky Toffee Pudding**  
vanilla bean ice cream

**Crème Brûlée**  
fresh fruit

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