

# ROCK'N FISH

## MANHATTAN BEACH BRUNCH

### MORNING \*served until 3pm

<b>Blueberry Ricotta Pancakes</b> blueberry compote - maple syrup	11.95
<b>The Standard</b> eggs any style - with andouille sausage or applewood smoked bacon and choice of breakfast potatoes, house salad or seasonal fruit	12.95
<b>Rock'N Breakfast Sandwich</b> eggs any style - nueske's thick cut bacon - gruyere - house made aioli - sourdough - choice of breakfast potatoes, house salad or seasonal fruit	12.95
<b>Huevos Rancheros</b> eggs any style - sofrito beans - avocado - pico de gallo - crispy tortillas	13.95
<b>Braised Short Rib Scramble</b> roasted peppers and onions - cheddar - crema cacique - housemade salsa - cilantro - crispy tortillas - breakfast potatoes, house salad or seasonal fruit	14.95

### BENEDICTS

choice of breakfast potatoes, house salad or seasonal fruit

<b>Cajun Crab Cake</b> roasted roma tomato - citrus spinach - cajun hollandaise	21.95
<b>Lobster &amp; Biscuit</b> maine lobster - house made biscuits - wilted arugula - classic hollandaise	21.95

### STARTERS

<b>Oak Grilled Artichoke</b> roasted garlic aioli	14.95
<b>Maui Style Poke</b> ahi - shrimp - avocado - cucumber - red onion - soy sauce - crispy wontons	16.95
<b>Jumbo Prawns on Ice</b> cocktail sauce - horseradish	15.95
<b>Oysters on the Half Shell</b> Pacific 15.95 / 29.95 Kumamoto 19.95 / 37.95 signature cocktail sauce - horseradish - mignonette	
<b>New England Clam Chowder</b> 8.95 small 10.95 large smoked bacon	
<b>Coconut Crusted Mahi Sliders</b> mango slaw - avocado - sweet chili aioli	19.95
<b>Crispy Calamari</b> cocktail & tartar sauces	15.95
<b>Rock'N Crab Cakes</b> spicy remoulade - tartar sauce	19.95

### FRESHLY PREPARED SALADS

add-ons

grilled chicken 5.95 - grilled king salmon 8.95 - seared ahi 9.95 - chilled prawns 9.95

<b>Chopped Veggie Salad</b> jicama - edamame - haricot verts - piquillo peppers - avocado - roasted corn - rosemary vinaigrette	16.95
<b>Kale &amp; Beets</b> roasted golden beets - pickled red onion - candied pepitas - cranberry vinaigrette - pistachio crusted chèvre goat cheese	11.95
<b>Blue Cheese Wedge</b> iceberg hearts - mine shaft blue cheese dressing - red onions - applewood smoked bacon - tomatoes - candied walnuts	11.95
<b>Classic Cobb</b> applewood smoked bacon - avocado - egg - tomato - green onions - blue cheese romaine - grilled chicken or chilled shrimp - choice of dressing	13.95
<b>Shrimp and Avocado Louie</b> tomato - green olives - hard-boiled eggs - iceberg - red cabbage - louie dressing	18.95

### Bottomless Sangrias & Seasonal Mimosas

red or white fresh fruit sangrias  
green apple, pear, blood orange or oj mimosas

\$18.00\*

### SANDWICHES & TACOS

Choice of one ROCK'N side.

<b>Albacore Tuna Sandwich</b> fresh tuna salad, citrus, baby kale, sourdough	13.95
<b>Blackened Fish Tacos</b> fruit salsa - fresh cabbage - spicy remoulade - white corn & wheat tortillas (gluten free corn tortillas upon request)	18.95
<b>Roasted Poblano Cheeseburger</b> hooks aged cheddar - nueske bacon - pickled red onions - blue corn tortilla chips - spicy remoulade - brioche	16.95
<b>Open Faced Sirloin on Artisan Sourdough</b> roasted tomato - arugula - remoulade - aged balsamic - crispy onions	17.95
<b>Blackened King Salmon Sandwich</b> roasted tomato - arugula - garlic aioli - cucumber mint relish - ciabatta	17.95
<b>Maine Lobster Roll</b> fresh herbs - celery - tarragon	23.95

### OAKWOOD GRILL

<b>King Salmon</b> herb butter - szechuan green beans - cream corn	26.95
<b>Seared Wild Ahi</b> red wine peppercorn - szechuan green beans - jasmine rice	25.95
<b>Louisiana Style Swordfish</b> roasted corn maque choux - grilled asparagus - tequila lime butter	29.95
<b>Teriyaki Beef Skewers</b> "hibachi" teriyaki sauce - sauteed spinach with crispy garlic - jasmine rice	19.95
<b>Steak Frites</b> 10oz prime flat iron - red wine reduction - garlic shoestrings	26.95
<b>Kapalua Rib-Eye</b> certified angus beef ® natural rib-eye - marinated 72 hours - broccolini, mushrooms, sesame, pine nuts - jasmine rice	38.95
<b>"Hibachi" Teriyaki Chicken</b> jidori free range chicken - sauteed spinach with crispy garlic - jasmine rice	19.95
<b>Memphis Style Oak Grilled BBQ Pork Ribs</b> 1/2 Rack 19.95 Full Rack 29.95 shoestring fries - coleslaw	

### AMERICAN REGIONAL SPECIALTIES

<b>Beer Battered Fish and Chips</b> shoestring fries - cole slaw - tartar & cocktail sauces - lemon	18.95
<b>New Orleans BBQ Shrimp - "Hot &amp; Sweet"</b> bell peppers - onions - tomatoes - mushrooms - lemon - jasmine rice	18.95
<b>Macadamia Crusted Mahi</b> grilled pineapple beurre blanc - jasmine rice - grilled asparagus	22.95
<b>ROCK'N Crab Cakes</b> spicy remoulade - tartar sauce - shoestring fries - cole slaw	26.95
<b>"Big Easy" Spicy Shrimp and Sausage Gumbo</b> tasso ham - chicken - jasmine rice	17.95
<b>Seafood Jambalaya</b> spicy cajun cream - clams - shrimp - fresh fish - andouille sausage - mushrooms jasmine rice or fresh linguini	29.95

### ROCK'N SIDES

Single 5.95 / Family 11.95

szechuan green beans - roasted mushrooms - spicy mac 'n' cheese  
spinach with crispy garlic - fire roasted creamed corn - fresh fruit  
brussels sprouts w/ macadamia & grapes - shoestring fries -  
sweet potato fries - garlic mashed potatoes - oak grilled asparagus

Fresh seafood seven days a week. Our food is prepared daily. Due to the water shortage we are experiencing in California ice water will be served upon request only.

\*bottomless mimosas/sangrias with purchase of an entree per person, limit one hour

## BY THE GLASS

<b>Sparkling</b>	
Avisi Prosecco - Italy	10/40
J - Brut Rose - California	15/60
<b>Sauvignon Blanc</b>	
Starborough - 2015 - Marlborough	12/42
Comstock - 2014 - Dry Creek Valley	14/49
<b>Chardonnay</b>	
Backstory - 2015 - California	12/42
Rodney Strong - 2014 - Sonoma County	13/45
William Hill - 2014 - Central Coast	14/49
Cuvaision - 2014 - Carneros	15/52
<b>Other Attractive Whites &amp; Rosé</b>	
Santa Cristina - Pinot Grigio - 2015 - Italy	12/42
Domaine Jarras - Rosé - 2015 - France	12/42
Pazo das Bruxas - Albarino - 2015 - Spain	12/42
<b>Pinot Noir</b>	
Votre Santé - 2012 - California	12/42
Routestock - 2014 - Willamette Valley	14/49
Sextant - 2014 - Lucia Highlands	15/52
Inception - 2012 - Santa Barbara County	17/58
<b>Cabernet Sauvignon</b>	
Raywood - 2015 - Central Coast	12/42
Drumheller - 2014 - Washington	13/45
B Wise Trios - 2014 - Sonoma County	16/56
Foley Johnson - 2014 - Napa Valley	18/63
<b>Other Reds</b>	
Terra d'Oro Zinfandel - 2014 - Amador County	12/42
Diseno Malbec - 2014 - Mendoza, Argentina	12/42
The Velvet Devil Merlot - 2012 - Washington	12/42
Josh Red Blend - 2011 - Sonoma County	12/42
B Wise Wisdom Red Blend - 2013 - Sonoma County	15/52

Opus One Vertical Flight - 3oz. of 2011,2012,2013	180
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## GREATEST HITS

<b>The Navy Grog - CELEBRATING 56 YEARS STRONG!</b>	10
gold rum - sweet hawaiian dark rum - tropical fruit juices	
<b>Fireworks Bloody Mary</b>	12
new amsterdam vodka - spicy house mix - signature shrimp & bacon garnish	
<b>Donnegan's Irish Coffee</b>	10
jameson irish whiskey - coffee - whipped cream	
<b>Hibiscus Margarita</b>	12
sauza silver tequila - cointreau - house-made hibiscus syrup - lime juice - sugar rim - st. germain elderflower float	
<b>Seasonal Mimosas</b>	9
green apple - pear - blood orange - oj	

## FALL RELEASES

<b>Cucumber Mint Margarita</b>	12
sauza silver tequila - cucumber - mint - agave - lime - tajin	
<b>Seasonal Sour</b>	12
redemption high rye bourbon- bombay dry gin - blackberries - lemon - honey syrup	
<b>Blueberry Basil Lemonade</b>	12
stoli vodka - stoli bluberri vodka - herbs - fruit - citrus	
<b>Bourbon Palmer</b>	12
redemption high rye bourbon - lemon - passionfruit tea - mint	
<b>Berry Mule</b>	13
new amsterdam vodka - lime juice - raspberries - blackberries - strawberries ginger beer - mint	
<b>Painkiller</b>	12
pussers rum - orange - pineapple - coconut syrup - nutmeg	

## BY THE BOTTLE

<b>Sparkling</b>	
Lucien Albrecht Cemant d' Alsace Brut - NV - France	80
GH Mumm Blanc de Blancs, NV, France	100
Laurent-Perrier Cuvee Rose, NV, Champagne, France	135
Perrier-Jouet Cuvée "Fleur de Champagne," 2000, Epernay	180

### Whites & Rosé

J Vineyards Vin Gris, 2014, Rosé, Russian River Valley	50
Trimbach, 2012, Gewurtztraminer, Alsace, France	45
Livio Felluga, 2015, Pinot Grigio, Italy	45
Terlato, 2015, Pinot Grigio, Italy	45
Justin, 2016, Sauvignon Blanc, Central Coast	45
Kim Crawford, 2015, Sauvignon Blanc, Marlborough	45
Grgich Hills Dry Fumé Blanc, 2013, Napa Valley	60
La Sirena Moscato Azul, 2014, California	50
Baron Herzog, 2014, Chardonnay, California	45
Patz & Hall, 2015, Chardonnay, Sonoma Coast	50
Frank Family, 2015, Chardonnay, Carneros	55
J Vineyards, 2013, Chardonnay, Russian River Valley	60
Jordan, 2014, Chardonnay, Russian River Valley	70
Chalk Hill, 2014, Chardonnay, Sonoma Coast	70
Cakebread, 2014, Chardonnay, Napa Valley	80
Hanzell, 2013, Chardonnay, Sonoma Valley	80
Staglin "Salus", 2009, Chardonnay, Napa Valley	90

### Reds

J Vineyards, 2014, Pinot Noir, Russian River Valley	65
Chalk Hill, 2014, Pinot Noir, Russian River Valley	70
Patz & Hall, 2014, Pinot Noir, Sonoma Coast	80
Raen, 2015, Pinot Noir, Sonoma Coast	85
Knights Raven, 2011, Red Blend, Sonoma County	45
Gaja Ca' Marcanda Promis, 2013, Red Blend, Tuscany	75
Twomey by Silver Oak, 2011, Merlot, Napa Valley	90
Bargetto, 2015, Merlot, Central Coast	45
Pride, 2011, Merlot, Napa & Sonoma Counties	110
Tobin James James Gang Reserve, 2013, Zinfandel, Paso Robles	45
Comstock, 2012, Zinfandel, Dry Creek Valley	50
d'Arenberg "The Footbolt," 2013, Shiraz, McLaren Vale	55
Tobin James Blue Moon Reserve, 2012, Syrah, Paso Robles	100
Switchback Ridge, 2012, Petite Sirah, Napa Valley	115
Baron Herzog, 2015, Cabernet Sauvignon, Central Coast	55
Faust, 2014, Cabernet Sauvignon, Napa Valley	80
Frank Family, 2014, Cabernet Sauvignon, Napa Valley	90
Pride, 2011, Cabernet Sauvignon, Napa & Sonoma Counties	110
Cade, 2014, Cabernet Sauvignon, Napa Valley	110
Switchback Ridge, 2012, Cabernet Sauvignon, Napa Valley	160
La Sirena, 2010, Cabernet Sauvignon, Napa Valley	175

## Captain's List

Staglin Family Vineyards Estate, 2008, Cabernet Sauvignon, Napa	180
Palms D'Or Brut, NV, Champagne, France	175
Dom Pérignon by Moët & Chandon, 2000, Champagne, France	225
Quintessa, 2013, Red Blend, Napa Valley	185
Opus One, 2012, Red Blend, Napa Valley	225
Opus One, 2013, Red Blend	250
Louis Roederer "Cristal" Brut, 1996, Reims	400

## DRAUGHT

Local Rotating Tap - CA	9	Becks (Non - Alcoholic)	6
Strand 24th St Pale Ale - Torrance, CA	8.5	Michelob Ultra	7
ESBC Mayberry IPA El Segundo, CA	8.5	Red Bridge(Gluten Free)	7
Paulaner Marzen - Munich	9	Corona	8
Elysian Spacedust IPA - Seattle, WA	9	Stella Cidre	7
Bud Light - St. Louis, MO	7	Budweiser	7
Stella Artois - Leuven, Belgium	8.5	Sam Adams Lager	8
Golded Road Mango Cart - LA	8.5	Guinness Draught	8
		Goose Island Matilda	10

## BOTTLES

Vintages subject to change - Corkage \$25.00