

MORNING

served until 2:00 PM

Blueberry Ricotta Pancakes 12.95
lemon zest, maple butter

The Standard 13.95
two eggs any-style, andouille sausage or applewood-smoked bacon, choice of breakfast potatoes, house salad or seasonal fruit

ROCK'N Breakfast Sandwich 13.95
two eggs any-style, nueske's thick-cut bacon, Gruyère cheese, sriracha aioli, sourdough, choice of breakfast potatoes, house salad or seasonal fruit

Huevos Rancheros 13.95
two eggs any-style, sofrito beans, avocado, pico de gallo, crispy tortillas, queso fresco, ranchero sauce

Cajun Ham & Sweet Pepper Omelet (G) 14.95
three cage-free eggs, cheddar cheese, onions, choice of breakfast potatoes, house salad or seasonal fruit

Tomato & Basil Omelet (G) 14.95
three cage-free eggs, fresh mozzarella cheese, asparagus, pesto, avocado, choice of breakfast potatoes, house salad or seasonal fruit

Sweet Corn & Crab Scramble (G) 16.95
three cage-free eggs, blue crab, marscapone, fresh chives, choice of breakfast potatoes, house salad or seasonal fruit

Truffle & Mushroom Omelet (G) 16.95
three truffled eggs, wild mushrooms, boursin cheese, choice of breakfast potatoes, house salad or seasonal fruit

TOAST & BENEDICTS

Avocado Toast 14.95
herb spread, radish sprouts, arugula, pickled red onion, farm fresh egg, manchego cheese, lemon vinaigrette, green tomato preserves, choice of breakfast potatoes, house salad or seasonal fruit

Thick-Cut Nueske's Bacon Benedict 16.95
toasted english muffin, poached free range eggs, hollandaise sauce, choice of breakfast potatoes, house salad or seasonal fruit

Crab Cake Benedict 21.95
two pan-fried crab cakes, sautéed spinach, poached free-range eggs, hollandaise sauce, choice of breakfast potatoes, house salad or seasonal fruit

STARTERS

Oak-Grilled Artichoke (G) 14.95
roasted garlic aioli

Maui-Style Poke 16.95
ahi, avocado, cucumber, red onion, green onions, tamari sauce, crispy wontons

Jumbo Prawns on Ice (G) 15.95
signature cocktail sauce, horseradish, lemon

Oysters on the Half Shell (G) Pacific 15.95 / 29.95 Special 19.95 / 37.95
signature cocktail sauce, horseradish, Champagne mignonette

New England Clam Chowder Cup 8.95 Bowl 11.95
smoked bacon

Coconut Crusted Mahi Sliders 19.95
mango slaw, avocado, sweet chili aioli

Crispy Calamari 15.95
cocktail sauce, tartar sauce

Coconut Prawns 16.95
shredded coconut, panko, pineapple beurre blanc

[red or white fresh fruit sangrias
kiwi, blood orange, prickly pear or orange juice mimosas
18.00
*per person; with purchase of an entrée per person; limit one hour]

BURGERS, SANDWICHES & TACOS

choice of one ROCK'N Side

Blackened Fish Tacos (G) 18.95
mango salsa, fresh cabbage, spicy rémoulade, corn/flour tortillas (corn tortillas upon request)

Roasted Poblano Cheeseburger 16.95
Hook's aged Cheddar, Nueske's bacon, pickled red onions, blue corn tortilla chips, spicy rémoulade, brioche bun

Open-Faced Sirloin on Artisan Sourdough 17.95
roasted tomato, arugula, rémoulade, aged balsamic, crispy onions

Blackened King Salmon Sandwich 17.95
roasted tomato, arugula, garlic aioli, cucumber mint relish, ciabatta bread

FRESH SALADS

grilled chicken 5.95, grilled king salmon 8.95, seared ahi 9.95, chilled prawns 9.95
dungeness crab 7.95

Chopped Veggie (G) 16.95
jicama, edamame, haricot verts, piquillo peppers, avocado, roasted corn, cashews, hemp seeds, rosemary vinaigrette

Blue Cheese Wedge (G) 12.95
iceberg hearts, red onions, applewood-smoked bacon, tomatoes, candied walnuts, Mine Shaft blue cheese dressing

Classic Cobb (G) 13.95
applewood-smoked bacon, avocado, egg, tomato, green onions, blue cheese, romaine, grilled chicken or chilled shrimp, choice of dressing

Shrimp and Avocado Louie (G) 18.95
tomato, green olives, eggs, romaine, red cabbage, Louie dressing

Tahitian Ahi Tuna Salad (G) 18.95
sashimi seared tuna, mango, cucumber, scallion, seaweed, campari tomato, romaine, carrot, macadamia nuts, sesame, cabbage, lime coconut vinaigrette

AMERICAN REGIONAL SPECIALTIES

Beer Battered Fish and Chips 18.95
shoestring fries, cole slaw, tartar & cocktail sauces, lemon

New Orleans BBQ Shrimp [Hot & Sweet] (G) 18.95
bell peppers, onions, tomatoes, mushrooms, jasmine rice

Macadamia-Crusted Mahi 22.95
grilled pineapple beurre blanc, jasmine rice, grilled asparagus

ROCK'N Crab Cakes 26.95
spicy rémoulade, tartar sauce, shoestring fries, cole slaw

"Big Easy" Spicy Shrimp and Sausage Gumbo 18.95
tasso ham, chicken, jasmine rice

ROCK'N Scampi 27.95
jumbo prawns, spicy garlic butter, mushrooms, capers, fresh linguini

Blackened Alaskan Halibut (G) 39.95
avocado aioli, Mexican-style creamed corn, Brussels sprouts w/ macadamia nuts & grapes

Seafood Jambalaya 29.95
spicy cajun cream, clams, shrimp, fresh fish, andouille sausage, mushrooms, jambine rice or fresh linguini

King Salmon (G) 26.95
herb butter, Szechuan green beans, creamed corn

ROCK'N SIDES Single 5.95 Family 11.95

- Szechuan green beans w/ onions
- oak-grilled asparagus
- glazed carrots w/ candied walnuts
- sautéed spinach w/ garlic
- creamed corn
- spicy mac 'n cheese
- fresh fruit
- shoestring fries
- sweet potato fries
- cole slaw
- garlic mashed potatoes
- broccolini w/ mushrooms, sesame, pine nuts
- jasmine rice
- Brussels sprouts w/ macadamia nuts & grapes

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. Consuming under-cooked meat, poultry or eggs can cause foodborne illness. (G) = **Gluten-free upon request**

WEEKEND EYE OPENERS

Grog-Mosa Mumm Brut Prestige, tropical fruit juices, sweet Hawaiian dark rum float	12
Guavarita Patrón Silver tequila, triple sec, lime juice, guava puree, sugar rim	13
Michelada Corona beer, spicy house mix, tajin rim	10
Fireworks Bloody Mary New Amsterdam vodka, spicy house mix, shrimp garnish, bacon salt	13
Berry Mule New Amsterdam vodka, lime juice, blackberries, strawberries, ginger beer, mint	13
Rosé Sangria rosé wine, grapefruit, basil, St-Germain elderflower liqueur	13
Rise'N Shine rosé vodka, apero, Bombay Sapphire gin, lime juice, agave	13

GREATEST HITS

The Navy Grog [Celebrating 58 Years Strong!] gold rum, sweet Hawaiian dark rum, tropical fruit juices	10
Hibiscus Margarita Sauza "Blue" Silver tequila, house-made hibiscus syrup, lime juice, sugar rim, St-Germain elderflower liqueur float	13
Beach Hound Effen Cucumber vodka, St-Germain elderflower liqueur, grapefruit juice, agave nectar, salted rim	13
Spicy Apricot Margarita Sauza "Blue" Silver tequila, triple sec, lime juice, apricot preserves, jalapeno, tajin rim, egg white	13
Blueberry Basil Lemonade Stolichnaya vodka, Stolichnaya Bluberri vodka, basil, blueberries, lime juice	13
Money On My Mind Bombay dry gin, St-Germain elderflower liqueur, lemon, apple juice	13

WINE BY THE GLASS

Sparkling Da Luca, Prosecco, NV, Italy	11/40
Mumm, Brut Prestige, NV, California	13/52
J, Brut Rosé, NV, California	15/60
Sauvignon Blanc Starborough, 2016, Marlborough	12/42
Comstock, 2017, Dry Creek Valley	14/49
Chardonnay Backstory, 2016, California	12/42
Rodney Strong, 2016, Sonoma County	13/45
William Hill, 2016, Central Coast	14/49
Imagery, 2016, Sonoma County	14/49
Rombauer, 2016, Napa Valley	19/67
Other Whites & Rosé Santa Cristina, Pinot Grigio, 2016, Italy	12/42
Blufeld, Riesling, 2016, Germany	11/38
Pink Flamingo, Rosé, 2017, France	13/42
Stolpman, Rosé, 2017, Ballard Canyon	13/42
Pinot Noir Votre Santé, 2014, California	12/42
Erath "Resplendent," 2015, Oregon	14/49
Sextant, 2015, Lucia Highlands	15/52
Goldeneye, 2016, Anderson Valley	20/70
Cabernet Sauvignon Raywood, 2016, Central Coast	12/42
Tom Gore, 2016, Sonoma County	14/49
B Wise "Trios," 2015, Sonoma County	16/56
Daou, 2016, Paso Robles	18/63
Shafer "One Point Five," 2015, Napa Valley	35/150
Other Reds Paso Creek, Zinfandel, 2015, Paso Robles	12/42
Diseno, Malbec, 2016, Mendoza, Argentina	12/42
Greystone Cellars, Merlot, 2012, California	12/42
B Wise "Wisdom," Red blend, 2014, Sonoma County	15/52

WINE BY THE BOTTLE

Sparkling Jean Diot, Brut, NV, Vinay, France	75
GH Mumm, Blanc de Blancs, NV, France	100
Veuve Clicquot, NV, Champagne, France	100
Laurent-Perrier, Cuvée Rosé, NV, Champagne	135
Palmes D'Or, Brut, 1997, Champagne, France	175
Perrier-Jouët "Belle Epoque," Cuvée, 2004, Épernay	180
Dom Pérignon by Moët & Chandon, 2004, Champagne	225
Louis Roederer "Cristal," Brut, 2000, Reims	400
Other Whites & Rosé Famiglia Olivini, Rosé, 2016, Italy	45
J Vineyards, Vin Gris Rosé, 2014, Russian River Valley	50
Grgich Hills, Fumé Blanc, 2015, Napa Valley	60
Schloss Johannisberg, Riesling, 2016, Germany	50
Torres "Verdeo," Verdejo, 2016, Spain	35
Livio Felluga, Pinot grigio, 2015, Italy	45
Terlato, Pinot Grigio, 2016, Italy	45
Justin, Sauvignon Blanc, 2016, Central Coast	45
Kim Crawford, Sauvignon Blanc, 2017, Marlborough	45
Rombauer, Sauvignon Blanc, 2017, Napa Valley	50
Brancott, Sauvignon Blanc, 2016, Marlborough	50
Illumination, Sauvignon Blanc, 2016, Napa Valley	55
Chateau de Sancerre, 2016, Sancerre, France	55
Pazo das Bruxas, Albariño, 2016, Spain	50
Baron Herzog "Lineage," Chardonnay, 2016, California	45
Trefethen, Chardonnay, 2016, Napa Valley	45
Patz & Hall, Chardonnay, 2015, Sonoma Coast	50
Frank Family, Chardonnay, 2015, Carneros	55
Alpha & Omega, "Unoaked" Chardonnay, 2014, Napa Valley	60
J Vineyards, Chardonnay, 2016, Russian River Valley	60
Jordan, Chardonnay, 2015, Russian River Valley	70
Chalk Hill, Chardonnay, 2016, Sonoma Coast	70
Cakebread, Chardonnay, 2016, Napa Valley	80
Hanzell, Chardonnay, 2013, Sonoma Valley	80
Staglin "Salus," Chardonnay, 2011, Napa Valley	90
Reds Sanford, Pinot Noir, 2015, Stanta Rita Hills	60
J Vineyards, Pinot Noir, 2015, Russian River Valley	65
Joseph Phelps 'Freestone Vineyards', Pinot Noir, 2015, Sonoma Coast	70
Chalk Hill, Pinot Noir, 2015, Russian River Valley	70
Patz & Hall, Pinot Noir, 2015, Sonoma Coast	80
Orin Swift "Papillon," red blend, 2015, Napa Valley	110
Justin "Isosceles," Red Blend, 2014, Paso Robles	130
Joseph Phelps "Insignia," Red Blend, 2014, Napa Valley	260
Grgić, Plavac Mali, 2016, Croatia	75
Bargetto, Merlot, 2014, Central Coast	45
NorthStar, Merlot, 2014, Columbia Valley	60
Duckhorn, Merlot, 2014, Napa Valley	65
Comstock, Zinfandel, 2012, Dry Creek Valley	50
d'Arenberg "The Footbolt," Shiraz, 2015, McLaren Vale	55
Switchback Ridge, Petite Sirah, 2012, Napa Valley	115
Baron Herzog, Cabernet Sauvignon, 2016, Central Coast	55
Faust, Cabernet Sauvignon, 2015, Napa Valley	85
Frank Family, Cabernet Sauvignon, 2014, Napa Valley	90
Terra Valentine, Cabernet Sauvignon, 2014, Napa Valley	100
Darioush "Caravan," Cabernet Sauvignon, 2013, Napa Valley	100
Cade, Cabernet Sauvignon, 2014, Napa Valley	110
Switchback Ridge, Cabernet Sauvignon, 2012, Napa Valley	160
La Sirena, Cabernet Sauvignon, 2011, Napa Valley	175
Shafer "Hillside Select," Cabernet Sauvignon, 2013, Napa Valley	280

DRAUGHT BEER

Bud Light, Light Lager, 4.2%, St. Louis, MO	7
Stella Artois, European Pale Lager, 5.0%, Leuven, Belgium	8.5
Golden Road "Mango Cart," Wheat Ale, 4.0%, Los Angeles, CA	8.5
Strand Brewing "24th Street," Pale Ale, 6.1%, Torrance, CA	8.5
Rotating Tap [Ask your server]	9
El Segundo Brewing Co. Rotating Tap, El Segundo, CA [Ask your server]	9
Ballast Point "Grapefruit Scuplin," IPA, 7.0%, San Diego, CA	9
Elysian Brewing "Space Dust," IPA, 8.2%, Seattle, WA	9

BEER BY THE BOTTLE

Beck's, Low Alcohol Beer, 0.3%, Bremen, Germany [Non-alcoholic]	6
Budweiser, Pale Lager, 5.0%, St. Louis, MO	7
Michelob Ultra, Light Lager, 4.2%, St. Louis, MO	7
Redbridge, American Amber, 4.0%, St. Louis, MO [Gluten-free]	7
Stella Artois Cidre, 4.5%, Leuven, Belgium	7
Corona Extra, Pale Lager, 4.6%, Mexico City, Mexico	8
Elysian Brewing "Def Leppard," Pale Ale, 6.0%, Seattle, WA	8
Guinness Draught, Stout, 4.2%, Dublin, Ireland	8
Samuel Adams "Boston Lager," Vienna Lager, 5.0%, MA	8

Vintages subject to change. Corkage is \$25.00 per bottle.