

Certified Angus Beef® Sirloin Steak & Petite Maine Lobster Tail
garlic mashed potatoes, oak-grilled asparagus, drawn butter 39.95
upgrade to Filet Mignon +14.95

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

Popcorn Shrimp 14.95
spicy rémoulade, cocktail sauce

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

Spinach and Artichoke Dip 15.95
veggies, tortilla chips, salsa

ROCK'N Crab Cakes 19.95
spicy rémoulade, tartar sauce

ROCK'N Steamers 17.95
manila clams, fire roasted corn, andouille sausage, garlic cheese toast

FRESH SALADS

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

ROCK'N House (G) 13.95
baby kale, radish, almonds, manchego, Castelvetrano olives, citrus vinaigrette

Kale & Butternut Squash 15.95
roasted butternut squash, feta, pepitas, farro, dried cranberry, lemon juice, cranberry vinaigrette

Caesar 13.95
romaine, garlic croutons, Parmesan cheese, lemon

Blue Cheese Wedge (G) 15.95
iceberg hearts, red onions, applewood-smoked bacon, tomatoes, candied walnuts, Mine Shaft blue cheese dressing

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

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

Classic Cobb (G) 17.95
applewood-smoked bacon, avocado, egg, tomato, green onions, blue cheese, romaine, grilled chicken or chilled shrimp, choice of 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

SANDWICHES

Ultimate Burger 16.95
two fresh ground chuck patties, melted double Cheddar, caramelized onions, pickles, crisp lettuce, tomato, spicy remoulade, brioche bun, shoestring fries

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

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

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**

OAKWOOD GRILL side substitutions welcome

King Salmon (G) 29.95
herb butter, Szechuan green beans, creamed corn

Seared Wild Ahi (G) 32.95
red wine peppercorn, Szechuan green beans, jasmine rice

Louisiana-Style Blackened Rockfish 29.95
corn maque choux, Nueske's bacon, grilled asparagus, tequila lime butter

"Hibachi" Teriyaki Chicken (G) 24.95
jidori free-range chicken, sautéed spinach with garlic, jasmine rice

Memphis-Style Oak-Grilled BBQ Pork Ribs (G) ½-Rack 19.95 Full-Rack 29.95
shoestring fries, coleslaw

Steak Frites (G) 29.95
prime flat iron steak, red wine reduction, herb butter, garlic shoestrings fries

Culotte Sirloin (G) 28.95
house-made steak sauce, glazed carrots w/ candied walnuts, garlic mashers

Kapalua Rib-Eye (G) 39.95
Certified Angus Beef® natural rib-eye, marinated 72-hours, broccolini w/ mushrooms, sesame, pine nuts, jasmine rice

Filet Mignon 44.95
blue cheese & chive butter, grilled asparagus, loaded baked potato

AMERICAN REGIONAL SPECIALTIES

New Orleans BBQ Shrimp [Hot & Sweet] (G) 26.95
bell peppers, onions, tomatoes, mushrooms, jasmine rice

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

Macadamia-Crusted Mahi 29.95
grilled pineapple beurre blanc, jasmine rice, grilled asparagus

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

ROCK'N Crab Cakes 29.95
spicy rémoulade, tartar sauce, shoestring fries, cole slaw

Beer Battered Fish and Chips 21.95
shoestring fries, cole slaw, tartarsauce, cocktail sauce, lemon

"Big Easy" Spicy Shrimp and Sausage Gumbo 21.95
tasso ham, chicken, jasmine rice

San Francisco Cioppino 39.95
king crab leg, clams, scallops, prawns, fresh fish, spicy tomato broth, garlic cheese toast

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

Linguini Del Mar 26.95
spicy marinara, clams, shrimp, fresh fish, sautéed calamari, fresh linguini, garlic cheese toast

Twin Maine Petite Lobster Tails 38.95
spicy mac 'n' cheese, oak-grilled asparagus, drawn butter

One-Pound King Crab Legs 43.95
spicy mac 'n' cheese, Brussels sprouts w/ macadamia nuts & grapes

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
- classic loaded baked potato
- broccolini w/ mushrooms, sesame, pine nuts
- jasmine rice
- Brussels sprouts w/ macadamia & grapes

WINE BY THE GLASS

Sparkling	
Da Luca, Prosecco, N/A, Italy	11/40
Mumm, Brut Prestige, N/A, California	13/52
J, Brut Rosé, N/A, 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

GREATEST HITS

The Navy Grog [Celebrating 58 Years Strong!] gold rum, sweet Hawaiian dark rum, tropical fruit juices	10
Rock'N Margarita Sauza Silver tequila, triple sec, lime juice, agave, salt rim, Grand Marnier float	13
Beach Hound Effen Cucumber vodka, St-Germain elderflower liqueur, grapefruit juice, agave nectar, salted rim	13
Hibiscus Margarita Sauza "Blue" Silver tequila, house-made hibiscus syrup, lime juice, sugar rim, St-Germain elderflower liqueur float	13
FALL RELEASES	
Jungle Bird Myer's dark rum, Campari, pineapple, lime juice	13
Spicy Apricot Margarita Sauza "Blue" Silver tequila, triple sec, lime juice, apricot preserves, jalapeño, tajin rim, egg white	13
Blueberry Basil Lemonade Stolichnaya vodka, Stolichnaya Bluberri vodka, basil, blueberries, lime juice	13
Rosé Sangria rosé wine, grapefruit, basil, St-Germain elderflower liqueur	13
Bourbon Palmer Maker's Mark bourbon, lemon, passionfruit tea, mint	13
Berry Mule New Amsterdam vodka, lime juice, blackberries, strawberries, ginger beer, mint	13
Money On My Mind Bombay dry gin, St-Germain elderflower liqueur, lemon, apple juice	13

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, Santa 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
Dariouh "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.