

ROCK'N FISH

MANHATTAN BEACH DINNER

STARTERS

Oak Grilled Artichoke roasted garlic aioli	14.95
Maui Style Poke ahi - shrimp - avocado - cucumber - red onion - soy sauce - crispy wontons	16.95
Popcorn Shrimp spicy remoulade - cocktail sauce	14.95
Jumbo Prawns on Ice signature cocktail sauce - horseradish - lemon	15.95
Oysters on the Half Shell Pacific 15.95 / 29.95 Kumamoto 19.95 / 37.95 signature cocktail sauce - horseradish - mignonette	
New England Clam Chowder Cup 8.95 Bread Bowl 14.95 smoked bacon	
Coconut Crusted Mahi Sliders mango slaw - avocado - sweet chili aioli	19.95
Crispy Calamari cocktail & tartar sauces	15.95
Coconut Prawns shredded coconut - panko - pineapple beurre blanc	16.95
Spinach and Artichoke Dip veggies - tortilla chips - salsa	15.95
ROCK'N Crab Cakes spicy rémoulade - tartar sauce	19.95

FRESH SALADS

Rock'N House baby kale - radish - almonds - manchego - castelvetro olives - citrus vinaigrette	12.95
Kale & Beets roasted golden beets - pickled red onion - candied pepitas - cranberry vinaigrette - pistachio crusted chèvre goat cheese	15.95
Caesar romaine - garlic croutons - parmesan	13.95
Blue Cheese Wedge iceberg hearts - mine shaft blue cheese dressing - red onions - applewood smoked bacon - tomatoes - candied walnuts	15.95
Chopped Veggie Salad jicama - edamame - haricot verts - piquillo peppers - avocado - roasted corn - cashews - hemp seeds - rosemary vinaigrette	16.95
Shrimp and Avocado Louie tomato - green olives - hard-boiled eggs - iceberg - red cabbage - Louie dressing	18.95
Classic Cobb applewood smoked bacon - avocado - egg - tomato - green onions - blue cheese - romaine - grilled chicken or chilled shrimp - choice of dressing	17.95
Tahitian Ahi Tuna Salad sashimi grade seared tuna - mango - cucumber - pickled red onions - seaweed - campari tomato - romaine - carrot - macadamia nuts - sesame - cabbage - lime coconut vinaigrette	18.95

SANDWICHES

Ultimate Burger two fresh ground chuck patties - melted double cheddar - caramelized onions - pickles - crisp lettuce - tomato - spicy remoulade - brioche bun - shoestring fries	16.95
Open Faced Sirloin on Artisan Sourdough roasted tomato - arugula - remoulade - aged balsamic - crispy onions - shoestring fries	17.95
Blackened King Salmon Sandwich roasted tomato - arugula - garlic aioli - cucumber mint relish - ciabatta - szechuan green beans	17.95

ROCK'N SURF'N TURF

Certified Angus Beef Sirloin steak & Petite Maine Lobster Tail
garlic mashed potatoes - oak grilled asparagus - drawn butter
\$39.95
upgrade to Filet Mignon + \$15

OAKWOOD GRILL

(side substitutions welcome)

King Salmon herb butter - szechuan green beans - cream corn	29.95
Seared Wild Ahi red wine peppercorn - szechuan green beans - jasmine rice	32.95
"Hibachi" Teriyaki Chicken jidori free range chicken - sauteed spinach with garlic - jasmine rice	24.95
Memphis Style Oak Grilled BBQ Pork Ribs 1/2 Rack 19.95 Full Rack 29.95 shoestring fries - coleslaw	
Steak Frites prime flat iron steak - red wine reduction - herb butter - garlic shoestrings	29.95
Culotte Sirloin house made steak sauce - glazed carrots w/ candied walnuts - garlic mashers	28.95
Kapalua Rib-Eye certified angus beef ® natural rib-eye - marinated 72 hours - broccolini with mushrooms, sesame & pine nuts - jasmine rice	39.95
Filet Mignon blue cheese and chive - loaded baked potato - grilled asparagus	44.95

AMERICAN REGIONAL SPECIALTIES

New Orleans BBQ Shrimp - "Hot & Sweet" bell peppers - onions - tomatoes - mushrooms - lemon - jasmine rice	26.95
ROCK'N Scampi jumbo prawns - spicy garlic butter - mushrooms - capers - fresh linguini	27.95
Louisiana Style Blackened Rockfish corn maque choux - nueske bacon - grilled asparagus - tequila lime butter	29.95
Macadamia Crusted Mahi grilled pineapple beurre blanc - jasmine rice - grilled asparagus	29.95
Blackened Alaskan Halibut avocado aioli - mexican style creamed corn - brussels sprouts with macadamia nuts and grapes	39.95
ROCK'N Crab Cakes spicy remoulade - tartar sauce - shoestring fries - cole slaw	29.95
Beer Battered Fish and Chips shoestring fries - cole slaw - tartar & cocktail sauces - lemon	21.95
"Big Easy" Spicy Shrimp and Sausage Gumbo tasso ham - chicken - jasmine rice	21.95
San Francisco Cioppino king crab leg - clams - scallops - prawns - fresh fish - spicy tomato broth - garlic cheese toast	39.95
Seafood Jambalaya spicy cajun cream - clams - shrimp - fresh fish - andouille sausage - mushrooms - jamsine rice or fresh linguini	29.95
Linguini Del Mar spicy marinara - clams - shrimp - fresh fish - sauteed calamari - fresh linguini - garlic cheese toast	26.95
Twin Maine Petite Lobster Tails spicy mac 'n' cheese - oak grilled asparagus - drawn butter	38.95

ROCK'N SIDES

Single 5.95 / Family 11.95
szechuan green beans with onions - glazed carrots with candied walnuts - spinach with garlic - fire roasted creamed corn - shoestring fries - brussels sprouts, macadamia nuts & grapes - garlic mashed potatoes - oak grilled asparagus - broccolini, mushrooms, sesame, pine nuts - classic loaded baked potato - spicy mac 'n' cheese - fresh fruit -

*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 undercooked meat, poultry or eggs can cause foodborne illness

BY THE GLASS

Sparkling

Avisi Prosecco - Italy	11/40
Mumm - Brut Prestige - California	13/52
ZF J - Brut Rosé - California	15/60

Sauvignon Blanc

Starborough - 2015 - Marlborough	12/42
ZF Comstock - 2017 - Dry Creek Valley	14/49

Chardonnay

Backstory - 2015 - California	12/42
Rodney Strong - 2014 - Sonoma County	13/45
William Hill - 2014 - Central Coast	14/49
Imagery - 2016 - Sonoma County	14/52
Rombauer - 2016 - Napa Valley	19/67

Other Whites & Rosé

Santa Cristina - Pinot Grigio - 2015 - Italy	12/42
Domaine Jarras - Rosé - 2015 - France	13/42

Pinot Noir

Votre Santé - 2012 - California	12/42
Talbott "Kali Hart," - 2015 - Monterey County	14/49
Sextant - 2014 - Lucia Highlands	15/52
ZF Goldeneye - 2015 - Anderson Valley	20/70

Cabernet Sauvignon

Raywood - 2015 - Central Coast	12/42
Storypoint - 2015 - California	14/49
ZF B Wise Trios - 2014 - Sonoma County	16/56
Foley Johnson - 2014 - Napa Valley	18/63
Shafer 'One Point Five' - 2014 - Napa Valley	35/150

Other Reds

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
ZF B Wise Wisdom Red Blend - 2013 - Sonoma County	15/52
ZF Terra Valentine - 2012 - Red Blend - Napa Valley	18/63

GREATEST HITS

The Navy Grog - CELEBRATING 56 YEARS STRONG! gold rum - sweet hawaiian dark rum - tropical fruit juices	10
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Rock'N Margarita sauza silver tequila - triple sec - lime juice - agave - salt rim - grand marnier float	13
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Beach Hound effen cucumber vodka - st. germain elderflower liquor - grapefruit juice - agave nectar - salted rim	13
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Hibiscus Margarita sauza silver tequila - cointreau - house-made hibiscus syrup - lime juice - sugar rim - st. germain elderflower float	13
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SPRING RELEASES

Cucumber Mint Margarita sauza silver tequila - cucumber - mint - agave - lime - tajin	13
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Seasonal Sour redemption high rye bourbon- bombay dry gin - grapefruit - lemon - egg white	13
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Blueberry Basil Lemonade stoli vodka - stoli bluberri vodka - herbs - fruit - citrus	12
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Rosé Sangria rose - grapefruit - basil - st. germain elderflower liqueur	12
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Bourbon Palmer redemption high rye bourbon - lemon - passionfruit tea - mint	13
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Berry Mule new amsterdam vodka - lime juice - raspberries - blackberries - strawberries ginger beer - mint	13
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Painkiller pussers rum - orange - pineapple - coconut syrup - nutmeg	12
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BY THE BOTTLE

Sparkling

Lucien Albrecht Cemanant d' Alsace Brut - NV - France	80
GH Mumm Blanc de Blancs, NV, France	100
Veuve Clicquot, NV, Champagne, France	100

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
Brancott, 2016, Sauvignon Blanc, Marlborough	50
Illumination, 2016, Sauvignon Blanc, Napa Valley	55
Chateau de Sancerre, 2016, Sancerre, France	55
Pazo das Bruxas, 2015, Albarino, Spain	50
Baron Herzog, 2014, Chardonnay, California	45
Trefethen, 2016, Chardonnay, Napa Valley	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
Staglin "Salus", 2009, Chardonnay, Napa Valley	90

Reds

Sanford, 2015, Pinot Noir, Sta. Rita Hills	60
J Vineyards, 2014, Pinot Noir, Russian River Valley	65
Joseph Phelps 'Freestone Vineyards', 2015, Pinot Noir, Sonoma Coast	70
Chalk Hill, 2014, Pinot Noir, Russian River Valley	70
Patz & Hall, 2014, Pinot Noir, Sonoma Coast	80
Orin Swift "Papillon," 2015, Red Blend, Napa Valley	110
Justin 'Isosceles,' 2014, Red Blend, Paso Robles	130
Bargetto, 2015, Merlot, Central Coast	45
Duckhorn, 2014, Merlot, Napa Valley	65
Pride, 2011, Merlot, Napa & Sonoma Counties	110
Comstock, 2012, Zinfandel, Dry Creek Valley	50
d'Arenberg "The Footbolt," 2013, Shiraz, McLaren Vale	55
Switchback Ridge, 2012, Petite Sirah, Napa Valley	115
Baron Herzog, 2015, Cabernet Sauvignon, Central Coast	55
Frank Family, 2014, Cabernet Sauvignon, Napa Valley	90
Cade, 2014, Cabernet Sauvignon, Napa Valley	110
Switchback Ridge, 2012, Cabernet Sauvignon, Napa Valley	160

ZISLIS FAMILY FAVORITES **ZF**

Laurent-Perrier Cuvee Rose, NV, Champagne, France	135
Perrier-Jouet Cuvée "Fleur de Champagne," 2000, Epernay	180
Palms D'Or Brut, NV, Champagne, France	175
Dom Pérignon by Moët & Chandon, 2000, Champagne, France	225
Louis Roederer "Cristal" Brut, 1996, Reims	400
Grgich Hills Dry Fumé Blanc, 2013, Napa Valley	60
Hanzell, 2013, Chardonnay, Sonoma Valley	80
Alpha & Omega, 2014, 'Unoaked' Chardonnay, Napa Valley	85
Faust, 2014, Cabernet Sauvignon, Napa Valley	85
Terra Valentine, 2014, Cabernet Sauvignon, Napa Valley	100
Dariouh 'Caravan,' 2013, Cabernet Sauvignon, Napa Valley	100
La Sirena, 2010, Cabernet Sauvignon, Napa Valley	175
Staglin Vineyards Estate, 2008, Cabernet Sauvignon, Napa Valley	180
Quintessa, 2013, Red Blend, Napa Valley	200
Opus One, 2012, Red Blend, Napa Valley	240
Joseph Phelps 'Insignia,' 2013, Red Blend, Napa Valley	260
Shafer 'Hillside Select,' 2014, Cabernet Sauvignon, Napa Valley	280

DRAUGHT

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

Vintages subject to change - Corkage \$25.00