

# ROCK'N FISH

## MANHATTAN BEACH LUNCH

### 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>Popcorn Shrimp</b> spicy remoulade - cocktail sauce	14.95
<b>Jumbo Prawns on Ice</b> signature cocktail sauce - horseradish - lemon	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> smoked bacon	8.95 small/10.95 large
<b>Coconut Crusted Mahi Sliders</b> mango slaw - avocado - sweet chili aioli	19.95
<b>Crispy Calamari</b> cocktail & tartar sauces	15.95
<b>Coconut Prawns</b> shredded coconut - panko - pineapple beurre blanc	16.95
<b>Spinach and Artichoke Dip</b> veggies - tortilla chips - salsa	15.95
<b>ROCK'N Crab Cakes</b> spicy rémoulade - tartar sauce	19.95

### FRESHLY PREPARED SALADS

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 - cashews - hemp seeds - rosemary vinaigrette	16.95
<b>Rock'N House</b> baby kale - radish - almonds - manchego - castelvetrano olives - citrus vinaigrette	10.95
<b>Caesar</b> romaine - garlic croutons - parmesan	11.95
<b>Tahitian Ahi Tuna Salad</b> sashimi grade seared tuna - mango - cucumber - scallion - sesame - seaweed campari tomato - romaine - carrot - cabbage - lime coconut vinaigrette	18.95
<b>Kale &amp; Beets</b> roasted golden beets - pickled red onion - candied pepitas - cranberry vinaigrette - pistachio crusted chèvre goat cheese	12.95
<b>Blue Cheese Wedge</b> iceberg hearts - mine shaft blue cheese dressing - red onions - applewood smoked bacon - tomatoes - candied walnuts	12.95
<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

### ROCK'N SIDES

Single 5.95 / Family 11.95

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

### ROCK'N SOUP & SALAD

New England Clam Chowder, Sausage Gumbo, or Special Soup with Caesar, Rock 'N House, or Blue Cheese Wedge Salad

\$13.95

### BURGERS, SANDWICHES & TACOS

Choice of one ROCK'N side.

<b>Blackened Fish Tacos</b> mango 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 bun	16.95
<b>Open Faced Sirloin on Artisan Sourdough</b> roasted tomato - arugula - remoulade - aged balsamic - crispy onions	17.95
<b>Grilled Vegetable Sandwich</b> zucchini - eggplant - red onion - roasted red peppers - portobello - sundried tomato - goat cheese - pesto - ciabatta	15.95
<b>Blackened King Salmon Sandwich</b> roasted tomato - arugula - garlic aioli - cucumber mint relish - ciabatta	18.95
<b>Albacore Tuna Sandwich</b> fresh tuna salad, citrus, baby kale, sourdough	13.95

### OAKWOOD GRILL \*side substitutions welcome

<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 Blackened Rockfish</b> corn maque choux - Nueske bacon - grilled asparagus - tequila lime butter	29.95
<b>"Hibachi" Teriyaki Chicken</b> jidori free range chicken - sauteed spinach with crispy garlic - jasmine rice	19.95
<b>Teriyaki Beef Skewers</b> "hibachi" teriyaki sauce - sauteed spinach with crispy garlic - jasmine rice	19.95
<b>Culotte Sirloin</b> house made steak sauce - glazed carrots w/ candied walnuts - garlic mashers	28.95
<b>Steak Frites</b> prime flat iron steak - red wine reduction - herb butter - garlic shoestrings	29.95
<b>Kapalua Rib-Eye</b> certified angus beef @ natural rib-eye - marinated 72 hours - broccolini, mushrooms, sesame, pine nuts - jasmine rice	39.95
<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	18.95
<b>Seafood Jambalaya</b> spicy cajun cream - clams - shrimp - fresh fish - andouille sausage - mushrooms - jasmine rice or fresh linguini	29.95

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

<b>Sparkling</b>	
Avissi Prosecco - Italy	11/40
Mumm - Brut Prestige - California	13/52
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
Rombauer - 2016 - Napa Valley	19/67
<b>Other Attractive Whites &amp; Rosé</b>	
Santa Cristina - Pinot Grigio - 2015 - Italy	12/42
Domaine Jarras - Rosé - 2015 - France	13/42
La Sirena - Moscato Azul - 2014 - California	14/49
<b>Pinot Noir</b>	
Votre Santé - 2012 - California	12/42
Talbott "Kali Hart," - 2015 - Monterey County	14/49
Sextant - 2014 - Lucia Highlands	15/52
Goldeneye - 2015 - Anderson Valley	20/70
<b>Cabernet Sauvignon</b>	
Raywood - 2015 - Central Coast	12/42
Storypoint - 2015 - California	14/49
B Wise Trios - 2014 - Sonoma County	16/56
Foley Johnson - 2014 - Napa Valley	18/63
Shafer 'One Point Five' - 2014 - Napa Valley	35/150
<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
Terra Valentine - 2012 - Red Blend - Napa Valley	18/63

## GREATEST HITS

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

## WINTER RELEASES

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

## BY THE BOTTLE

<b>Sparkling</b>	
Lucien Albrecht Cemant d' Alsace Brut - NV - France	80
GH Mumm Blanc de Blancs, NV, France	100
Veuve Clicquot, NV, Champagne, France	100
Laurent-Perrier Cuvee Rose, NV, Champagne, France	135
Perrier-Jouet Cuvée "Fleur de Champagne," 2000, Epernay	180
<b>Whites &amp; Rosé</b>	
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
Grgich Hills Dry Fumé Blanc, 2013, Napa Valley	60
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
Hanzell, 2013, Chardonnay, Sonoma Valley	80
Alpha & Omega, 2014, 'Unoaked' Chardonnay. Napa Valley	85
Staglin "Salus", 2009, Chardonnay, Napa Valley	90
<b>Reds</b>	
Routestock, 2014, Pinot Noir Willamette Valley,	55
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
Gaja Ca' Marcanda Promis, 2013, Red Blend, Tuscany	75
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
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	85
Frank Family, 2014, Cabernet Sauvignon, Napa Valley	90
Terra Valentine, 2014, Cabernet Sauvignon, Napa Valley	100
Cade, 2014, Cabernet Sauvignon, Napa Valley	110
Switchback Ridge, 2012, Cabernet Sauvignon, Napa Valley	160
La Sirena, 2010, Cabernet Sauvignon, Napa Valley	175

## ZISLIS FAMILY FAVORITES

Dom Pérignon by Moët & Chandon, 2000, Champagne, France	225
Louis Roederer "Cristal" Brut, 1996, Reims	400
Dariouh 'Caravan,' 2013, Cabernet Sauvignon, Napa Valley	100
Staglin Vineyards Estate, 2008, Cabernet Sauvignon, Napa Valley	180
Palms D'Or Brut, NV, Champagne, France	175
Quintessa, 2013, Red Blend, Napa Valley	200
Opus One, 2013, Red Blend, Napa Valley	260
Joseph Phelps 'Insignia,' 2013, Red Blend, Napa Valley	260
Shafer 'Hillside Select,' 2014, Cabernet Sauvignon, Napa Valley	280
Louis Roederer "Cristal" Brut, 1996, Reims	400

## DRAUGHT

Local Rotating Tap - CA	9	<b>BOTTLES</b>	
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 Sculptin	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