

# ROCK'N FISH

## MANHATTAN BEACH DINNER

### 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 14.95 / 27.95 Kumamoto 18.95 / 35.95 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	16.95
<b>Crispy Calamari</b> cocktail & tartar sauces	15.95
<b>ROCK'N Steamers</b> manila clams - white wine - andouille sausage - fire-roasted corn - red pepper - onion - garlic cheese toast	17.95
<b>Jumbo 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

### FRESH SALADS

<b>Rock'N House</b> baby kale - radish - almonds - manchego - castelvetro olives - citrus vinaigrette	10.95
<b>Kale &amp; Beets</b> roasted red beets - pickled red onion - candied pepitas - cranberry vinaigrette - pistachio crusted chèvre goat cheese	12.95
<b>Caesar</b> baby kale - shaved baby artichokes - garlic croutons - parmesan	11.95
<b>Blue Cheese Wedge</b> iceberg hearts - mine shaft blue cheese dressing - red onions - applewood smoked bacon - tomatoes - candied walnuts	12.95

### SANDWICHES/ENTREE SALADS

<b>Shrimp and Avocado Louie</b> tomato - green olives - hard-boiled eggs - iceberg - red cabbage - Louie dressing	18.95
<b>Classic Cobb</b> applewood smoked bacon - avocado - egg - tomato - green onions - blue cheese - romaine - grilled chicken or chilled shrimp - choice of dressing	17.95
<b>Ultimate Burger</b> two fresh ground chuck patties - melted double cheddar - caramalized onions - pickles - crisp lettuce - tomato - spicy remoulade - brioche bun - shoestring fries	16.95
<b>Open Faced Sirloin on Artisan Sourdough</b> roasted tomato - arugula - remoulade - aged balsamic - crispy onions - shoestring fries	17.95
<b>Blackened King Salmon Sandwich</b> 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)

<b>King Salmon</b> herb butter - szechuan green beans - cream corn	29.95
<b>Seared Wild Ahi</b> red wine peppercorn - szechuan green beans - jasmine rice	32.95
<b>Wild Swordfish</b> honey chipotle glaze - brussels sprouts - jasmine rice	26.95
<b>"Hibachi" Teriyaki Chicken</b> jidori free range chicken - sauteed spinach with crispy garlic - jasmine rice	24.95
<b>Steak Frites</b> 10oz prime flat iron - red wine reduction - garlic shoestrings	29.95
<b>Culotte Sirloin</b> house made steak sauce - roasted mushrooms - garlic mashers	28.95
<b>Filet Mignon</b> blue cheese and chive - loaded baked potato - grilled asparagus	39.95
<b>Kapalua Rib-Eye</b> certified angus beef ® natural rib-eye - marinated 72 hours - broccolini with 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>New Orleans BBQ Shrimp - "Hot &amp; Sweet"</b> bell peppers - onions - tomatoes - mushrooms - lemon - jasmine rice	26.95
<b>ROCK'N Scampi</b> jumbo prawns - spicy garlic butter - mushrooms - capers - fresh linguini	27.95
<b>Blackened Wild Alaskan Halibut</b> mexican style cream corn - brussels sprouts - avocado aioli	39.95
<b>Sea Bass Veracruzana</b> sauteed pea tendrils - crispy sunchokes	29.95
<b>Macadamia Crusted Mahi</b> grilled pineapple beurre blanc - jasmine rice - grilled asparagus	29.95
<b>ROCK'N Crab Cakes</b> spicy remoulade - tartar sauce - shoestring fries - cole slaw	29.95
<b>Beer Battered Fish and Chips</b> shoestring fries - cole slaw - tartar & cocktail sauces - lemon	21.95
<b>"Big Easy" Spicy Shrimp and Sausage Gumbo</b> tasso ham - chicken - jasmine rice	21.95
<b>San Francisco Cioppino</b> king crab leg - clams - scallops - prawns - fresh fish - spicy tomato broth - garlic cheese toast	39.95
<b>Seafood Jambalaya</b> spicy cajun cream - clams - shrimp - fresh fish - andouille sausage - mushrooms - jamsine rice or fresh linguini	29.95
<b>Linguini Del Mar</b> spicy marinara - clams - shrimp - fresh fish - sauteed calamari - fresh linguini - garlic cheese toast	26.95
<b>Twin Maine Petite Lobster Tails</b> spicy mac 'n' cheese - oak grilled asparagus - drawn butter	38.95
<b>One Pound Alaskan King Crab Legs</b> spicy mac 'n' cheese - brussels sprouts with macadamia nuts & grapes	43.95

### 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 - shoestring fries - brussels sprouts, macadamia nuts & grapes - garlic mashed potatoes - oak grilled asparagus - broccolini, mushrooms, sesame, pine nuts - classic loaded baked potato

*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.*

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## BY THE GLASS

<b>Sparkling</b>	
Avisi Prosecco - Italy	9/36
J - Brut Rose - California	15/60
<b>Sauvignon Blanc</b>	
Starborough - 2015 - Marlborough	11/38
Comstock - 2014 - Dry Creek Valley	14/49
<b>Chardonnay</b>	
Backstory - 2015 - California	11/38
Tobin James Radiance - 2013 - Monterey County	12/42
William Hill - 2014 - Central Coast	13/45
Frank Family - 2014 - Carneros	17/58
<b>Other Whites &amp; Rosé</b>	
Kris Pinot Grgio - 2015 - Italy	12/42
Sables d'Azur Rosé - 2014 - France	12/42
Lagar d Cervera Albariño- 2015 - Spain	12/42
<b>Pinot Noir</b>	
Notes - 2012 - California	12/42
Routestock - 2014 - Willamette Valley	14/49
Sextant - 2014 - Lucia Highlands	15/52
Ceja - 2011 - Carneros	18/63
<b>Cabernet Sauvignon</b>	
Raywood - 2015 - Central Coast	12/42
Storypoint - 2014 - Sonoma Valley	13/45
Mettler - 2013 - Lodi - California	14/49
Atalon - 2013 - Napa Valley	16/56
<b>Other Reds</b>	
Terra d'Oro Zinfandel - 2014 - Amador County	12/42
Diseno Malbec - 2014 - Mendoza, Argentina	12/42
Bargetto Merlot - 2014 - Central Coast	12/42
Joseph Drouhin Beaujolais - 2013 - Burgundy, France	12/42
Wisdom Red Blend - 2013 - Sonoma County	15/52

## GREATEST HITS

<b>The Navy Grog - CELEBRATING 56 YEARS STRONG!</b>	10
gold rum - sweet hawaiian dark rum - tropical fruit juices	
<b>Rock'N Margarita</b>	12
el jimador silver tequila- triple sec - sweet & sour - lime juice - salt rim - grand marnier float	
<b>Vieux Carre</b>	13
redemption high rye bourbon - remy martin 1738 - benedictine - peychauds bitters - angostura bitters - lemon	
<b>Beach Hound</b>	12
effen cucumber vodka - st. germain elderflower liquor - grapefruit juice - agave nectar - salted rim	

## WINTER RELEASES

<b>Cucumber Mint Margarita</b>	12
casa noble blanco - cucumber - mint - agave - lime - tajin	
<b>Seasonal Sour</b>	12
nolet's silver gin - bulleit bourbon - grapefruit - lemon - honey syrup	
<b>Blueberry Basil Lemonade</b>	12
tito's vodka - stoli bluberri vodka - herbs - fruit - citrus	
<b>Berry Mule</b>	13
new amsterdam vodka - lime juice - raspberries - blackberries - strawberries ginger beer - mint	
<b>Hibiscus Margarita</b>	12
don eduardo silver tequila - cointreau - house-made hibiscus syrup - lime juice - sugar rim - st. germain elderflower float	
<b>Island Punch</b>	12
sailor jerry spiced rum - lime - orange - pineapple - angostura bitters	

## BY THE BOTTLE

<b>Sparkling</b>	
Veuve Clicquot, NV, Brut, Champagne, France - Half Bottle	60
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
<b>Whites &amp; Rosé</b>	
Conundrum, 2013, Proprietary Blend, California - Half Bottle	25
J Vineyards Vin Gris, 2014, Rosé, Russian River Valley	50
Terlato, 2015, Pinot Grigio, Friuli, Italy	50
Mariposa Albariño - 2014 - Edna Valley	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
Artesa, 2013, Chardonnay, Carneros	50
Cuvaison, 2012, Chardonnay, Carneros/Napa Valley	55
J Vineyards, 2013, Chardonnay, Russian River Valley	55
Rombauer Vineyards, 2014, Chardonnay, Carneros	65
Jordan, 2012, Chardonnay, Russian River Valley	70
Chalk Hill, 2013, Chardonnay, Sonoma Coast	75
Cakebread, 2013, Chardonnay, Napa Valley	80
Hanzell, 2013, Chardonnay, Sonoma Valley	80
Staglin "Salus", 2009, Chardonnay, Napa Valley	85
Far Niente, 2013, Chardonnay, Napa Valley	100
<b>Reds</b>	
Left Coast Cellars, 2014, Pinot Noir, Willamette Valley	55
J Vineyards, 2013, Pinot Noir, Russian River Valley	60
Gran Moraine, 2013, Pinot Noir, Yamhill Carlton, Oregon	65
Patz & Hall, 2012, Pinot Noir, Sonoma Coast	80
Raen, 2015, Pinot Noir, Sonoma Coast	85
Flowers, 2012, Pinot Noir, Sonoma Coast	90
Paul Hobbs, 2013, Pinot Noir, Russian River Valley	100
Gaja Ca' Marcanda Promis, 2013, Red Blend, Tuscany	75
Justin Vineyards "Isosceles," 2013, Paso Robles	110
Twomey by Silver Oak, 2011, Merlot, Napa Valley	90
Pride, 2011, Merlot, Napa & Sonoma Counties	110
Tobin James James Gang Reserve, 2012, Zinfandel, Paso Robles	45
Comstock, 2012, Zinfandel, Dry Creek Valley	45
d'Arenberg "The Footbolt," 2012, Shiraz, McLaren Vale	55
Tobin James Blue Moon Reserve, 2012, Syrah, Paso Robles	100
Switchback Ridge, 2012, Petite Sirah, Napa Valley	115
Baron Herzog, 2013, Cabernet Sauvignon, Central Coast	55
Trios, 2013, Cabernet Sauvignon, Sonoma County	60
Stonestreet, 2013, Cabernet Sauvignon, Alexander Valley	65
Faust, 2013, Cabernet Sauvignon, Napa Valley	80
Frank Family, 2013, Cabernet Sauvignon, Napa Valley	85
Pride, 2011, Cabernet Sauvignon, Napa & Sonoma Counties	110
Cade, 2013, Cabernet Sauvignon, Napa Valley	110
Cakebread, 2011, Cabernet Sauvignon, Napa Valley	130
Switchback Ridge, 2012, Cabernet Sauvignon, Napa Valley	160
La Sirena, 2010, Cabernet Sauvignon, Napa Valley	175
Overture by Opus One, N/V, Red Blend, Napa Valley	185
<b>Captain's List</b>	
Staglin Family Vineyards Estate, 2008, Cabernet Sauvignon, Napa	185
Palms D'Or Brut, NV, Champagne, France	195
Dom Pérignon by Moët & Chandon, 2000, Champagne, France	215
Quintessa, 2013, Red Blend, Napa Valley	215
Opus One, 2012, Red Blend, Napa Valley	225
Sassicaia, 2012, Cabernet Sauvignon Blend, Tuscany, Italy	235
Louis Roederer "Cristal" Brut, 1996, Reims	375

## 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
Sculpin Grapefruit IPA - San Diego, CA	9	Corona	8
Elysian Spacedust IPA - Seattle, WA	9	Bubbly Apple Cider	7
Bud Light - St. Louis, MO	7	Budweiser	7
Stella Artois - Leuven, Belgium	8.5	Sam Adams Lager	8
Widmer Bros. Hefeweizen - Portland, OR	8.5	Guinness Draught	8
		Goose Island Matilda	10

## BOTTLES

Vintages subject to change - Corkage \$25.00