

ROCK'N FISH

MANHATTAN BEACH LUNCH

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 signature cocktail sauce - horseradish - mignonette	14.95 / 27.95 Kumamoto 18.95 / 35.95
New England Clam Chowder smoked bacon	8.95 small/10.95 large
Coconut Crusted Mahi Sliders mango slaw - avocado - sweet chili aioli	16.95
Crispy Calamari cocktail & tartar sauces	15.95
ROCK'N Steamers manila clams - wine - andouille sausage - fire-roasted corn - red pepper - onion - garlic cheese toast	17.95
Jumbo 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

FRESHLY PREPARED SALADS

add-ons

grilled chicken 5.95 - grilled king salmon 8.95 - seared ahi 9.95 - chilled prawns 9.95

Rock'N House baby kale - radish - almonds - manchego - castelvetro olives - citrus vinaigrette	10.95
Cashew Chicken romaine - soba noodles - tangerines - crispy wontons - sesame vinaigrette	14.95
Caesar baby kale - shaved baby artichokes - garlic croutons - parmesan	11.95
Kale & Beets roasted red beets - pickled red onion - candied pepitas - cranberry vinaigrette - pistachio crusted chèvre goat cheese	12.95
Blue Cheese Wedge iceberg hearts - mine shaft blue cheese dressing - red onions - applewood smoked bacon - tomatoes - candied walnuts	12.95
Classic Cobb applewood smoked bacon - avocado - egg - tomato - green onions - blue cheese romaine - grilled chicken or chilled shrimp - choice of dressing	13.95
Shrimp and Avocado Louie 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 - roasted mushrooms - spicy mac 'n' cheese - 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

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.

Blackened Fish Tacos fruit salsa - fresh cabbage - spicy remoulade - white corn & wheat tortillas (gluten free corn tortillas upon request)	18.95
Roasted Poblano Cheeseburger hooks aged cheddar - Nueske bacon - pickled red onions - blue corn tortilla chips - spicy remoulade - brioche bun	16.95
Open Faced Sirloin on Artisan Sourdough roasted tomato - arugula - remoulade - aged balsamic - crispy onions	17.95
Grilled Vegetable Sandwich zucchini - eggplant - red onion - roasted red peppers - goat cheese - pesto - ciabatta	15.95
Blackened King Salmon Sandwich roasted tomato - arugula - garlic aioli - cucumber mint relish - ciabatta	18.95
Oak Grilled Cheeseburger fresh ground daily - lettuce - tomato - onion - pickle - brioche bun	16.95
Maine Lobster Roll fresh herbs - celery - tarragon - kettle chips	23.95

OAKWOOD GRILL *side substitutions welcome

King Salmon herb butter - szechuan green beans - cream corn	26.95
Seared Wild Ahi red wine peppercorn - szechuan green beans - jasmine rice	25.95
Wild Swordfish honey chipotle glaze - brussels sprouts, macadamia nuts & grapes - jasmine rice	26.95
"Hibachi" Teriyaki Chicken jidori free range chicken - sauteed spinach with crispy garlic - jasmine rice	19.95
Teriyaki Beef Skewers "hibachi" teriyaki sauce - sauteed spinach with crispy garlic - jasmine rice	19.95
Culotte Sirloin house made steak sauce - roasted mushrooms - garlic mashers	28.95
Steak Frites 10oz prime flat iron - red wine reduction - garlic shoestrings	29.95
Kapalua Rib-Eye certified angus beef ® natural rib-eye - marinated 72 hours - broccolini, mushrooms, sesame, pine nuts - jasmine rice	39.95
Memphis Style Oak Grilled BBQ Pork Ribs 1/2 Rack shoestring fries - coleslaw	19.95 Full Rack 29.95

AMERICAN REGIONAL SPECIALTIES

Beer Battered Fish and Chips shoestring fries - cole slaw - tartar & cocktail sauces - lemon	18.95
New Orleans BBQ Shrimp - "Hot & Sweet" bell peppers - onions - tomatoes - mushrooms - lemon - jasmine rice	18.95
Macadamia Crusted Mahi grilled pineapple beurre blanc - jasmine rice - grilled asparagus	22.95
ROCK'N Crab Cakes spicy remoulade - tartar sauce - shoestring fries - cole slaw	26.95
"Big Easy" Spicy Shrimp and Sausage Gumbo tasso ham - chicken - jasmine rice	18.95
Seafood Jambalaya 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.

BY THE GLASS

Sparkling	
Avisi Prosecco - Italy	9/36
J - Brut Rose - California	15/60
Sauvignon Blanc	
Starborough - 2015 - Marlborough	11/38
Comstock - 2014 - Dry Creek Valley	14/49
Chardonnay	
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
Other Whites & Rosé	
Kris Pinot Grgio - 2015 - Italy	12/42
Sables d'Azur Rosé - 2014 - France	12/42
Lagar d Cervera Albariño- 2015 - Spain	12/42
Pinot Noir	
Notes - 2012 - California	12/42
Routestock - 2014 - Willamette Valley	14/49
Sextant - 2014 - Lucia Highlands	15/52
Ceja - 2011 - Carneros	18/63
Cabernet Sauvignon	
Raywood - 2015 - Central Coast	12/42
Storypoint - 2014 - Sonoma Valley	13/45
Mettler - 2013 - Lodi - California	14/49
Aralon - 2013 - Napa Valley	16/56
Other Reds	
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

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

WINTER RELEASES

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

BY THE BOTTLE

Sparkling	
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
Whites & Rosé	
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
Reds	
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
Captain's List	
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