

ROCK'N FISH

MANHATTAN BEACH BRUNCH

MORNING *served until 3pm

Blueberry Ricotta Pancakes blueberry compote - maple syrup	11.95
The Standard eggs any style - with andouille sausage or applewood smoked bacon and choice of breakfast potatoes, house salad or seasonal fruit	12.95
Rock'N Breakfast Sandwich eggs any style - nueske's thick cut bacon - gruyere - house made aioli - sourdough - choice of breakfast potatoes, house salad or seasonal fruit	12.95
Huevos Rancheros eggs any style - sofrito beans - avocado - pico de gallo - crispy tortillas	13.95
Braised Short Rib Scramble roasted peppers and onions - cheddar - crema cacique - housemade salsa - cilantro - crispy tortillas - breakfast potatoes, house salad or seasonal fruit	14.95

BENEDICTS

choice of breakfast potatoes, house salad or seasonal fruit

Cajun Crab Cake roasted roma tomato - citrus spinach - cajun hollandaise	21.95
Lobster & Biscuit maine lobster - house made biscuits - wilted arugula - classic hollandaise	21.95

STARTERS

Oak Grilled Artichoke roasted garlic aioli	14.95
Maui Style Poke ahi - shrimp - avocado - cucumber - red onion - soy sauce - crispy wontons	16.95
Jumbo Prawns on Ice cocktail sauce - horseradish	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 8.95 small 10.95 large smoked bacon	
Coconut Crusted Mahi Sliders mango slaw - avocado - sweet chili aioli	19.95
Crispy Calamari cocktail & tartar sauces	15.95
Rock'N Crab Cakes spicy remoulade - 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

Chopped Veggie Salad jicama - edamame - haricot verts - piquillo peppers - avocado - roasted corn - cashews - hemp seeds - rosemary vinaigrette	16.95
Kale & Beets roasted golden beets - pickled red onion - candied pepitas - cranberry vinaigrette - pistachio crusted chèvre goat cheese	11.95
Blue Cheese Wedge iceberg hearts - mine shaft blue cheese dressing - red onions - applewood smoked bacon - tomatoes - candied walnuts	11.95
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

Bottomless Sangrias & Seasonal Mimosas

red or white fresh fruit sangrias
green apple, pear, blood orange or oj mimosas

\$18.00*

SANDWICHES & TACOS

Choice of one ROCK'N side.	
Albacore Tuna Sandwich fresh tuna salad, citrus, baby kale, sourdough	13.95
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	16.95
Open Faced Sirloin on Artisan Sourdough roasted tomato - arugula - remoulade - aged balsamic - crispy onions	17.95
Blackened King Salmon Sandwich roasted tomato - arugula - garlic aioli - cucumber mint relish - ciabatta	17.95

OAKWOOD GRILL

King Salmon herb butter - szechuan green beans - cream corn	26.95
Seared Wild Ahi red wine peppercorn - szechuan green beans - jasmine rice	25.95
Louisiana Style Swordfish roasted corn maque choux - grilled asparagus - tequila lime butter	29.95
Teriyaki Beef Skewers "hibachi" teriyaki sauce - sauteed spinach with crispy garlic - jasmine rice	19.95
Steak Frites 10oz prime flat iron - red wine reduction - garlic shoestrings	26.95
Kapalua Rib-Eye certified angus beef ® natural rib-eye - marinated 72 hours - broccolini, mushrooms, sesame, pine nuts - jasmine rice	38.95
"Hibachi" Teriyaki Chicken jidori free range chicken - sauteed spinach with crispy garlic - jasmine rice	19.95
Memphis Style Oak Grilled BBQ Pork Ribs 1/2 Rack 19.95 Full Rack 29.95 shoestring fries - coleslaw	

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	17.95
Seafood Jambalaya spicy cajun cream - clams - shrimp - fresh fish - andouille sausage - mushrooms jasmine rice or fresh linguini	29.95

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 w/ macadamia & grapes - shoestring fries -
sweet potato fries - garlic mashed potatoes - oak grilled asparagus

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.

*bottomless mimosas/sangrias with purchase of an entree per person, limit one hour *Consuming undercooked meat, poultry or eggs can cause foodborne illness

BY THE GLASS

Sparkling

Avisi Prosecco - Italy	10/40
J - Brut Rose - California	15/60

Sauvignon Blanc

Starborough - 2015 - Marlborough	12/42
Comstock - 2014 - 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
Cuvaision - 2014 - Carneros	15/52

Other Attractive Whites & Rosé

Santa Cristina - Pinot Grigio - 2015 - Italy	12/42
Domaine Jarras - Rosé - 2015 - France	12/42
Pazo das Bruxas - Albarino - 2015 - Spain	12/42

Pinot Noir

Votre Santé - 2012 - California	12/42
Talbott "Kali Hart," - 2015 - Monterey County	14/49
Sextant - 2014 - Lucia Highlands	15/52
Inception - 2012 - Santa Barbara County	17/58

Cabernet Sauvignon

Raywood - 2015 - Central Coast	12/42
Drumheller - 2014 - Washington	13/45
Storypoint - 2015 - California	14/49
B Wise Trios - 2014 - Sonoma County	16/56
Foley Johnson - 2014 - Napa Valley	18/63

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
B Wise 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	

Fireworks Bloody Mary	12
new amsterdam vodka - spicy house mix - signature shrimp & bacon garnish	

Donnegan's Irish Coffee	10
jameson irish whiskey - coffee - whipped cream	

Hibiscus Margarita	12
sauza silver tequila - cointreau - house-made hibiscus syrup - lime juice - sugar rim - st. germain elderflower float	

Seasonal Mimosas	9
green apple - pear - blood orange - oj	

FALL RELEASES

Cucumber Mint Margarita	12
sauza silver tequila - cucumber - mint - agave - lime - tajin	

Seasonal Sour	12
redemption high rye bourbon- bombay dry gin - blackberries - lemon - honey syrup	

Blueberry Basil Lemonade	12
stoli vodka - stoli bluberri vodka - herbs - fruit - citrus	

Bourbon Palmer	12
redemption high rye bourbon - lemon - passionfruit tea - mint	

Berry Mule	13
new amsterdam vodka - lime juice - raspberries - blackberries - strawberries ginger beer - mint	

Painkiller	12
pussers rum - orange - pineapple - coconut syrup - nutmeg	

BY THE BOTTLE

Sparkling

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
Dom Pérignon by Moët & Chandon, 2000, Champagne, France	225

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
Chateau de Sancerre, 2016, Sancerre, France	55
Grgich Hills Dry Fumé Blanc, 2013, Napa Valley	60
La Sirena Moscato Azul, 2014, California	50
Baron Herzog, 2014, Chardonnay, California	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
Staglin "Salus", 2009, Chardonnay, Napa Valley	90

Reds

Routestock, 2014, Pinot Noir Willamette Valley,	55
Sanford, 2015, Pinot Noir, Sta. Rita Hills	60
J Vineyards, 2014, Pinot Noir, Russian River Valley	65
Chalk Hill, 2014, Pinot Noir, Russian River Valley	70
Patz & Hall, 2014, Pinot Noir, Sonoma Coast	80
Knights Raven, 2011, Red Blend, Sonoma County	45
Gaja Ca' Marcanda Promis, 2013, Red Blend, Tuscany	75
Orin Swift "Papillon," 2015, Red Blend, Napa Valley	110
Twomey by Silver Oak, 2011, Merlot, Napa Valley	90
Bargetto, 2015, Merlot, Central Coast	45
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
Cade, 2014, Cabernet Sauvignon, Napa Valley	110
Switchback Ridge, 2012, Cabernet Sauvignon, Napa Valley	160
La Sirena, 2010, Cabernet Sauvignon, Napa Valley	175

Captain's List

Staglin Family Vineyards Estate, 2008, Cabernet Sauvignon, Napa	180
Palms D'Or Brut, NV, Champagne, France	175
Quintessa, 2013, Red Blend, Napa Valley	185
Opus One, 2013, Red Blend	250
Louis Roederer "Cristal" Brut, 1996, Reims	400

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
Ballast Point Grapefruit Sculpin	9	Corona	8
Elysian Spacedust IPA - Seattle, WA	9	Stella Cidre	7
Bud Light - St. Louis, MO	7	Budweiser	7
Stella Artois - Leuven, Belgium	8.5	Sam Adams Lager	8
Golded Road Mango Cart - LA	8.5	Guinness Draught	8
		Goose Island Matilda	10

BOTTLES

Vintages subject to change - Corkage \$25.00