

ROCK'N FISH

MANHATTAN BEACH BRUNCH

MORNING *served until 2pm

Blueberry Ricotta Pancakes lemon zest - maple butter	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 - queso fresco - ranchero sauce	13.95
Cajun Ham & Sweet Pepper Omelet 3 cage free eggs - cheddar cheese - leeks - choice of breakfast potatoes, house salad or seasonal fruit	14.95
Tomato & Basil Omelet 3 cage free eggs - fresh mozzarella - asparagus - pesto - avocado choice of breakfast potatoes, house salad or seasonal fruit	14.95
Sweet Corn & Crab Scramble 3 cage free eggs - blue crab - marscapone - fresh chives - choice of breakfast potatoes, house salad or seasonal fruit	16.95
Truffle & Mushroom Omelet truffled eggs - wild mushrooms - boursin cheese choice of breakfast potatoes, house salad or seasonal fruit	16.95

TOAST & BENEDICTS

Avocado Toast herb spread - radish sprouts - arugula - pickled red onion - farm egg manchego cheese - lemon vinaigrette - side of green tomato preserves choice of breakfast potatoes or seasonal fruit	14.95
Thick Cut Nueske Bacon Benedict toasted english muffin - poached free range eggs - creole hollandaise - choice of breakfast potatoes, house salad or seasonal fruit	16.95
Creole Crab Cake Benedict 2 pan fried crab cakes - sauteed spinach - poached free range eggs - creole hollandaise - choice of breakfast potatoes, house salad or seasonal fruit	21.95

STARTERS

Oak Grilled Artichoke roasted garlic aioli	14.95
Maui Style Poke ahi - shrimp - avocado - cucumber - red onion - soy sauce - sesame seeds - 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 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 - sesame slaw	16.95

Bottomless Sangrias & Seasonal Mimosas

red or white fresh fruit sangrias
strawberry, raspberry, grapefruit or oj mimosas
\$18.00*

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	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

FRESHLY PREPARED SALADS

Chopped Veggie Salad jicama - edamame - haricot verts - piquillo peppers - avocado roasted corn - cashews - hemp seeds - rosemary vinaigrette	16.95
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
Tahitian Ahi Tuna Salad sashimi grade seared tuna - mango - cucumber - scallions seaweed - campari tomato - romaine - carrot - macadamia nuts sesame - cabbage - lime coconut vinaigrette	18.95

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 Blackened Rockfish roasted corn maque choux - grilled asparagus - tequila lime butter	29.95
Steak Frites prime flat iron steak - red wine reduction - herb butter - garlic shoestrings	26.95
"Hibachi" Teriyaki Chicken jidori free range chicken - sauteed spinach with garlic - sesame seeds jasmine rice	19.95

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

*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*

WEEKEND EYE OPENERS

Grog-Mosa sparkling wine - tropical fruit juices - sweet hawaiian dark rum float	10
Fireworks Bloody Mary new amsterdam vodka - spicy house mix - shrimp garnish - bacon salt	12
Berry Mule new amsterdam vodka - lime juice - raspberries - blackberries - strawberries ginger beer - mint	13
Rosé Sangria rose - grapefruit - basil - st. germain elderflower liqueur	12

BY THE GLASS

Sparkling

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

Sauvignon Blanc

Starborough - 2016 - Marlborough	12/42
ZF Comstock - 2017 - Dry Creek Valley	14/49

Chardonnay

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

Other Whites & Rosé

Santa Cristina - Pinot Grigio - 2016 - Italy	12/42
Domaine Jarras - Rosé - 2016 - France	13/42
Blufeld - Riesling - 2016 - Germany	11/38

Pinot Noir

Votre Santé - 2014 - California	12/42
Erath 'Resplendent' - 2015 - Oregon	14/49
Sextant - 2015 - Lucia Highlands	15/52
ZF Goldeneye - 2016 - Anderson Valley	20/70

Cabernet Sauvignon

Raywood - 2016 - Central Coast	12/42
Storypoint - 2015 - California	14/49
ZF B Wise Trios - 2015 - Sonoma County	16/56
Daou - 2016 - Paso Robles	18/63
ZF Shafer 'One Point Five' - 2015 - Napa Valley	35/150

Other Reds

Terra d'Oro Zinfandel - 2016 - Amador County	12/42
Diseno Malbec - 2016 - Mendoza, Argentina	12/42
Greystone Cellars Merlot - 2012 - California	12/42
ZF B Wise Wisdom Red Blend - 2014 - Sonoma County	15/52

GREATEST HITS

The Navy Grog - CELEBRATING 56 YEARS STRONG! gold rum - sweet hawaiian dark rum - tropical fruit juices	10
---	----

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

Seasonal Mimosas strawberry - raspberry - grapefruit - orange juice	9
---	---

Beach Hound effen cucumber vodka - st. germain elderflower liquor - grapefruit juice - agave nectar - salted rim	13
---	----

SUMMER RELEASES

Jungle Bird myer's dark rum - campari - pineapple - lime juice	13
--	----

Spicy Apricot Margarita sauza "blue" tequila - triple sec - lime juice - apricot preserves - jalepeno - tajin rim - egg white	13
--	----

Blueberry Basil Lemonade stoli vodka - stoli bluberri vodka - basil - blueberries - lime juice	12
--	----

Drunk Monk bombay dry gin - green chartreuse - pineapple juice - lime juice	12
---	----

Vintages subject to change - Corkage \$25.00

BY THE BOTTLE

Sparkling

GH Mumm Blanc de Blancs, NV, France	100
Veuve Clicquot, NV, Champagne, France	100
ZF Laurent-Perrier Cuvee Rose, NV, Champagne, France	135
Palms D'Or Brut, 1997, NV, Champagne, France	175
ZF Perrier-Jouet Cuvée 'Fleur de Champagne,' 2004, Epernay	180
Dom Pérignon by Moët & Chandon, 2004, Champagne, France	225
Louis Roederer 'Cristal' Brut, 2000, Reims	400

Whites & Rosé

Famiglia Olivini, Rosé, 2016, Italy	45
J Vineyards Vin Gris, 2014, Rosé, Russian River Valley	50
ZF Grgich Hills Dry Fumé Blanc, 2015, Napa Valley	60
Livio Felluga, 2015, Pinot Grigio, Italy	45
Terlato, 2016, Pinot Grigio, Italy	45
Justin, 2016, Sauvignon Blanc, Central Coast	45
Kim Crawford, 2017, Sauvignon Blanc, Marlborough	45
Brancott, 2016, Sauvignon Blanc, Marlborough	50
Illumination, 2016, Sauvignon Blanc, Napa Valley	55
ZF Chateau de Sancerre, 2016, Sancerre, France	55
Pazo das Bruxas, 2016, Albarino, Spain	50
Baron Herzog 'Lineage' 2016, Chardonnay, California	45
Trefethen, 2016, Chardonnay, Napa Valley	45
Patz & Hall, 2015, Chardonnay, Sonoma Coast	50
Frank Family, 2015, Chardonnay, Carneros	55
ZF Alpha & Omega, 2014, 'Unoaked' Chardonnay, Napa Valley	85
J Vineyards, 2016, Chardonnay, Russian River Valley	60
Jordan, 2015, Chardonnay, Russian River Valley	70
Chalk Hill, 2016, Chardonnay, Sonoma Coast	70
Cakebread, 2016, Chardonnay, Napa Valley	80
ZF Hanzell, 2013, Chardonnay, Sonoma Valley	80
ZF Staglin 'Salus', 2011, Chardonnay, Napa Valley	90

Reds

Sanford, 2015, Pinot Noir, Sta. Rita Hills	60
J Vineyards, 2015, Pinot Noir, Russian River Valley	65
Joseph Phelps 'Freestone Vineyards', 2015, Pinot Noir, Sonoma Coast	70
Chalk Hill, 2015, Pinot Noir, Russian River Valley	70
Patz & Hall, 2015, Pinot Noir, Sonoma Coast	80
ZF Orin Swift "Papillon," 2015, Red Blend, Napa Valley	110
Justin 'Isosceles,' 2014, Red Blend, Paso Robles	130
ZF Opus One, 2012, Red Blend, Napa Valley	240
ZF Joseph Phelps 'Insignia,' 2014, Red Blend, Napa Valley	260
ZF Grgic Plavac Mali, 2016, Croatia	75
Bargetto, 2014, Merlot, Central Coast	45
Duckhorn, 2014, Merlot, Napa Valley	65
ZF Comstock, 2012, Zinfandel, Dry Creek Valley	50
ZF d'Arenberg "The Footbolt," 2015, Shiraz, McLaren Vale	55
Switchback Ridge, 2012, Petite Sirah, Napa Valley	115
Baron Herzog, 2016, Cabernet Sauvignon, Central Coast	55
Faust, 2015, Cabernet Sauvignon, Napa Valley	85
ZF Frank Family, 2014, Cabernet Sauvignon, Napa Valley	90
Terra Valentine, 2014, Cabernet Sauvignon, Napa Valley	100
ZF Darioush 'Caravan,' 2013, Cabernet Sauvignon, Napa Valley	100
Cade, 2014, Cabernet Sauvignon, Napa Valley	110
Switchback Ridge, 2012, Cabernet Sauvignon, Napa Valley	160
La Sirena, 2011, Cabernet Sauvignon, Napa Valley	175
ZF Staglin Vineyards Estate, 2008, Cabernet Sauvignon, Napa Valley	180
ZF Shafer 'Hillside Select,' 2013, Cabernet Sauvignon, Napa Valley	280

DRAUGHT

Rotating Tap	9	Becks (Non - Alcoholic)	6
Strand 24th St Pale Ale - Torrance, CA	8.5	Michelob Ultra	7
ESBC Rotating Tap - El Segundo, CA	9	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

BOTTLES

ZF = Zislis Family Favorites