

# ROCK'N FISH

## MANHATTAN BEACH BRUNCH

### MORNING \*served until 2pm

<b>Blueberry Ricotta Pancakes</b> lemon zest - maple butter	11.95
<b>The Standard</b> eggs any style - with andouille sausage or applewood smoked bacon and choice of breakfast potatoes, house salad or seasonal fruit	12.95
<b>Rock'N Breakfast Sandwich</b> eggs any style - Nueske's thick cut bacon - Gruyere - house made aioli - sourdough - choice of breakfast potatoes, house salad or seasonal fruit	12.95
<b>Huevos Rancheros</b> eggs any style - sofrito beans - avocado - pico de gallo - crispy tortillas - queso fresco - ranchero sauce	13.95
<b>Cajun Ham &amp; Sweet Pepper Omelet</b> 3 cage free eggs - cheddar cheese - leeks - choice of breakfast potatoes, house salad or seasonal fruit	14.95
<b>Tomato &amp; Basil Omelet</b> 3 cage free eggs - fresh mozzarella - asparagus - pesto - avocado choice of breakfast potatoes, house salad or seasonal fruit	14.95
<b>Sweet Corn &amp; Crab Scramble</b> 3 cage free eggs - blue crab - marscapone - fresh chives - choice of breakfast potatoes, house salad or seasonal fruit	16.95
<b>Truffle &amp; Mushroom Omelet</b> truffled eggs - wild mushrooms - boursin cheese choice of breakfast potatoes, house salad or seasonal fruit	16.95

### TOAST & BENEDICTS

<b>Avocado Toast</b> 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
<b>Thick Cut Nueske Bacon Benedict</b> toasted english muffin - poached free range eggs - creole hollandaise - choice of breakfast potatoes, house salad or seasonal fruit	16.95
<b>Creole Crab Cake Benedict</b> 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

<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>Jumbo Prawns on Ice</b> cocktail sauce - horseradish	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> Cup 8.95 Bread Bowl 14.95 smoked bacon	
<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

### 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** 18.95  
fruit salsa - fresh cabbage - spicy remoulade - white corn & wheat tortillas  
(gluten free corn tortillas upon request)

<b>Roasted Poblano Cheeseburger</b> hooks aged cheddar - Nueske bacon - pickled red onions - blue corn tortilla chips - spicy remoulade - brioche	16.95
<b>Open Faced Sirloin on Artisan Sourdough</b> roasted tomato - arugula - remoulade - aged balsamic - crispy onions	17.95
<b>Blackened King Salmon Sandwich</b> roasted tomato - arugula - garlic aioli - cucumber mint relish - ciabatta	17.95

### FRESHLY PREPARED SALADS

<b>Chopped Veggie Salad</b> jicama - edamame - haricot verts - piquillo peppers - avocado roasted corn - cashews - hemp seeds - rosemary vinaigrette	16.95
<b>Blue Cheese Wedge</b> iceberg hearts - mine shaft blue cheese dressing - red onions applewood smoked bacon - tomatoes - candied walnuts	11.95
<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
<b>Tahitian Ahi Tuna Salad</b> sashimi grade seared tuna - mango - cucumber - pickled red onions seaweed - campari tomato - romaine - carrot - macadamia nuts sesame - cabbage - lime coconut vinaigrette	18.95

### OAKWOOD GRILL

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

### 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>Seafood Jambalaya</b> 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 -	
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*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

Avissi Prosecco - Italy	11/40
Mumm - Brut Prestige - California	13/52
<b>ZF</b> J - Brut Rosé - California	15/60

### Sauvignon Blanc

Starborough - 2015 - Marlborough	12/42
<b>ZF</b> Comstock - 2017 - 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
Imagery - 2016 - Sonoma County	14/52
Rombauer - 2016 - Napa Valley	19/67

### Other Whites & Rosé

Santa Cristina - Pinot Grigio - 2015 - Italy	12/42
Domaine Jarras - Rosé - 2015 - France	13/42

### Pinot Noir

Votre Santé - 2012 - California	12/42
Talbott "Kali Hart," - 2015 - Monterey County	14/49
Sextant - 2014 - Lucia Highlands	15/52
<b>ZF</b> Goldeneye - 2015 - Anderson Valley	20/70

### Cabernet Sauvignon

Raywood - 2015 - Central Coast	12/42
Storypoint - 2015 - California	14/49
<b>ZF</b> B Wise Trios - 2014 - Sonoma County	16/56
Foley Johnson - 2014 - Napa Valley	18/63
Shafer 'One Point Five' - 2014 - Napa Valley	35/150

### 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>ZF</b> B Wise Wisdom Red Blend - 2013 - Sonoma County	15/52
<b>ZF</b> Terra Valentine - 2012 - Red Blend - Napa Valley	18/63

## GREATEST HITS

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

<b>Grog-Mosa</b>	10
sparkling wine - tropical fruit juices - sweet hawaiian dark rum float	

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

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

<b>Seasonal Mimosas</b>	9
strawberry - raspberry - grapefruit - orange juice	

## SPRING RELEASES

<b>Cucumber Mint Margarita</b>	13
sauza silver tequila - cucumber - mint - agave - lime - tajin	

<b>Seasonal Sour</b>	13
redemption high rye bourbon- bombay dry gin - blackberries - lemon - honey syrup	

<b>Blueberry Basil Lemonade</b>	12
stoli vodka - stoli bluberri vodka - herbs - fruit - citrus	

<b>Rosé Sangria</b>	12
rose - grapefruit - basil - st. germain elderflower liqueur	

<b>Berry Mule</b>	13
new amsterdam vodka - lime juice - raspberries - blackberries - strawberries ginger beer - mint	

<b>Painkiller</b>	12
pussers rum - orange - pineapple - coconut syrup - nutmeg	

## BY THE BOTTLE

### Sparkling

Lucien Albrecht Cemanant d' Alsace Brut - NV - France	80
GH Mumm Blanc de Blancs, NV, France	100
Veuve Clicquot, NV, Champagne, France	100

### 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
Illumination, 2016, Sauvignon Blanc, Napa Valley	55
Chateau de Sancerre, 2016, Sancerre, France	55
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
Staglin "Salus", 2009, Chardonnay, Napa Valley	90

### Reds

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
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
Switchback Ridge, 2012, Petite Sirah, Napa Valley	115
Baron Herzog, 2015, Cabernet Sauvignon, Central Coast	55
Frank Family, 2014, Cabernet Sauvignon, Napa Valley	90
Cade, 2014, Cabernet Sauvignon, Napa Valley	110
Switchback Ridge, 2012, Cabernet Sauvignon, Napa Valley	160

## ZISLIS FAMILY FAVORITES **ZF**

Laurent-Perrier Cuvee Rose, NV, Champagne, France	135
Perrier-Jouet Cuvée "Fleur de Champagne," 2000, Epernay	180
Palms D'Or Brut, NV, Champagne, France	175
Dom Pérignon by Moët & Chandon, 2000, Champagne, France	225
Louis Roederer "Cristal" Brut, 1996, Reims	400
Grgich Hills Dry Fumé Blanc, 2013, Napa Valley	60
Hanzell, 2013, Chardonnay, Sonoma Valley	80
Alpha & Omega, 2014, 'Unoaked' Chardonnay, Napa Valley	85
Faust, 2014, Cabernet Sauvignon, Napa Valley	85
Terra Valentine, 2014, Cabernet Sauvignon, Napa Valley	100
Dariouh 'Caravan,' 2013, Cabernet Sauvignon, Napa Valley	100
La Sirena, 2010, Cabernet Sauvignon, Napa Valley	175
Staglin Vineyards Estate, 2008, Cabernet Sauvignon, Napa Valley	180
Quintessa, 2013, Red Blend, Napa Valley	200
Opus One, 2012, Red Blend, Napa Valley	240
Joseph Phelps 'Insignia,' 2013, Red Blend, Napa Valley	260
Shafer 'Hillside Select,' 2014, 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

Vintages subject to change - Corkage \$25.00