

ROCK'N FISH

MANHATTAN BEACH DINNER

STARTERS

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| 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 15.95 / 29.95 Kumamoto 19.95 / 37.95 signature cocktail sauce - horseradish - mignonette | |
| New England Clam Chowder 8.95 cup 14.95 bread bowl 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 | 16.95 |
| Spinach and Artichoke Dip veggies - tortilla chips - salsa | 15.95 |
| ROCK'N Crab Cakes spicy rémoulade - tartar sauce | 19.95 |

FRESH SALADS

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| Rock'N House baby kale - radish - almonds - manchego - castelvetro olives - citrus vinaigrette | 12.95 |
| Kale & Beets roasted golden beets - pickled red onion - candied pepitas - cranberry vinaigrette - pistachio crusted chèvre goat cheese | 15.95 |
| Caesar romaine - garlic croutons - parmesan | 13.95 |
| Blue Cheese Wedge iceberg hearts - mine shaft blue cheese dressing - red onions - applewood smoked bacon - tomatoes - candied walnuts | 15.95 |
| Chopped Veggie Salad jicama - edamame - haricot verts - piquillo peppers - avocado - roasted corn - cashews - hemp seeds - rosemary vinaigrette | 16.95 |
| Shrimp and Avocado Louie tomato - green olives - hard-boiled eggs - iceberg - red cabbage - Louie dressing | 18.95 |
| Classic Cobb applewood smoked bacon - avocado - egg - tomato - green onions - blue cheese - romaine - grilled chicken or chilled shrimp - choice of dressing | 17.95 |
| Tahitian Ahi Tuna Salad sashimi grade seared tuna - mango - cucumber - scallion - seaweed - campari tomato - romaine - carrot - macadamia nuts - sesame - cabbage - lime coconut vinaigrette | 18.95 |

SANDWICHES

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| Ultimate Burger two fresh ground chuck patties - melted double cheddar - caramelized onions - pickles - crisp lettuce - tomato - spicy remoulade - brioche bun - shoestring fries | 16.95 |
| Open Faced Sirloin on Artisan Sourdough roasted tomato - arugula - remoulade - aged balsamic - crispy onions - shoestring fries | 17.95 |
| Blackened King Salmon Sandwich 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)

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| King Salmon herb butter - szechuan green beans - cream corn | 29.95 |
| Seared Wild Ahi red wine peppercorn - szechuan green beans - jasmine rice | 32.95 |
| "Hibachi" Teriyaki Chicken jidori free range chicken - sauteed spinach with crispy garlic - jasmine rice | 24.95 |
| Memphis Style Oak Grilled BBQ Pork Ribs 1/2 Rack 19.95 Full Rack 29.95 shoestring fries - coleslaw | |
| Steak Frites prime flat iron steak - red wine reduction - herb butter - garlic shoestrings | 29.95 |
| Culotte Sirloin house made steak sauce - glazed carrots w/ candied walnuts - garlic mashers | 28.95 |
| Kapalua Rib-Eye certified angus beef ® natural rib-eye - marinated 72 hours - broccolini with mushrooms, sesame & pine nuts - jasmine rice | 39.95 |
| Filet Mignon blue cheese and chive - loaded baked potato - grilled asparagus | 44.95 |

AMERICAN REGIONAL SPECIALTIES

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| New Orleans BBQ Shrimp - "Hot & Sweet" bell peppers - onions - tomatoes - mushrooms - lemon - jasmine rice | 26.95 |
| ROCK'N Scampi jumbo prawns - spicy garlic butter - mushrooms - capers - fresh linguini | 27.95 |
| Louisiana Style Blackened Rockfish corn maque choux - Nueske bacon - grilled asparagus - tequila lime butter | 29.95 |
| Macadamia Crusted Mahi grilled pineapple beurre blanc - jasmine rice - grilled asparagus | 29.95 |
| ROCK'N Crab Cakes spicy remoulade - tartar sauce - shoestring fries - cole slaw | 29.95 |
| Beer Battered Fish and Chips shoestring fries - cole slaw - tartar & cocktail sauces - lemon | 21.95 |
| "Big Easy" Spicy Shrimp and Sausage Gumbo tasso ham - chicken - jasmine rice | 21.95 |
| San Francisco Cioppino king crab leg - clams - scallops - prawns - fresh fish - spicy tomato broth - garlic cheese toast | 39.95 |
| Seafood Jambalaya spicy cajun cream - clams - shrimp - fresh fish - andouille sausage - mushrooms - jasmine rice or fresh linguini | 29.95 |
| Linguini Del Mar spicy marinara - clams - shrimp - fresh fish - sauteed calamari - fresh linguini - garlic cheese toast | 26.95 |
| Twin Maine Petite Lobster Tails spicy mac 'n' cheese - oak grilled asparagus - drawn butter | 38.95 |
| One Pound Alaskan King Crab Legs spicy mac 'n' cheese - brussels sprouts with macadamia nuts & grapes | 44.95 |

ROCK'N SIDES

Single 5.95 / Family 11.95

szechuan green beans with onions - glazed carrots with candied walnuts - spinach with 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 - spicy mac 'n' cheese

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.

**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 |
| 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 |
| Cuvaison - 2014 - Carneros | 15/52 |
| Rombauer - 2016 - Napa Valley | 19/67 |
| Other Attractive Whites & Rosé | |
| Santa Cristina - Pinot Grigio - 2015 - Italy | 12/42 |
| Domaine Jarras - Rosé - 2015 - France | 13/42 |
| La Sirena - Moscato Azul - 2014 - California | 14/49 |
| Pinot Noir | |
| Votre Santé - 2012 - California | 12/42 |
| Talbott "Kali Hart," - 2015 - Monterey County | 14/49 |
| Sextant - 2014 - Lucia Highlands | 15/52 |
| Goldeneye - 2015 - Anderson Valley | 20/70 |
| Cabernet Sauvignon | |
| Raywood - 2015 - Central Coast | 12/42 |
| Storypoint - 2015 - California | 14/49 |
| B Wise Trios - 2014 - Sonoma County | 16/56 |
| Foley Johnson - 2014 - Napa Valley | 18/63 |
| Shafer 'One Point Five' - 2014 - Napa Valley | 35/150 |

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| 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 |
| Terra Valentine - 2012 - Red Blend - Napa Valley | 18/63 |

GREATEST HITS

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|---|----|
| The Navy Grog - CELEBRATING 56 YEARS STRONG! | 10 |
| gold rum - sweet hawaiian dark rum - tropical fruit juices | |
| Rock'N Margarita | 13 |
| sauza silver tequila - triple sec - lime juice - agave - salt rim - grand marnier float | |
| Beach Hound | 13 |
| effen cucumber vodka - st. germain elderflower liquor - grapefruit juice - agave nectar - salted rim | |
| Hibiscus Margarita | 13 |
| sauza silver tequila - cointreau - house-made hibiscus syrup - lime juice - sugar rim - st. germain elderflower float | |

WINTER RELEASES

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| Cucumber Mint Margarita | 13 |
| sauza silver tequila - cucumber - mint - agave - lime - tajin | |
| Seasonal Sour | 13 |
| 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 | 13 |
| 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

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|---|-----|
| Sparkling | |
| Lucien Albrecht Cemanant d' Alsace Brut - NV - France | 80 |
| GH Mumm Blanc de Blancs, NV, France | 100 |
| Veuve Clicquot, NV, Champagne, France | 100 |
| Laurent-Perrier Cuvee Rose, NV, Champagne, France | 135 |
| Perrier-Jouet Cuvée "Fleur de Champagne," 2000, Epernay | 180 |
| 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 |
| Grgich Hills Dry Fumé Blanc, 2013, Napa Valley | 60 |
| 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 |
| Hanzell, 2013, Chardonnay, Sonoma Valley | 80 |
| Alpha & Omega, 2014, 'Unoaked' Chardonnay. Napa Valley | 85 |
| 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 |
| 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 |
| Terra Valentine, 2014, Cabernet Sauvignon, Napa Valley | 100 |
| Cade, 2014, Cabernet Sauvignon, Napa Valley | 110 |
| Switchback Ridge, 2012, Cabernet Sauvignon, Napa Valley | 160 |
| La Sirena, 2010, Cabernet Sauvignon, Napa Valley | 175 |

ZISLIS FAMILY FAVORITES

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| Dom Pérignon by Moët & Chandon, 2000, Champagne, France | 225 |
| Louis Roederer "Cristal" Brut, 1996, Reims | 400 |
| Dariouh 'Caravan,' 2013, Cabernet Sauvignon, Napa Valley | 100 |
| Staglin Vineyards Estate, 2008, Cabernet Sauvignon, Napa Valley | 180 |
| Palms D'Or Brut, NV, Champagne, France | 175 |
| 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

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| Local Rotating Tap - CA | 9 | BOTTLES | |
| Strand 24th St Pale Ale - Torrance, CA | 8.5 | Becks (Non - Alcoholic) | 6 |
| ESBC Rotating Tap - El Segundo, CA | 9 | Michelob Ultra | 7 |
| Ballast Point Grapefruit Sculpin | 9 | Red Bridge(Gluten Free) | 7 |
| Elysian Spacedust IPA - Seattle, WA | 9 | Corona | 8 |
| Bud Light - St. Louis, MO | 7 | Stella Cidre | 7 |
| Stella Artois - Leuven, Belgium | 8.5 | Budweiser | 7 |
| Golded Road Mango Cart - LA | 8.5 | Sam Adams Lager | 8 |
| | | Guinness Draught | 8 |

Vintages subject to change - Corkage \$25.00