

ROCK'N FISH

MANHATTAN BEACH DINNER

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 15.95 / 29.95 Kumamoto 19.95 / 37.95 signature cocktail sauce - horseradish - mignonette	
New England Clam Chowder smoked bacon	8.95 small 10.95 large
Coconut Crusted Mahi Sliders mango slaw - avocado - sweet chili aioli	19.95
Crispy Calamari cocktail & tartar sauces	15.95
ROCK'N Steamers manila clams - white 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

FRESH SALADS

Rock'N House baby kale - radish - almonds - manchego - castelvetro olives - citrus vinaigrette	10.95
Kale & Beets roasted golden beets - pickled red onion - candied pepitas - cranberry vinaigrette - pistachio crusted chèvre goat cheese	12.95
Caesar romaine - garlic croutons - parmesan	11.95
Blue Cheese Wedge iceberg hearts - mine shaft blue cheese dressing - red onions - applewood smoked bacon - tomatoes - candied walnuts	12.95

SANDWICHES/ENTREE SALADS

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
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)

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
Steak Frites 10oz prime flat iron - red wine reduction - garlic shoestrings	29.95
Culotte Sirloin house made steak sauce - roasted mushrooms - garlic mashers	28.95
Filet Mignon blue cheese and chive - loaded baked potato - grilled asparagus	39.95
Kapalua Rib-Eye certified angus beef ® natural rib-eye - marinated 72 hours - broccolini with mushrooms, sesame & pine nuts - jasmine rice	39.95
Memphis Style Oak Grilled BBQ Pork Ribs 1/2 Rack 19.95 Full Rack 29.95 shoestring fries - coleslaw	

AMERICAN REGIONAL SPECIALTIES

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 Swordfish 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 - jamsine 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	43.95

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 - shoestring fries - brussels sprouts, macadamia nuts & grapes - garlic mashed potatoes - oak grilled asparagus - broccolini, mushrooms, sesame, pine nuts - classic loaded baked potato

*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	
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
Cuvaison - 2014 - Carneros	15/52
Other Attractive Whites & Rosé	
Santa Cristina - Pinot Grigio - 2015 - Italy	12/42
Domaine Jarras - Rosé - 2014 - 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	
Rock'N Margarita	12
sauza silver tequila - triple sec - lime juice - agave - salt rim - grand marnier float	
Beach Hound	12
effen cucumber vodka - st. germain elderflower liquor - grapefruit juice - agave nectar - salted rim	
Hibiscus Margarita	12
sauza silver tequila - cointreau - house-made hibiscus syrup - lime juice - sugar rim - st. germain elderflower float	

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 Cemanant 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 - Williamette 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 Sculptin	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