

ROCK'N FISH

MANHATTAN BEACH LUNCH

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 - 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

FRESHLY PREPARED SALADS

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
Rock'N House baby kale - radish - almonds - manchego - castelvetro olives - citrus vinaigrette	10.95
Cashew Chicken romaine - soba noodles - tangerines - crispy wontons - sesame vinaigrette	14.95
Caesar romaine - garlic croutons - parmesan	11.95
Kale & Beets roasted golden beets - pickled red onion - candied pepitas - cranberry vinaigrette - pistachio crusted chèvre goat cheese	12.95
Blue Cheese Wedge iceberg hearts - mine shaft blue cheese dressing - red onions - applewood smoked bacon - tomatoes - candied walnuts	12.95
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

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, macadamia nuts & grapes - shoestring fries - sweet potato fries - garlic mashed potatoes - oak grilled asparagus - broccolini, mushrooms, sesame, pine nuts

ROCK'N SOUP & SALAD

New England Clam Chowder, Sausage Gumbo, or Special Soup with Caesar, Rock 'N House, or Blue Cheese Wedge Salad

\$13.95

BURGERS, SANDWICHES & TACOS

Choice of one ROCK'N side.

Blackened Fish Tacos mango 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 bun	16.95
Open Faced Sirloin on Artisan Sourdough roasted tomato - arugula - remoulade - aged balsamic - crispy onions	17.95
Grilled Vegetable Sandwich zucchini - eggplant - red onion - roasted red peppers - portobello - sundried tomato - goat cheese - pesto - ciabatta	15.95
Blackened King Salmon Sandwich roasted tomato - arugula - garlic aioli - cucumber mint relish - ciabatta	18.95
Albacore Tuna Sandwich fresh tuna salad, citrus, baby kale, sourdough	13.95

OAKWOOD GRILL *side substitutions welcome

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 corn maque choux - Nueske bacon - grilled asparagus - tequila lime butter	29.95
"Hibachi" Teriyaki Chicken jidori free range chicken - sauteed spinach with crispy garlic - jasmine rice	19.95
Teriyaki Beef Skewers "hibachi" teriyaki sauce - sauteed spinach with crispy garlic - jasmine rice	19.95
Culotte Sirloin house made steak sauce - roasted mushrooms - garlic mashers	28.95
Steak Frites 10oz prime flat iron - red wine reduction - garlic shoestrings	29.95
Kapalua Rib-Eye certified angus beef @ natural rib-eye - marinated 72 hours - broccolini, 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

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	18.95
Seafood Jambalaya spicy cajun cream - clams - shrimp - fresh fish - andouille sausage - mushrooms - jasmine rice or fresh linguini	29.95

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! gold rum - sweet hawaiian dark rum - tropical fruit juices	10
Rock'N Margarita sauza silver tequila - triple sec - lime juice - agave - salt rim - grand marnier float	12
Beach Hound effen cucumber vodka - st. germain elderflower liquor - grapefruit juice - agave nectar - salted rim	12
Hibiscus Margarita sauza silver tequila - cointreau - house-made hibiscus syrup - lime juice - sugar rim - st. germain elderflower float	12

FALL RELEASES

Cucumber Mint Margarita sauza silver tequila - cucumber - mint - agave - lime - tajin	12
Seasonal Sour redemption high rye bourbon- bombay dry gin - blackberries - lemon - honey syrup	12
Blueberry Basil Lemonade stoli vodka - stoli bluberri vodka - herbs - fruit - citrus	12
Bourbon Palmer redemption high rye bourbon - lemon - passionfruit tea - mint	12
Berry Mule new amsterdam vodka - lime juice - raspberries - blackberries - strawberries ginger beer - mint	13
Painkiller pussers rum - orange - pineapple - coconut syrup - nutmeg	12

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 - 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