

# ROCK'N FISH

## MANHATTAN BEACH LUNCH

### 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>Popcorn Shrimp</b> spicy remoulade - cocktail sauce	14.95
<b>Jumbo Prawns on Ice</b> signature cocktail sauce - horseradish - lemon	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
<b>Spinach and Artichoke Dip</b> veggies - tortilla chips - salsa	15.95
<b>ROCK'N Crab Cakes</b> 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

<b>Chopped Veggie</b> jicama - edamame - haricot verts - piquillo peppers - avocado - roasted corn - cashews - hemp seeds - rosemary vinaigrette	16.95
<b>Rock'N House</b> baby kale - radicchio - almonds - manchego - castelvetrano olives - citrus vinaigrette	10.95
<b>Caesar</b> romaine - garlic croutons - parmesan	11.95
<b>Tahitian Ahi Tuna</b> sashimi grade seared tuna - mango - cucumber - scallions seaweed - campari tomato - romaine - carrot - macadamia nuts sesame - cabbage - lime coconut vinaigrette	18.95
<b>Kale &amp; Butternut Squash</b> roasted butternut squash - feta - pepitas - farro - dried cranberry lemon juice - cranberry vinaigrette	12.95
<b>Blue Cheese Wedge</b> iceberg hearts - mine shaft blue cheese dressing - red onions applewood smoked bacon - tomatoes - candied walnuts	12.95
<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

### 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 - fresh fruit - brussels sprouts with macadamia nuts & grapes - shoestring fries - sweet potato fries - garlic mashed potatoes - oak grilled asparagus - broccolini with mushrooms, sesame & pine nuts - spicy mac 'n' cheese

### 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.

<b>Blackened Fish Tacos</b> mango salsa - fresh cabbage - spicy remoulade - white corn & wheat tortillas (gluten free corn tortillas upon request)	18.95
<b>Roasted Poblano Cheeseburger</b> hooks aged cheddar - Nueske bacon - pickled red onions blue corn tortilla chips - spicy remoulade - brioche bun	16.95
<b>Open Faced Sirloin on Artisan Sourdough</b> roasted tomato - arugula - remoulade - aged balsamic - crispy onions	17.95
<b>Grilled Vegetable Sandwich</b> zucchini - eggplant - red onion - roasted red peppers - portobello sundried tomato - goat cheese - pesto - ciabatta	15.95
<b>Blackened King Salmon Sandwich</b> roasted tomato - arugula - garlic aioli - cucumber mint relish - ciabatta	18.95
<b>Avocado Toast</b> herb spread - radish sprouts - arugula - pickled red onion - farm egg manchego cheese - lemon vinaigrette - side of green tomato preserves	14.95

### OAKWOOD GRILL \*side substitutions welcome

<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> corn maque choux - Nueske bacon - grilled asparagus - tequila lime butter	29.95
<b>"Hibachi" Teriyaki Chicken</b> jidori free range chicken - sauteed spinach with garlic - jasmine rice	19.95
<b>Teriyaki Beef Skewers</b> "hibachi" teriyaki sauce - sauteed spinach with crispy garlic - jasmine rice	19.95
<b>Culotte Sirloin</b> house made steak sauce - glazed carrots w/ candied walnuts - garlic mashers	28.95
<b>Steak Frites</b> prime flat iron steak - red wine reduction - herb butter - garlic shoestrings	29.95
<b>Kapalua Rib-Eye</b> certified angus beef @ natural rib-eye - marinated 72 hours broccolini, mushrooms, sesame, pine nuts - jasmine rice	39.95
<b>Memphis Style Oak Grilled BBQ Pork Ribs</b> Half Rack 19.95 / Full Rack 29.95 shoestring fries - coleslaw	

### 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>"Big Easy" Spicy Shrimp and Sausage Gumbo</b> tasso ham - chicken - jasmine rice	18.95
<b>Seafood Jambalaya</b> 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

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

### Sauvignon Blanc

Starborough - 2016 - Marlborough	12/42
<b>ZF</b> 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
<b>ZF</b> Goldeneye - 2016 - Anderson Valley	20/70

### Cabernet Sauvignon

Raywood - 2016 - Central Coast	12/42
Storypoint - 2015 - California	14/49
<b>ZF</b> B Wise Trios - 2015 - Sonoma County	16/56
Daou - 2016 - Paso Robles	18/63
<b>ZF</b> 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
<b>ZF</b> B Wise Wisdom Red Blend - 2014 - Sonoma County	15/52

## GREATEST HITS

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

<b>Jungle Bird</b> myer's dark rum - campari - pineapple - lime juice	13
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<b>Spicy Apricot Margarita</b> sauza "blue" tequila - triple sec - lime juice - apricot preserves - jalepeno - tajin rim - egg white	13
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<b>Blueberry Basil Lemonade</b> stoli vodka - stoli bluberri vodka - basil - blueberries - lime juice	12
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<b>Rosé Sangria</b> rose - grapefruit - basil - st. germain elderflower liqueur	12
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<b>Bourbon Palmer</b> makers mark bourbon - lemon - passionfruit tea - mint	13
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<b>Berry Mule</b> new amsterdam vodka - lime juice - blackberries - strawberries ginger beer - mint	13
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<b>Drunk Monk</b> bombay dry gin - green chartreuse - pineapple juice - lime juice	12
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## BY THE BOTTLE

### Sparkling

GH Mumm Blanc de Blancs, NV, France	100
Veuve Clicquot, NV, Champagne, France	100
<b>ZF</b> Laurent-Perrier Cuvee Rose, NV, Champagne, France	135
Palmes D'Or Brut, 1997, NV, Champagne, France	175
<b>ZF</b> 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
<b>ZF</b> 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
<b>ZF</b> 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
<b>ZF</b> 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
<b>ZF</b> Hanzell, 2013, Chardonnay, Sonoma Valley	80
<b>ZF</b> 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
<b>ZF</b> Orin Swift "Papillon," 2015, Red Blend, Napa Valley	110
Justin 'Isosceles,' 2014, Red Blend, Paso Robles	130
<b>ZF</b> Opus One, 2012, Red Blend, Napa Valley	240
Joseph Phelps 'Insignia,' 2014, Red Blend, Napa Valley	260
<b>ZF</b> Grgic Plavac Mali, 2016, Croatia	75
Bargetto, 2014, Merlot, Central Coast	45
Duckhorn, 2014, Merlot, Napa Valley	65
Comstock, 2012, Zinfandel, Dry Creek Valley	50
<b>ZF</b> d'Arenberg "The Footbolt," 2015, Shiraz, McLaren Vale	55
<b>ZF</b> Switchback Ridge, 2012, Petite Sirah, Napa Valley	115
Baron Herzog, 2016, Cabernet Sauvignon, Central Coast	55
Faust, 2015, Cabernet Sauvignon, Napa Valley	85
<b>ZF</b> Frank Family, 2014, Cabernet Sauvignon, Napa Valley	90
Terra Valentine, 2014, Cabernet Sauvignon, Napa Valley	100
<b>ZF</b> 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
<b>ZF</b> Staglin Vineyards Estate, 2008, Cabernet Sauvignon, Napa Valley	180
<b>ZF</b> 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

Vintages subject to change - Corkage \$25.00

**ZF** = Zislis Family Favorites