

ROCK'N FISH

From 1960 until 2000, Hibachi Restaurant was an institution in Manhattan Beach at this location. In an effort to maintain some of the history and tradition of that beloved establishment, some of Hibachi's signature items, such as the Navy Grog, Teriyaki Chicken, Sticky Rice, and Hibachi Dressing, have been remembered in our Steak and Seafood Menu. We only use the highest quality PRIME beef and freshest fish, which are brought in daily for your pleasure. Enjoy one of our house specialties such as the Oak Grilled Artichoke, Blue Cheese Wedge Salad, BBQ Shrimp, or Kapalua Rib-eye. Whether you're looking for an old tradition or a new one, we are here to please.

As a complement to your meal try a glass of wine from our extensive wine list, or one of our signature martinis. Please do not hesitate to ask our professional staff any questions, or for any recommendations.

Let our spirits lift yours!

Michael Zislis

~We invite you to book reservations online through our website www.ROCKNFISHMB.com.

~We gladly accept Visa, MasterCard, American Express, Discover, and Diner's Club.

~Due to our limited seating, please respect our *two-hour* time limit on all tables.

~Out of courtesy for others please step outside to use your cell phone.

~We reserve the right to refuse service to anyone, for any reason.

~We are not responsible for any items left behind, lost, or stolen.

~18% Gratuity may be added to parties of 6 or more.

~There is a per person cake cutting fee of \$2.00.

~Corkage fee is \$25.00 per bottle.

ICE COLD SEAFOOD STARTERS

Beach-Style Shrimp Cocktail

Chilled jumbo tiger shrimp served with our signature cocktail sauce. \$13.95

Freshly Shucked Oysters on the Half Shell

Delivered fresh daily and served with lemon, horseradish, Tabasco®, and our signature cocktail sauce on a bed of shaved ice. Half-Dozen \$13.95 Dozen \$19.95

Dungeness Crabmeat Cocktail

Served with spicy mustard aioli and our signature cocktail sauce on the side. \$15.95

Sesame Seared Ahi

Served with Hawaiian slaw and cold noodles. \$14.95

Spicy Tuna Roll

Fresh Ahi and cucumber served with soy sauce, wasabi, and pickled ginger (served after 6pm). \$11.95

APPETIZERS and STARTERS

New England-Style Clam Chowder

Rich and hearty chowder with smoked bacon.

Small bowl \$5.95 Large bowl \$7.95

Crispy Calamari

Served with tartar sauce and our signature cocktail sauce. \$13.95

ROCK'N Steamers

Fresh Manila clams steamed in a delicious wine broth with andouille sausage, fire-roasted corn, red pepper, onion, and garlic, served with garlic cheese toast. \$15.95

ROCK'N Crab Cakes

Pan-fried Louisiana crab cakes served with spicy rémoulade and tartar sauce. \$13.95

Giant Coconut Prawns

Giant prawns lightly coated in shredded coconut and panko, served with pineapple beurre blanc. \$13.95

Oak Grilled Artichoke

Served with roasted garlic aioli. \$12.95

Teriyaki Beef Tenderloin Skewers

Served over a bed of sticky rice with "Hibachi" teriyaki sauce. \$16.95

ROCK'N Spinach and Artichoke Dip

Fresh spinach and artichoke combined with Parmesan cheese, served with veggies, salsa and tortilla chips. \$13.95

San Francisco Garlic Cheese Toast

Half Order \$4.95 Full Order \$6.95

Add marinara, ranch, or blue cheese dressing for dipping. \$1.00

Popcorn Shrimp

Beer-battered and served with spicy rémoulade and our signature cocktail sauce. \$13.95

One and One Quarter Pounds of King Crab Legs

Served with lemon and drawn butter. \$29.95

FRESHLY PREPARED SALADS

Dressings: Blue Cheese, Ranch, Caesar, Balsamic Vinaigrette, Sesame Vinaigrette, Louie, or "Old Hibachi".
Add grilled chicken \$4.95, grilled salmon \$5.95, chilled shrimp \$5.95, or seared Ahi \$6.95.

Garden Fresh Dinner Salad

Chopped iceberg lettuce, cucumber, red cabbage, carrots, and garlic croutons. \$6.95

ROCK'N Cashew Chicken

Shredded iceberg lettuce with carrots, red cabbage, wontons, green onions, and noodles tossed in a sesame vinaigrette and topped with cashews and grilled chicken. \$14.95

Fork and Knife Caesar

Whole Romaine hearts, garlic croutons, and Parmesan tossed in our Caesar dressing. \$12.95

Napa Sonoma

Baby lettuces, sun-dried tomatoes, cucumbers, and red onions tossed with balsamic vinaigrette then garnished with fresh mozzarella and toasted pine nuts. \$12.95

Blue Cheese Wedge

Iceberg lettuce topped with blue cheese dressing, red onions, crumbled bacon, and candied walnuts. \$13.95

Seattle-Style Shrimp and Avocado Louie

Shrimp, avocado, tomato, green olives, and hard-boiled eggs atop a bed of iceberg lettuce and red cabbage tossed in our Louie dressing. \$14.95 Shrimp and Crab Louie \$16.95 Crab Louie \$18.95

Classic Cobb

Bacon, avocado, egg, tomato, green onions and blue cheese crumbles on a bed of chopped romaine lettuce tossed in your choice of dressing, topped with your choice of freshly grilled chicken or chilled shrimp. \$14.95

Oak Grilled Tuna Niçoise

Presented on a bed of baby lettuces topped with Kalamata olives, marinated green beans, tomatoes, hard-boiled egg, and red potatoes, tossed in a balsamic vinaigrette dressing. \$17.95

SANDWICHES

All sandwiches are served on a sesame-poppy seed bun and come with one ROCK'N side.
Add double thick melted cheddar, Swiss, fontina, or blue cheese. \$1.00

Southwestern-Style Oak Grilled Shrimp Po' Boy

Served with baby lettuce, tomato, spicy rémoulade sauce, and tomatillo salsa. \$14.95

ROCK'N Crab Cake Sandwich

Served with spicy rémoulade, lettuce, tomato, and red onion. \$14.95

Oak Grilled Blackened Salmon Sandwich

Served with spicy rémoulade, lettuce, tomato, and red onion. \$14.95

Grilled Portabella and Roasted Red Pepper Sandwich

Served with melted fontina, caramelized onions, baby lettuce, tomato, and avocado aioli. \$13.95

Half-Pound Oak Grilled Angus Burger or Chicken Sandwich

Served with lettuce, tomato, red onion, and dill pickle slices. \$14.95

Oak Grilled Seared Ahi Sandwich

Served with baby lettuces, tomato, red onion, and wasabi mayo. \$17.95

Oak Grilled Steak Sandwich

Served with grilled onions, garlic aioli, lettuce, tomato, and salsa on a sourdough baguette. \$15.95

FRESHLY PREPARED ROCK'N SIDES

Oak Grilled Vegetables, Cup of Soup, Cole Slaw, Shoestring Fries, Sautéed Spinach, Spicy Mac 'N Cheese, Sweet Potato Fries, Garlic Mashed Potatoes, Sticky Rice, Cajun Corn on the Cob, Baked Potato* (after 6PM)

*\$1.00 for loaded baked potato

OAK GRILLED SEAFOOD

Each seafood entrée is lightly seasoned and includes your choice of two freshly prepared ROCK'N Sides.

Fresh Atlantic Salmon	Lunch	\$15.95	Dinner	\$19.95
Fresh Wild King Salmon	Lunch	\$19.95	Dinner	\$24.95
Fresh Mahi Mahi	Lunch	\$18.95	Dinner	\$23.95
Fresh Seared Ahi Tuna	Lunch	\$18.95	Dinner	\$23.95
Alaskan Halibut	Lunch	\$22.95	Dinner	\$27.95
Fresh Swordfish	Lunch	\$19.95	Dinner	\$24.95

SEAFOOD SPECIALTIES

ROCK'N Crab Cakes

Pan-fried Louisiana crab cakes served with spicy rémoulade and two ROCK'N Sides.

Lunch \$15.95 Dinner \$18.95

San Francisco Style Cioppino

Clams, halibut, swordfish, scallops, and prawns simmered in a broth of vegetables, tomatoes and herbs.

Garnished with a King crab leg and garlic cheese toast. \$29.95

New Orleans BBQ Shrimp

HOT, HOT, HOT, but also SWEET. Shrimp sautéed with bell peppers, onions, tomatoes, mushrooms, and lemon, served over sticky rice. Lunch \$17.95 Dinner \$20.95

Oak Grilled Shrimp and Garlic Brochettes

Grilled tiger shrimp and garlic skewers with tomatillo salsa and two ROCK'N Sides. \$19.95

Beer Battered Fish and Chips

Cod fish beer-battered and served with shoestring fries, cole slaw, tartar sauce, and our signature cocktail sauce. Lunch \$16.95 Dinner \$18.95

“Big Easy” Shrimp and Sausage Gumbo

Spicy Creole classic with sautéed shrimp and andouille sausage served over sticky rice.

Lunch \$16.95 Dinner \$19.95

Blackened Halibut

Served with avocado aioli and two ROCK'N Sides. Lunch \$23.95 Dinner \$28.95

Macadamia Nut Crusted Mahi Mahi

Served with pineapple beurre blanc and two ROCK'N Sides. Lunch \$19.95 Dinner \$24.95

PASTA CREATIONS

All of our pasta dishes are topped with shredded Parmesan cheese.

Seafood Jambalaya

Clams, shrimp, fresh fish, and andouille sausage in spicy Cajun cream sauce over rice or linguini. \$23.95

Blackened Salmon with Penne

Blackened salmon atop a creamy pesto with Kalamata olives, sun-dried tomatoes, mushrooms and toasted pine nuts. \$21.95

ROCK'N Shrimp Scampi

Giant prawns lightly dusted in seasoned flour and sautéed with garlic, butter, and mushrooms, served with linguini pasta tossed with our marinara sauce. \$23.95

Linguini Del Mar

Shrimp, clams, calamari, and fresh fish in a marinara sauce, served with garlic cheese toast. \$23.95

Dungeness Crab with Tortellini in Gorgonzola Cream

Cheese stuffed tortellini tossed in a Gorgonzola cream sauce with red bell peppers and Dungeness crab. \$22.95

Pasta Marinara with Oak Grilled Vegetables

Linguini tossed in our spicy marinara sauce, topped with oak grilled vegetables. \$18.95

OAK GRILLED STEAKS

Each entrée includes your choice of two freshly prepared ROCK'N Sides.

Add an oak grilled Shrimp Brochette for \$6.95!

Kapalua Rib-Eye

Hand cut, then marinated for 72 hours in our pineapple-soy marinade, served with "Hibachi" teriyaki sauce. \$25.95

Aged Prime Top Sirloin Steak

USDA PRIME 10 oz center cut Top Sirloin Coulotte, aged for 30 days, Midwest, corn fed. \$29.95

Dry Aged Prime New York Strip

USDA PRIME 14 oz center cut steak, Dry Aged 28 days, all natural, corn fed. \$39.95

Aged Filet Mignon

10 oz center cut Greater Omaha Filet, aged for 30 days, corn fed. \$39.95

AMERICAN REGIONAL SPECIALTIES

Each American Regional Specialty entrée includes your choice of two freshly prepared ROCK'N Sides.

Hibachi Teriyaki Chicken

Marinated whole fresh breast served with "Hibachi" teriyaki sauce. Lunch \$17.95 Dinner \$19.95

Spice Rubbed Santa Maria-Style Angus Tri Tip

Served with ROCK'N BBQ sauce and salsa. Lunch \$16.95 Dinner \$19.95

Teriyaki Beef Tenderloin Skewers

Mid Western, corn fed, Aged 30 days. Served with red peppers, onions, and "Hibachi" teriyaki sauce.
Lunch \$17.95 Dinner \$21.95

Prime Rib Beef Bones

Served with ROCK'N BBQ Sauce. \$19.95

Memphis Style Oak Grilled BBQ Pork Ribs

Served with ROCK'N BBQ sauce. Half Rack \$17.95 Full Rack \$24.95

LOBSTER and KING CRAB LEGS

Each Lobster and Crab entrée includes your choice of two freshly prepared ROCK'N Sides.

Add an oak grilled Shrimp Brochette for \$6.95!

Australian Cold Water Lobster Tail \$39.95

One and One Quarter Pounds of King Crab Legs \$34.95

MANHATTAN BEACH SURF'N TURF

Each Surf'N Turf entrée includes your choice of two freshly prepared ROCK'N Sides.

New York Steak can be substitute for Filet Mignon.

Top Sirloin and 1 1/4 lbs. of King Crab Legs \$49.95

Top Sirloin and Australian Cold Water Lobster Tail \$54.95

Filet Mignon and 1 1/4 lbs. of King Crab Legs \$65.95

Filet Mignon and Australian Cold Water Lobster Tail \$69.95

FRESHLY PREPARED ROCK'N SIDES

Oak Grilled Vegetables, Cup of Soup, Cole Slaw, Shoestring Fries, Sautéed Spinach, Spicy Mac 'N Cheese, Sweet Potato Fries, Garlic Mashed Potatoes, Sticky Rice, Cajun Corn on the Cob, Baked Potato* (after 6PM)

*\$1.00 for loaded baked potato

DESSERTS

\$9.95

A la Mode \$1.95

Sticky Toffee Pudding

Warm, moist toffee-cake topped with a decadent sticky toffee sauce.

Crème Brûlée

Creamy vanilla bean custard with a crunchy caramelized sugar shell.

Warm Chocolate Lava Cake

Rich chocolate cake with a molten ganache center.

House Specialty Desserts

\$14.95

Bananas Foster

Sliced bananas flambéed in a dark caramel-um sauce, topped with candied walnuts and ice cream.

Kona Pie

Chocolate, vanilla, and coffee ice cream layered with Butterfinger, toffee, and Oreo crumbs, topped with sliced almonds and whipped cream.

BEVERAGES

Bottomless Beverages

\$2.95

Coke, Diet Coke, Sprite, Barq's Rootbeer, Ginger Ale, Hi-C Fruit Punch, Minute-Maid Lemonade, Fresh Brewed Passion Fruit Iced Tea, Arnold Palmer

Juices

\$3.95

Fresh Squeezed Orange Juice
Fresh Squeezed Grapefruit Juice
Cranberry Juice

Water

\$5.50

San Pellegrino (Sparkling) 1.0L
Fiji (Still) 1.0L

Coffee and Tea

\$4.25

Hot Tea
Regular or Decaf French Roast

Energy Drinks

\$4.25

Red Bull 180°Citrus Blast

BEER

Draught

	Pint (16 oz.)	Schooner (23 oz.)
Bud Light	\$5.00	\$6.00
Michelob Ultra Light	\$5.00	\$6.00
Red Hook India Pale Ale	\$5.50	\$6.50
Red Hook Extra Special Bitter	\$5.50	\$6.50
Widmer Hefeweizen	\$5.50	\$6.50
Drop Top Amber	\$5.50	\$6.50
Firestone Double Barrel Ale	\$6.00	\$7.00
Stella Artois	\$6.00	\$7.00

Bottles

Bass 12oz.	\$6.00
Amstel Light	\$6.00
Corona 12 oz.	\$6.50
Guinness "Draught" 11oz.	\$6.50
Fat Tire Ale	\$6.50
Hofbräu München Original	\$6.50
Duvel Belgian Ale	\$8.00
O'Doul's (non-alcoholic) 12oz.	\$5.00

Aluminum 16oz. Bottles

Budweiser	\$6.50
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