

red or white fresh fruit sangrias
kiwi, blood orange, prickly pear or orange juice mimosas
18.00
*per person; with purchase of an entrée per person; limit one hour

MORNING

served until 2:00 PM

Blueberry Ricotta Pancakes 12.95
lemon zest, maple butter

The Standard 13.95
two eggs any-style, andouille sausage or applewood-smoked bacon, choice of breakfast potatoes, house salad or seasonal fruit

ROCK'N Breakfast Sandwich 13.95
two eggs any-style, Nueske's thick-cut bacon, Gruyère cheese, garlic aioli, sourdough, choice of breakfast potatoes, house salad or seasonal fruit

Huevos Rancheros 13.95
two eggs any-style, sofrito beans, avocado, pico de gallo, crispy tortillas, queso fresco, ranchero sauce

Tomato & Basil Omelet (G) 14.95
three cage-free eggs, fresh mozzarella cheese, asparagus, pesto, avocado, choice of breakfast potatoes, house salad or seasonal fruit

Sweet Corn & Crab Scramble (G) 16.95
three cage-free eggs, blue crab, marscapone, fresh chives, choice of breakfast potatoes, house salad or seasonal fruit

Truffle & Mushroom Omelet (G) 16.95
three truffled eggs, wild mushrooms, boursin cheese, choice of breakfast potatoes, house salad or seasonal fruit

TOAST & BENEDICTS

Avocado Toast 14.95
herb spread, radish sprouts, arugula, pickled red onion, farm fresh egg, manchego cheese, lemon vinaigrette, green tomato preserves, choice of breakfast potatoes, house salad or seasonal fruit

Thick-Cut Nueske's Bacon Benedict 16.95
toasted english muffin, poached free range eggs, hollandaise sauce, choice of breakfast potatoes, house salad or seasonal fruit

Crab Cake Benedict 21.95
two pan-fried crab cakes, sautéed spinach, poached free-range eggs, hollandaise sauce, choice of breakfast potatoes, house salad or seasonal fruit

STARTERS

San Francisco Sour Dough 1.95
whipped butter, sea salt

Oak-Grilled Artichoke (G) 14.95
roasted garlic aioli

Jumbo Prawns on Ice (G) 15.95
signature cocktail sauce, horseradish, lemon

Pacific Oysters on the Half Shell (G) 1/2 Dozen 15.95 Dozen 29.95
signature cocktail sauce, horseradish, Champagne mignonette

Specialty Oysters on the Half Shell (G) 1/2 Dozen 19.95 Dozen 37.95
signature cocktail sauce, horseradish, Champagne mignonette

New England Clam Chowder Cup 8.95 Bowl 11.95
smoked bacon

Coconut Crusted Mahi Sliders 19.95
mango slaw, avocado, sweet chili aioli

Crispy Calamari 15.95
cocktail sauce, tartar sauce

Coconut Prawns 16.95
shredded coconut, panko, Asain sesame slaw, pineapple beurre blanc

ROCK'N Steamers 17.95
manila clams, fire roasted corn, andouille sausage, garlic cheese toast

BURGERS, SANDWICHES & TACOS

choice of one ROCK'N Side

Blackened Fish Tacos (G) 18.95
mango salsa, fresh cabbage, spicy rémoulade, avocado, corn/flour tortillas (corn tortillas upon request)

Ultimate Cheeseburger 16.95
two patties, Hook's cheddar, iceberg lettuce, tomatoes, pickles, grilled onions, spicy rémoulade

Open-Faced Prime Flat Iron on Artisan Sourdough 17.95
roasted tomato, arugula, rémoulade, aged balsamic, crispy onions

Blackened King Salmon Sandwich 17.95
roasted tomato, arugula, garlic aioli, cucumber mint relish, ciabatta bread

FRESH SALADS

grilled chicken 5.95, grilled king salmon 8.95, seared ahi 9.95, chilled prawns 9.95, dungeness crab 7.95

Chopped Veggie (G) 16.95
jicama, edamame, haricot verts, roasted red peppers, avocado, roasted corn, cashews, hemp seeds, rosemary vinaigrette

Blue Cheese Wedge (G) 12.95
iceberg hearts, red onions, applewood-smoked bacon, tomatoes, candied walnuts, Mine Shaft blue cheese dressing

Classic Cobb (G) 13.95
applewood-smoked bacon, avocado, egg, tomato, green onions, blue cheese, romaine, grilled chicken or chilled shrimp, choice of dressing

Organic Mediterranean Salad 15.95
baby arugula, baby kale, bell peppers, persian cucumbers, tomatoes, red onions, garbanzo beans, Kalamata olives, feta, garlic dijon vinaigrette

Shrimp and Avocado Louie (G) 18.95
tomato, green olives, eggs, romaine, red cabbage, Louie dressing

Tahitian Ahi Tuna Salad (G) 18.95
sashimi seared tuna, mango, cucumber, scallion, seaweed, tomato, romaine, carrot, macadamia nuts, sesame, cabbage, avocado, lime coconut vinaigrette

AMERICAN REGIONAL SPECIALTIES

Beer Battered Fish and Chips 18.95
shoestring fries, cole slaw, tartar & cocktail sauces, lemon

New Orleans BBQ Shrimp [Hot & Sweet] (G) 18.95
bell peppers, onions, tomatoes, mushrooms, jasmine rice

Macadamia-Crusted Mahi 22.95
grilled pineapple beurre blanc, jasmine rice, grilled asparagus

ROCK'N Crab Cakes 26.95
spicy rémoulade, tartar sauce, shoestring fries, cole slaw

"Big Easy" Spicy Shrimp and Sausage Gumbo 18.95
tasso ham, chicken, jasmine rice

ROCK'N Scampi 27.95
jumbo prawns, spicy garlic butter, mushrooms, capers, fresh linguini

Seafood Jambalaya 29.95
spicy cajun cream, clams, shrimp, fresh fish, andouille sausage, mushrooms, jambalaya rice or fresh linguini

King Salmon (G) 26.95
herb butter, Szechuan green beans, creamed corn

ROCK'N SIDES

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|----------------------------------|---|
| Single 5.95 | Family 11.95 |
| • Szechuan green beans w/ onions | • cole slaw |
| • oak-grilled asparagus | • garlic mashed potatoes |
| • sautéed spinach w/ garlic | • broccolini w/ mushrooms, sesame, pine nuts |
| • creamed corn | • jasmine rice |
| • spicy mac 'n cheese | • Brussels sprouts w/ macadamia nuts & grapes |
| • fresh fruit | |
| • shoestring fries | |
| • sweet potato fries | |

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 under-cooked meat, poultry or eggs can cause foodborne illness. (G) = Gluten-free upon request

WEEKEND EYE OPENERS

Grog-Mosa Mumm Brut Prestige, tropical fruit juices, sweet Hawaiian dark rum float	12
Guavarita Patrón Silver tequila, triple sec, lime juice, guava puree, sugar rim	13
Michelada Corona beer, spicy house mix, tajin rim	10
Fireworks Bloody Mary Svedka vodka, spicy house mix, shrimp garnish, bacon salt	13
Cranberry Mule Chopin vodka, cranberry puree, lime juice, ginger beer, rosemary	13
Rosé Sangria Pink Flamingo Rosé wine, grapefruit, basil, St-Germain elderflower liqueur	13
Aperol Spritz Da Luca Prosecco, Aperol, soda water	13

GREATEST HITS

The Navy Grog [Celebrating 58 Years Strong!] gold rum, sweet Hawaiian dark rum, tropical fruit juices	10
Bourbon Palmer Angel's Envy bourbon, lemon, passionfruit tea, mint	13
Caskmate Cider Jameson Caskmate IPA edition, mint, lime juice, apple juice	13
Pear Martini Grey Goose La Poire vodka, St-Germain Elderflower liquor, grapefruit juice, lemon, sugar rim	14
Toki Manhattan Suntory Toki Japanese whiskey, Luxardo cherry, Angostura bitters	14
Kiwi Collins Absolut Elyx, kiwi puree, lime juice, soda water	13
Money On My Mind Aviation gin, St-Germain elderflower liqueur, lemon, apple juice	13
Hibiscus Margarita Patron Silver tequila, St-Germain elderflower liqueur float, house-made hibiscus syrup, lime juice, sugar rim	13
Beach Hound Effen Cucumber vodka, St-Germain elderflower liqueur, grapefruit juice, agave nectar, salted rim	13
Spicy Apricot Margarita Avion Silver tequila, triple sec, lime juice, apricot preserves, jalapeño, tajin rim, egg white	13
Pomegranate Basil Lemonade Stolichnaya vodka, basil, pomegranate puree, lemonade	13
Oaxacan Old Fashioned Maker's Mark bourbon, El Silencio Mezcal, chocolate bitters, orange	13
Bee's Knees Bombay Sapphire gin, lemon juice, honey simple syrup	13

WINE BY THE GLASS

Sparkling Da Luca, Prosecco, NV, Italy	11/40
Mumm, Brut Prestige, NV, California	13/52
J, Brut Rosé, NV, California	15/60
Sauvignon Blanc Starborough, 2017, Marlborough	12/42
Comstock, 2017, Dry Creek Valley	14/49
Rombauer, Sauvignon Blanc, 2017, Napa Valley	15/50
Chardonnay Backstory, 2017, California	12/42
Rodney Strong, 2017, Sonoma County	13/45
William Hill, 2017, Central Coast	14/49
Imagery, 2017, Sonoma County	14/49
Etude, 2015, Napa Valley	17/60
Rombauer, 2017, Napa Valley	19/67
Other Whites & Rosé Santa Cristina, Pinot Grigio, 2017, Italy	12/42
Blufeld, Riesling, 2017, Germany	11/38
Pink Flamingo, Rosé, 2017, France	13/42
Pinot Noir Votre Santé, 2015, California	12/42
Erath "Resplendent," 2016, Oregon	14/49
Sextant, 2017, Lucia Highlands	15/52
Goldeneye, 2016, Anderson Valley	20/70
Cabernet Sauvignon Raywood, 2016, Central Coast	12/42
Tom Gore, 2016, Sonoma County	14/49
BV, 2015, Napa Valley	15/52
B Wise "Trios," 2016, Sonoma County	16/56
Daou, 2017, Paso Robles	18/63
Shafer "One Point Five," 2015, Napa Valley	35/150
Other Reds Paso Creek, Zinfandel, 2016, Paso Robles	12/42
Diseno, Malbec, 2017, Mendoza, Argentina	12/42
Greystone Cellars, Merlot, 2015, California	12/42
B Wise "Wisdom," Red Blend, 2016, Sonoma County	15/52

WINE BY THE BOTTLE

Sparkling Jean Diot, Brut, NV, Vinay, France	75
GH Mumm, Blanc de Blancs, NV, France	100
Veuve Clicquot, NV, Champagne, France	100
Laurent-Perrier, Cuvée Rosé, NV, Champagne	135
Palmes D'Or, Brut, 1997, Champagne, France	175
Dom Pérignon by Moët & Chandon, 2004, Champagne	225
Perrier-Jouët "Belle Epoque," Cuvée, 2011, Épernay	260
Louis Roederer "Cristal," Brut, 2000, Reims	425
Other Whites & Rosé Famiglia Olivini, Rosé, 2016, Italy	45
J Vineyards, Vin Gris Rosé, 2017, Russian River Valley	50
Grgich Hills, Fumé Blanc, 2015, Napa Valley	60
Schloss Johannisberg, Riesling, 2016, Germany	50
Torres "Verdeo," Verdejo, 2016, Spain	35
Livio Felluga, Pinot Grigio, 2016, Italy	45
Terlato, Pinot Grigio, 2016, Italy	45
Justin, Sauvignon Blanc, 2017, Central Coast	45
Kim Crawford, Sauvignon Blanc, 2017, Marlborough	45
Brancott, Sauvignon Blanc, 2017, Marlborough	50
Illumination, Sauvignon Blanc, 2016, Napa Valley	55
Chateau de Sancerre, 2016, Sancerre, France	55
Pazo das Bruxas, Albariño, 2017, Spain	50
Baron Herzog "Lineage," Chardonnay, 2016, California	45
Trefethen, Chardonnay, 2016, Napa Valley	45
Patz & Hall, Chardonnay, 2016, Sonoma Coast	50
Frank Family, Chardonnay, 2016, Carneros	55
Alpha & Omega, "Unoaked" Chardonnay, 2014, Napa Valley	60
J Vineyards, Chardonnay, 2016, Russian River Valley	60
Jordan, Chardonnay, 2015, Russian River Valley	70
Chalk Hill, Chardonnay, 2016, Sonoma Coast	70
Cakebread, Chardonnay, 2016, Napa Valley	80
Hanzell, Chardonnay, 2014, Sonoma Valley	80
Staglin "Salus," Chardonnay, 2011, Napa Valley	90
Reds Acacia, Pinot Noir, 2016, Sonoma Valley	52
Sanford, Pinot Noir, 2015, Santa Rita Hills	60
J Vineyards, Pinot Noir, 2015, Russian River Valley	65
Joseph Phelps 'Freestone Vineyards', Pinot Noir, 2016, Sonoma Coast	70
Chalk Hill, Pinot Noir, 2015, Russian River Valley	70
Patz & Hall, Pinot Noir, 2015, Sonoma Coast	80
Orin Swift "Papillon," Red Blend, 2015, Napa Valley	110
Justin "Isosceles," Red Blend, 2015, Paso Robles	130
Joseph Phelps "Insignia," Red Blend, 2015, Napa Valley	360
Grgić, Plavac Mali, 2016, Croatia	75
NorthStar, Merlot, 2012, Columbia Valley	60
Duckhorn, Merlot, 2015, Napa Valley	65
Comstock, Zinfandel, 2013, Dry Creek Valley	50
d'Arenberg "The Footbolt," Shiraz, 2015, McLaren Vale	55
Baron Herzog, Cabernet Sauvignon, 2016, Central Coast	55
Faust, Cabernet Sauvignon, 2016, Napa Valley	85
Frank Family, Cabernet Sauvignon, 2015, Napa Valley	90
Terra Valentine, Cabernet Sauvignon, 2014, Napa Valley	100
Dariouh "Caravan," Cabernet Sauvignon, 2014, Napa Valley	100
Switchback Ridge, Cabernet Sauvignon, 2012, Napa Valley	160
La Sirena, Cabernet Sauvignon, 2010, Napa Valley	175
Shafer "Hillside Select," Cabernet Sauvignon, 2013, Napa Valley	410
Opus One, Red Blend, 2015, Napa Valley	475

DRAUGHT BEER

Bud Light, Light Lager, 4.2%, St. Louis, MO	7
Stella Artois, European Pale Lager, 5.0%, Leuven, Belgium	8.5
SLO Brewing "Mango Squeeze," Hefeweizen, 5.4%, CA	8.5
Strand Brewing Co. 24th Street Pale Ale, 6.1%, Torrance, CA	8.5
Rotating Tap [Ask your server]	9
El Segundo Brewing Co. Rotating Tap, El Segundo, CA [Ask your server]	9
Elysian Brewing "Def Leppard," Pale Ale, 6.0%, Seattle, WA	9
Elysian Brewing "Space Dust," IPA, 8.2%, Seattle, WA	9

BEER BY THE BOTTLE

Beck's, Low Alcohol Beer, 0.3%, Bremen, Germany [Non-alcoholic]	6
Budweiser, Pale Lager, 5.0%, St. Louis, MO	7
Michelob Ultra, Light Lager, 4.2%, St. Louis, MO	7
Redbridge, American Amber, 4.0%, St. Louis, MO [Gluten-free]	7
Stella Artois Cidre, 4.5%, Leuven, Belgium	7
Corona Extra, Pale Lager, 4.6%, Mexico City, Mexico	8
Corona Familiar, Pale Lager, 4.8%, Mexico City, Mexico	8
Elysian Brewing "Def Leppard," Pale Ale, 6.0%, Seattle, WA	8

Vintages subject to change. Corkage is \$25.00 per bottle.