

# ROCK'N FISH

## MANHATTAN BEACH BRUNCH

### MORNING \*served until 1pm

<b>Blueberry Ricotta Pancakes</b> housemade blueberry compote - maple syrup	11.95
<b>The Standard</b> eggs any style - blistered tomatoes - with andouille sausage or applewood smoked bacon and choice of breakfast potatoes, house salad or seasonal fruit	12.95
<b>Rock'N Breakfast Sandwich</b> eggs any style - nueske's thick cut bacon - gruyere - house made aioli - sourdough - choice of breakfast potatoes, house salad or seasonal fruit	12.95
<b>Huevos Rancheros</b> eggs any style - sofrito beans - avocado - pico de gallo - crispy tortillas	13.95
<b>Bacon Corn Hash</b> poached eggs - nueske's bacon - roasted peppers and onions - yellow corn - tomatillo salsa - cilantro	13.95
<b>Braised Short Rib Scramble</b> roasted peppers and onions - cheddar - crema cacique - housemade salsa - cilantro - crispy tortillas - breakfast potatoes, house salad or seasonal fruit	14.95

### BENEDICTS

choice of breakfast potatoes, house salad or seasonal fruit

<b>Flat Iron Steak</b> wilted spinach - red wine hollandaise	17.95
<b>Cajun Crab Cake</b> roasted roma tomato - citrus spinach - cajun hollandaise	21.95
<b>Lobster &amp; Biscuit</b> maine lobster - house made biscuits - wilted arugula - cajun hollandaise - crispy prosciutto	21.95

### 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>Jumbo Prawns on Ice</b> cocktail sauce - horseradish	15.95
<b>Oysters on the Half Shell</b> Pacific 14.95 / 27.95 Kumamoto 18.95 / 35.95 signature cocktail sauce - horseradish - mignonette	
<b>New England Clam Chowder</b> 8.95 small 10.95 large smoked bacon	
<b>Coconut Crusted Mahi Sliders</b> mango slaw - avocado - sweet chili aioli	16.95
<b>Crispy Calamari</b> cocktail & tartar sauces	15.95
<b>Rock'N Crab Cakes</b> spicy remoulade - tartar sauce	19.95

### FRESHLY PREPARED SALADS

add-ons

grilled chicken 5.95 - grilled king salmon 8.95 - seared ahi 9.95 - chilled prawns 9.95

<b>Kale &amp; Beets</b> roasted red beets - pickled red onion - candied pepitas - cranberry vinaigrette - pistachio crusted chèvre goat cheese	11.95
<b>Blue Cheese Wedge</b> iceberg hearts - mine shaft blue cheese dressing - red onions - applewood smoked bacon - tomatoes - candied walnuts	11.95
<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

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.

\*bottomless mimosas/sangrias with purchase of an entree per person, limit one hour

### Bottomless Sangrias & Seasonal Mimosas

red or white fresh fruit sangrias  
cherry, pineapple, strawberry or oj mimosas

\$18.00\*

### SANDWICHES & TACOS

Choice of one ROCK'N side.

<b>Albacore Tuna Sandwich</b> fresh tuna salad, citrus, baby kale, sourdough	13.95
<b>Blackened Fish Tacos</b> fruit salsa - fresh cabbage - spicy remoulade - white corn & wheat tortillas (gluten free corn tortillas upon request)	17.95
<b>Roasted Poblano Cheeseburger</b> hooks aged cheddar - nueske bacon - pickled red onions - blue corn tortilla chips - spicy remoulade - brioche	16.95
<b>Open Faced Sirloin on Artisan Sourdough</b> roasted tomato - arugula - remoulade - aged balsamic - crispy onions	17.95
<b>Blackened King Salmon Sandwich</b> roasted tomato - arugula - garlic aioli - cucumber mint relish - ciabatta	17.95
<b>Maine Lobster Roll</b> fresh herbs - celery - tarragon - spicy mac 'n' cheese	23.95

### OAKWOOD GRILL

<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>Wild Swordfish</b> honey chipotle glaze - brussels sprouts, macadamia nuts & grapes - jasmine rice	26.95
<b>Teriyaki Beef Skewers</b> "hibachi" teriyaki sauce - sauteed spinach with crispy garlic - jasmine rice	19.95
<b>Steak Frites</b> 10oz prime flat iron - red wine reduction - garlic shoestrings	26.95
<b>Kapalua Rib-Eye</b> certified angus beef ® natural rib-eye - marinated 72 hours - broccolini, mushrooms, sesame, pine nuts - jasmine rice	38.95
<b>"Hibachi" Teriyaki Chicken</b> jidori free range chicken - sauteed spinach with crispy garlic - jasmine rice	19.95
<b>Memphis Style Oak Grilled BBQ Pork Ribs</b> 1/2 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	17.95
<b>Seafood Jambalaya</b> spicy cajun cream - clams - shrimp - fresh fish - andouille sausage - mushrooms - jasmine rice or fresh linguini	29.95

### 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 w/ macadamia & grapes - shoestring fries -  
sweet potato fries - garlic mashed potatoes - oak grilled asparagus

## BY THE GLASS

<b>Sparkling</b>	
Avisi Prosecco - Italy	9/36
J - Brut Rose - California	15/60
<b>Sauvignon Blanc</b>	
Starborough - 2015 - Marlborough	11/38
Comstock - 2014 - Dry Creek Valley	14/49
<b>Chardonnay</b>	
Backstory - 2015 - California	11/35
Tobin James Radiance - 2013 - Monterey County	12/42
William Hill - 2014 - Central Coast	13/45
Frank Family - 2014 - Carneros	17/58
<b>Other Whites &amp; Rosé</b>	
Kris Pinot Grgio - 2015 - Italy	12/42
Sables d'Azur Rosé - 2014 - France	12/42
Lagar d Cervera Albariño- 2015 - Spain	12/42
<b>Pinot Noir</b>	
Notes - 2012 - California	12/42
Routestock - 2014 - Willamette Valley	14/49
Sextant - 2014 - Lucia Highlands	15/52
Ceja - 2011 - Carneros	18/63
<b>Cabernet Sauvignon</b>	
Raywood - 2015 - Central Coast	12/42
Storypoint - 2014 - Sonoma Valley	13/45
Mettler - 2013 - Lodi - California	14/49
Atalon - 2013 - Napa Valley	16/56
<b>Other Reds</b>	
Terra d'Oro Zinfandel - 2014 - Amador County	12/42
Diseno Malbec - 2014 - Mendoza, Argentina	12/42
Bargetto Merlot - 2014 - Central Coast	12/42
Joseph Drouhin Beaujolais - 2013 - Burgundy, France	12/42
Wisdom Red Blend - 2013 - Sonoma County	15/52

## GREATEST HITS

<b>The Navy Grog - CELEBRATING 56 YEARS STRONG!</b>	10
gold rum - sweet hawaiian dark rum - tropical fruit juices	
<b>Fireworks Bloody Mary</b>	12
new amsterdam vodka - spicy house mix - signature shrimp & bacon garnish	
<b>Donnegan's Irish Coffee</b>	10
jameson irish whiskey - coffee - whipped cream	
<b>Cucumber Mint Margarita</b>	12
casa noble blanco - cucumber - mint - agave - lime - tajin	
<b>Raspberry Coconut Cooler</b>	12
myers platinum rum - fresh raspberries - coconut milk - lime juice	
<b>Seasonal Mimosas</b>	9
cherry - pineapple - strawberry - oj	

## SPRING RELEASES

<b>Vieux Carre</b>	13
redemption high rye bourbon - remy martin 1738 - benedictine - peychauds bitters - angostura bitters - lemon	
<b>Beach Hound</b>	12
effen cucumber vodka - st. germain elderflower liquor - grapefruit juice - agave nectar - salted rim	
<b>Berry Mule</b>	13
new amsterdam vodka - lime juice - raspberries - blackberries - strawberries ginger beer - mint	
<b>Seasonal Sour</b>	12
nolet's silver gin - bulleit bourbon - grapefruit - lemon - honey syrup	
<b>Hibiscus Margarita</b>	12
don eduardo silver tequila - cointreau - house-made hibiscus syrup - lime juice - sugar rim - st. germain elderflower float	
<b>Island Punch</b>	12
sailor jerry spiced rum - lime - orange - pineapple - angostura bitters	

## BY THE BOTTLE

<b>Sparkling</b>	
Veuve Clicquot, NV, Brut, Champagne, France - Half Bottle	60
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
<b>Whites &amp; Rosé</b>	
Conundrum, 2013, Proprietary Blend, California - Half Bottle	25
J Vineyards Vin Gris, 2014, Rosé, Russian River Valley	50
Terlato, 2015, Pinot Grigio, Friuli, Italy	50
Mariposa Albariño - 2014 - Edna Valley	45
Kim Crawford, 2015, Sauvignon Blanc, Marlborough	45
Grgich Hills Dry Fumé Blanc, 2013, Napa Valley	60
La Sirena Moscato Azul, 2014, California	50
Baron Herzog, 2014, Chardonnay, California	45
Artesa, 2013, Chardonnay, Carneros	50
Cuvaison, 2012, Chardonnay, Carneros/Napa Valley	55
J Vineyards, 2013, Chardonnay, Russian River Valley	55
Rombauer Vineyards, 2014, Chardonnay, Carneros	65
Jordan, 2012, Chardonnay, Russian River Valley	70
Chalk Hill, 2013, Chardonnay, Sonoma Coast	75
Cakebread, 2013, Chardonnay, Napa Valley	80
Hanzell, 2013, Chardonnay, Sonoma Valley	80
Staglin "Salus", 2009, Chardonnay, Napa Valley	85
Far Niente, 2013, Chardonnay, Napa Valley	100
<b>Reds</b>	
Left Coast Cellars, 2014, Pinot Noir, Willamette Valley	55
J Vineyards, 2013, Pinot Noir, Russian River Valley	60
Gran Moraine, 2013, Pinot Noir, Yamhill Carlton, Oregon	65
Patz & Hall, 2012, Pinot Noir, Sonoma Coast	80
Raen, 2015, Pinot Noir, Sonoma Coast	85
Flowers, 2012, Pinot Noir, Sonoma Coast	90
Paul Hobbs, 2013, Pinot Noir, Russian River Valley	100
Gaja Ca' Marcanda Promis, 2013, Red Blend, Tuscany	75
Twomey by Silver Oak, 2011, Merlot, Napa Valley	90
Pride, 2011, Merlot, Napa & Sonoma Counties	110
Tobin James James Gang Reserve, 2012, Zinfandel, Paso Robles	45
Comstock, 2012, Zinfandel, Dry Creek Valley	45
d'Arenberg "The Footbolt," 2012, Shiraz, McLaren Vale	55
Tobin James Blue Moon Reserve, 2012, Syrah, Paso Robles	100
Switchback Ridge, 2012, Petite Sirah, Napa Valley	115
Baron Herzog, 2013, Cabernet Sauvignon, Central Coast	55
Trios, 2013, Cabernet Sauvignon, Sonoma County	60
Stonestreet, 2013, Cabernet Sauvignon, Alexander Valley	65
Faust, 2013, Cabernet Sauvignon, Napa Valley	80
Frank Family, 2013, Cabernet Sauvignon, Napa Valley	85
Pride, 2011, Cabernet Sauvignon, Napa & Sonoma Counties	110
Cade, 2013, Cabernet Sauvignon, Napa Valley	110
Cakebread, 2011, Cabernet Sauvignon, Napa Valley	130
Switchback Ridge, 2012, Cabernet Sauvignon, Napa Valley	160
La Sirena, 2010, Cabernet Sauvignon, Napa Valley	175
Overture by Opus One, N/V, Red Blend, Napa Valley	185
<b>Captain's List</b>	
Staglin Family Vineyards Estate, 2008, Cabernet Sauvignon, Napa	185
Palms D'Or Brut, NV, Champagne, France	195
Dom Pérignon by Moët & Chandon, 2000, Champagne, France	215
Quintessa, 2013, Red Blend, Napa Valley	215
Opus One, 2012, Red Blend, Napa Valley	225
Sassicaia, 2012, Cabernet Sauvignon Blend, Tuscany, Italy	235
Louis Roederer "Cristal" Brut, 1996, Reims	375

## DRAUGHT

Local Rotating Tap - CA	9	<b>BOTTLES</b>	
Strand 24th St Pale Ale - Torrance, CA	8.5	Becks (Non - Alcoholic)	6
ESBC Mayberry IPA El Segundo, CA	8.5	Michelob Ultra	7
Sculpin Grapefruit IPA - San Diego, CA	9	Red Bridge(Gluten Free)	7
Elysian Spacedust IPA - Seattle, WA	9	Corona	8
Bud Light - St. Louis, MO	7	Bubbly Apple Cider	7
Stella Artois - Leuven, Belgium	8.5	Budweiser	7
Widmer Bros. Hefeweizen - Portland, OR	8.5	Sam Adams Lager	8
		Guinness Draught	8
		Goose Island Matilda	10

Vintages subject to change - Corkage \$25.00