

## STARTERS

**Oak-Grilled Artichoke (G)** 14.95  
roasted garlic aioli

**Maui-Style Poke** 16.95  
ahi, avocado, cucumber, red onion, green onions, tamari sauce, crispy wontons

**Popcorn Shrimp** 14.95  
spicy rémoulade, cocktail sauce

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

**Oysters on the Half Shell (G)** Pacific 15.95 / 29.95 Special 19.95 / 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, pineapple beurre blanc

**Spinach and Artichoke Dip** 15.95  
veggies, tortilla chips, salsa

**ROCK'N Crab Cakes** 19.95  
spicy rémoulade, tartar sauce

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

## 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, piquillo peppers, avocado, roasted corn, cashews, hemp seeds, rosemary vinaigrette

**ROCK'N House (G)** 11.95  
baby kale, radish, almonds, manchego, Castelvetrano olives, citrus vinaigrette

**Caesar** 11.95  
romaine, garlic croutons, Parmesan cheese, lemon

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

**Kale & Butternut Squash** 12.95  
roasted butternut squash, feta, pepitas, farro, dried cranberry, lemon juice, cranberry 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

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

## ROCK'N SIDES

Single 5.95 Family 11.95

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

New England Clam Chowder, Sausage Gumbo, or Special Soup  
with Caesar, ROCK'N House, or Blue Cheese Wedge Salad  
15.95

## BURGERS, SANDWICHES & TACOS

choice of one ROCK'N Side

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

**Roasted Poblano Cheeseburger** 16.95  
Hook's aged Cheddar, Nueske's bacon, pickled red onions, blue corn tortilla chips, spicy rémoulade, brioche bun

**Open-Faced Sirloin on Artisan Sourdough** 17.95  
roasted tomato, arugula, rémoulade, aged balsamic, crispy onions

**Grilled Vegetable Sandwich** 15.95  
zucchini, eggplant, red onion, roasted red peppers, Portobello mushrooms, sundried tomato, goat cheese, pesto, ciabatta

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

**Avocado Toast** 14.95  
herb spread, radish sprouts, arugula, pickled red onion, farm egg, manchego cheese, lemon vinaigrette, green tomato preserves

## OAKWOOD GRILL

side substitutions welcome

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

**Seared Wild Ahi (G)** 25.95  
red wine peppercorn, Szechuan green beans, jasmine rice

**Louisiana-Style Blackened Rockfish** 29.95  
corn maque choux, Nueske's bacon, grilled asparagus, tequila lime butter

**"Hibachi" Teriyaki Chicken (G)** 19.95  
jidori free-range chicken, sautéed spinach with garlic, jasmine rice

**Filet Mignon Skewers** 19.95  
"hibachi" teriyaki sauce, sautéed spinach with garlic, jasmine rice

**Culotte Sirloin (G)** 28.95  
house-made steak sauce, glazed carrots w/ candied walnuts, garlic mashers

**Steak Frites (G)** 29.95  
prime flat iron steak, red wine reduction, herb butter, garlic shoestrings fries

**Kapalua Rib-Eye (G)** 39.95  
Certified Angus Beef® natural rib-eye, marinated 72-hours, broccolini w/ mushrooms, sesame, pine nuts, jasmine rice

**Memphis-Style Oak-Grilled BBQ Pork Ribs (G)** ½-Rack 19.95 Full-Rack 29.95  
shoestring fries, coleslaw

## AMERICAN REGIONAL SPECIALTIES

**Beer Battered Fish and Chips** 18.95  
shoestring fries, cole slaw, tartar sauce, cocktail sauce, 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

**Blackened Alaskan Halibut (G)** 39.95  
avocado aioli, Mexican-style creamed corn, Brussels sprouts w/ macadamia nuts & grapes

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

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

## WINE BY THE GLASS

<b>Sparkling</b>	
Da Luca, Prosecco, NV, Italy	11/40
Mumm, Brut Prestige, NV, California	13/52
J, Brut Rosé, NV, California	15/60
<b>Sauvignon Blanc</b>	
Starborough, 2016, Marlborough	12/42
Comstock, 2017, Dry Creek Valley	14/49
<b>Chardonnay</b>	
Backstory, 2016, California	12/42
Rodney Strong, 2016, Sonoma County	13/45
William Hill, 2016, Central Coast	14/49
Imagery, 2016, Sonoma County	14/49
Rombauer, 2016, Napa Valley	19/67
<b>Other Whites &amp; Rosé</b>	
Santa Cristina, Pinot Grigio, 2016, Italy	12/42
Blufeld, Riesling, 2016, Germany	11/38
Pink Flamingo, Rosé, 2017, France	13/42
Stolpman, Rosé, 2017, Ballard Canyon	13/42
<b>Pinot Noir</b>	
Votre Santé, 2014, California	12/42
Erath "Resplendent," 2015, Oregon	14/49
Sextant, 2015, Lucia Highlands	15/52
Goldeneye, 2016, Anderson Valley	20/70
<b>Cabernet Sauvignon</b>	
Raywood, 2016, Central Coast	12/42
Tom Gore, 2016, Sonoma County	14/49
B Wise "Trios," 2015, Sonoma County	16/56
Daou, 2016, Paso Robles	18/63
Shafer "One Point Five," 2015, Napa Valley	35/150
<b>Other Reds</b>	
Paso Creek, Zinfandel, 2015, Paso Robles	12/42
Diseno, Malbec, 2016, Mendoza, Argentina	12/42
Greystone Cellars, Merlot, 2012, California	12/42
B Wise "Wisdom," Red Blend, 2014, Sonoma County	15/52

## GREATEST HITS

<b>The Navy Grog</b> [Celebrating 58 Years Strong!] gold rum, sweet Hawaiian dark rum, tropical fruit juices	10
<b>Rock'N Margarita</b> Sauza Silver tequila, triple sec, lime juice, agave, salt rim, Grand Marnier float	13
<b>Beach Hound</b> Effen Cucumber vodka, St-Germain elderflower liqueur, grapefruit juice, agave nectar, salted rim	13
<b>Hibiscus Margarita</b> Sauza "Blue" Silver tequila, house-made hibiscus syrup, lime juice, sugar rim, St-Germain elderflower liqueur float	13

## FALL RELEASES

<b>Jungle Bird</b> Myer's dark rum, Campari, pineapple, lime juice	13
<b>Spicy Apricot Margarita</b> Sauza "Blue" Silver tequila, triple sec, lime juice, apricot preserves, jalapeño, tajin rim, egg white	13
<b>Blueberry Basil Lemonade</b> Stolichnaya vodka, Stolichnaya Bluberri vodka, basil, blueberries, lime juice	13
<b>Rosé Sangria</b> rosé wine, grapefruit, basil, St-Germain elderflower liqueur	13
<b>Bourbon Palmer</b> Maker's Mark bourbon, lemon, passionfruit tea, mint	13
<b>Berry Mule</b> New Amsterdam vodka, lime juice, blackberries, strawberries, ginger beer, mint	13
<b>Money On My Mind</b> Bombay dry gin, St-Germain elderflower liqueur, lemon, apple juice	13

## WINE BY THE BOTTLE

<b>Sparkling</b>	
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
Perrier-Jouët "Belle Epoque," Cuvée, 2004, Épernay	180
Dom Pérignon by Moët & Chandon, 2004, Champagne	225
Louis Roederer "Cristal," Brut, 2000, Reims	400
<b>Other Whites &amp; Rosé</b>	
Famiglia Olivini, Rosé, 2016, Italy	45
J Vineyards, Vin Gris Rosé, 2014, 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, 2015, Italy	45
Terlato, Pinot Grigio, 2016, Italy	45
Justin, Sauvignon Blanc, 2016, Central Coast	45
Kim Crawford, Sauvignon Blanc, 2017, Marlborough	45
Rombauer, Sauvignon Blanc, 2017, Napa Valley	50
Brancott, Sauvignon Blanc, 2016, Marlborough	50
Illumination, Sauvignon Blanc, 2016, Napa Valley	55
Chateau de Sancerre, 2016, Sancerre, France	55
Pazo das Bruxas, Albariño, 2016, Spain	50
Baron Herzog "Lineage," Chardonnay, 2016, California	45
Trefethen, Chardonnay, 2016, Napa Valley	45
Patz & Hall, Chardonnay, 2015, Sonoma Coast	50
Frank Family, Chardonnay, 2015, 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, 2013, Sonoma Valley	80
Staglin "Salus," Chardonnay, 2011, Napa Valley	90
<b>Reds</b>	
Sanford, Pinot Noir, 2015, Santa Rita Hills	60
J Vineyards, Pinot Noir, 2015, Russian River Valley	65
Joseph Phelps 'Freestone Vineyards', Pinot Noir, 2015, 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, 2014, Paso Robles	130
Joseph Phelps "Insignia," Red Blend, 2014, Napa Valley	260
Grgić, Plavac Mali, 2016, Croatia	75
Bargetto, Merlot, 2014, Central Coast	45
NorthStar, Merlot, 2014, Columbia Valley	60
Duckhorn, Merlot, 2014, Napa Valley	65
Comstock, Zinfandel, 2012, Dry Creek Valley	50
d'Arenberg "The Footbolt," Shiraz, 2015, McLaren Vale	55
Switchback Ridge, Petite Sirah, 2012, Napa Valley	115
Baron Herzog, Cabernet Sauvignon, 2016, Central Coast	55
Faust, Cabernet Sauvignon, 2015, Napa Valley	85
Frank Family, Cabernet Sauvignon, 2014, Napa Valley	90
Terra Valentine, Cabernet Sauvignon, 2014, Napa Valley	100
Dariouh "Caravan," Cabernet Sauvignon, 2013, Napa Valley	100
Cade, Cabernet Sauvignon, 2014, Napa Valley	110
Switchback Ridge, Cabernet Sauvignon, 2012, Napa Valley	160
La Sirena, Cabernet Sauvignon, 2011, Napa Valley	175
Shafer "Hillside Select," Cabernet Sauvignon, 2013, Napa Valley	280

## DRAUGHT BEER

Bud Light, Light Lager, 4.2%, St. Louis, MO	7
Stella Artois, European Pale Lager, 5.0%, Leuven, Belgium	8.5
Golden Road "Mango Cart," Wheat Ale, 4.0%, Los Angeles, CA	8.5
Strand Brewing "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
Ballast Point "Grapefruit Scuplin," IPA, 7.0%, San Diego, CA	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
Elysian Brewing "Def Leppard," Pale Ale, 6.0%, Seattle, WA	8
Guinness Draught, Stout, 4.2%, Dublin, Ireland	8
Samuel Adams "Boston Lager," Vienna Lager, 5.0%, MA	8

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