

ROCK'N FISH

MANHATTAN BEACH DINNER

STARTERS

Oak Grilled Artichoke roasted garlic aioli	13.95
Maui Style Poke Ahi - shrimp - avocado - cucumber - red onion - soy sauce - crispy wontons	15.95
Jumbo Prawns on Ice signature cocktail sauce - horseradish - lemon	14.95
Oysters on the Half Shell Pacific 14.95 / 27.95 Kumamoto 18.95 / 35.95 signature cocktail sauce - horseradish - mignonette	
New England Clam Chowder smoked bacon	7.50 small 9.50 large
Coconut Crusted Mahi Sliders mango slaw - avocado - sweet chili aioli	15.95
Crispy Calamari cocktail & tartar sauces	14.95
ROCK'N Steamers Manila clams - white wine - andouille sausage - fire-roasted corn - red pepper - onion - garlic cheese toast	17.95
Jumbo Coconut Prawns shredded coconut - panko - pineapple beurre blanc	14.95
Spinach and Artichoke Dip veggies - tortilla chips - salsa	13.95
ROCK'N Crab Cakes spicy rémoulade - tartar sauce	18.95

FRESHLY PREPARED SALADS

*Dressings: Blue Cheese - Ranch - Caesar - Balsamic Vinaigrette
grilled chicken 4.95 - grilled king salmon 8.95 - seared ahi 8.95 - chilled prawns 8.95
Add a small Napa Sonoma salad or our signature Caesar to any entree for \$4.95*

Kale & Quinoa cucumber & red onion escabeche - avocado - heirloom tomatoes - Cotija cheese - corn tortilla - tomatillo vinaigrette	13.95
Caesar baby heirloom tomatoes - garlic croutons - shaved Parmesan	12.95
Napa Sonoma baby lettuces - sun-dried tomatoes - cucumbers - fresh mozzarella - toasted pine nuts - red onion - balsamic vinaigrette	13.95
Blue Cheese Wedge iceberg hearts - Mine Shaft blue cheese dressing - red onions - applewood smoked bacon - tomatoes - candied walnuts	14.95
Shrimp and Avocado Louie tomato - green olives - hard-boiled eggs - iceberg - red cabbage - Louie dressing	18.95
Classic Cobb applewood smoked bacon - avocado - egg - tomato - green onions - blue cheese - romaine - grilled chicken or chilled shrimp - choice of dressing	17.95

SANDWICHES

Ultimate Burger two fresh ground chuck patties - melted double cheddar - caramelized onions - pickles - crisp lettuce - tomato - spicy remoulade - brioche bun - shoestring fries	14.95
Open Faced Sirloin on Artisan Sourdough roasted tomato - arugula - remoulade - aged balsamic - crispy onions - shoestring fries	17.95
Blackened King Salmon Sandwich roasted tomato - arugula - garlic aioli - cucumber mint relish - ciabatta - Szechuan green beans	17.95

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.

ROCK'N FISH MANHATTAN BEACH • 120 MANHATTAN BEACH BLVD • Reservations (310) 379.9900 • rocknfishmb.com

ROCK'N SURF'N TURF

Certified Angus Beef Sirloin steak & Petite Maine Lobster Tail
garlic mashed potatoes - oak grilled asparagus - drawn butter
\$39.95
upgrade to Filet Mignon for \$15.00

OAKWOOD GRILL

King Salmon herb butter - Szechuan green beans - cream corn	28.95
Seared Wild Ahi red wine peppercorn - Szechuan green beans - jasmine rice	29.95
Wild Swordfish honey chipotle glaze - Brussels sprouts, macadamia nuts & grapes - jasmine rice	24.95
Culotte Sirloin house made steak sauce - glazed carrots - garlic mashers	26.95
Filet Mignon blue cheese and chive - baked potato - grilled asparagus	39.95
Kapalua Rib-Eye Certified Angus Beef @ natural Rib-Eye - marinated 72 hours - broccolini, mushrooms, sesame, pine nuts - jasmine rice	37.95
"Hibachi" Teriyaki Chicken Jidori free range chicken - sauteed spinach with crispy garlic - jasmine rice	24.95
Memphis Style Oak Grilled BBQ Pork Ribs 1/2 Rack 18.95 Full Rack 26.95 shoestring fries - coleslaw	

AMERICAN REGIONAL SPECIALTIES

New Orleans BBQ Shrimp - "Hot & Sweet" bell peppers - onions - tomatoes - mushrooms - lemon - jasmine rice	26.95
ROCK'N Scampi jumbo prawns - spicy garlic butter - mushrooms - capers - fresh linguini	26.95
Louisiana-style Redfish corn maque choux - smoked bacon - grilled asparagus - tequilla lime butter	27.95
Macadamia Nut Crusted Mahi tomato pineapple beurre blanc - jasmine rice - grilled asparagus	29.95
ROCK'N Crab Cakes spicy remoulade - tartar sauce - shoestring fries - cole slaw	28.95
Beer Battered Fish and Chips shoestring fries - cole slaw - tartar & cocktail sauces - lemon	20.95
"Big Easy" Spicy Shrimp and Sausage Gumbo Tasso ham - chicken - jasmine rice	20.95
San Francisco Cioppino King crab leg - clams - scallops - prawns - fresh fish - spicy tomato broth - garlic cheese toast	39.95
Seafood Jambalaya spicy Cajun cream - clams - shrimp - fresh fish - andouille sausage - mushrooms - jambine rice or fresh linguini	28.95
Blackened Salmon Penne Pesto Kalamata olives - sun-dried tomatoes - mushrooms - toasted pine nuts	24.95
Twin Maine Petite Lobster Tails spicy mac'n cheese - oak grilled asparagus - drawn butter	38.95

ROCK'N SIDES

Single 4.95 / Family 9.95

Szechuan green beans - glazed heirloom carrots - spicy mac 'n cheese - spinach with crispy garlic - fire roasted creamed corn - shoestring fries - brussels sprouts, macadamia nuts & grapes - garlic mashed potatoes - oak grilled asparagus - broccolini, mushrooms, sesame, pine nuts - classic baked potato

WINES BY THE GLASS

Sparkling

Avisi Prosecco - Italy	9.00	36.00
J Cuvee - NV - Russian River Valley	14.00	48.00

Sauvignon Blanc

Starborough - 2014 - Marlborough	10.00	33.00
Comstock - 2013 - Dry Creek Valley	12.00	42.00

Chardonnay

Tobin James Radiance - 2013 - Monterey County	10.00	35.00
William Hill - 2013 - Central Coast	11.00	39.00
Farmstead - 2014 - Napa Valley	15.00	52.00
Sanford - 2012 - Sta. Rita Hills	15.00	52.00
Flowers - 2013 - Russian River Valley	20.00	70.00

Other Whites & Rose

Borgo Conventi Pinot Grigio - 2014 - Italy	10.00	35.00
Sables d'Azur Rose - 2014 - France	10.00	35.00
Tercero Grenache Blanc - 2013 - Santa Ynez Valley	13.00	45.00

Pinot Noir

Sextant - 2013 - Lucia Highlands	12.00	45.00
Babcock - 2012 - Santa Barbara County	14.00	50.00
Ceja - 2011 - Carneros	18.00	63.00

Cabernet Sauvignon

R Collection, Raymond - 2013 - California	10.00	39.00
Simi - 2012 - Alexander Valley	12.00	42.00
Wisdom - 2013 - Sonoma Valley	14.00	49.00
Faust - 2012 - Napa Valley	19.00	65.00
Opus One (3oz) - 2011 - Napa Valley	28.00	225.00

Other Reds

Terra d'Oro Zinfandel - 2013 - Amador County	10.00	35.00
Diseno Malbec - 2013 - Mendoza Argentina	10.00	35.00
Consilience Syrah - 2012 - Santa Barbara	12.00	42.00
Casa Lapostolle Merlot - 2012 - Rapel Valley, Chile	12.00	42.00
Trios - Cabernet, Merlot, Zin, Syrah - 2010 - Sonoma	14.00	49.00

GREATEST HITS

The Navy Grog - CELEBRATING 55 YEARS STRONG! gold rum - sweet Hawaiian dark rum - tropical fruit juices	9.00
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Pear Picante Margarita Sauza Hornitos Reposado Tequila - Pear Brandy - Ancho Reyes - pear puree - lime juice - sugar rim	11.00
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Beach Hound Square One Cucumber Vodka - St. Germain Elderflower Liquor - grapefruit juice - agave nectar - salted rim	12.00
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Old Fashioned Bulleit Bourbon - Angostura Bitters - muddled cherry - orange	12.00
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UP or ON THE ROCK

Manhattan Beach Manhattan Old Overholt Rye Whiskey - Antica Formula Sweet Vermouth	14.00
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Pisco Flower Kappa Pisco - St. Germain Elderflower Liquor - lemon & lime juice - agave nectar - egg white - Lavender Bitters	14.00
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The Final Countdown Aviation Gin - Luxardo Maraschino liquor - Green Chartreuse - lime juice - pineapple juice	14.00
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NEW RELEASES

Irish Gold Mule Powers Irish Whiskey - lemon & lime juice - honey syrup - Cock & Bull Ginger Beer	12.00
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Velvet Sails Mt. Gay Black Barrel Rum - Velvet Falernum - lime juice - Angostura Bitters	12.00
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Kentucky Apple Shrub Four Roses Kentucky Bourbon - house-made apple shrub - lemon juice - simple syrup - Cinnamon Stick	12.00
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WINES WE LOVE

Sparkling

Mumm Napa Blanc de Blancs, NV, Napa Valley	45.00
Veuve Clicquot, NV, brut, Champagne, France - Half Bottle	60.00
Perrier-Jouet Grand Brut, NV, Champagne, France	93.00
Laurent-Perrier Cuvee Rose, NV, Champagne, France	138.00
Perrier-Jouet Cuvée "Fleur de Champagne", 1996, Epernay	180.00
Dom Pérignon by Moët & Chandon, 2000, Champagne, France	225.00
Louis Roederer "Cristal" Brut, 1996, Reims	400.00

Whites & Rose

J Vineyards Vin Gris, 2013, Rose, Russian River Valley	45.00
Tiefenbrunner, 2014, Pinot Grigio, Italy	40.00
Santa Margherita, 2014, Pinot Grigio, Italy	48.00
Kim Crawford, 2014, Sauvignon Blanc, Marlborough	40.00
Grgich Hills Dry Fumé Blanc, 2011, Napa Valley	58.00
Conundrum, 2010, Proprietary Blend, California - Half Bottle	25.00
La Sirena Moscato Azul, 2011, California	50.00
Trimbach Gewurztraminer, 2008, France	45.00
Baron Herzog, 2014, Chardonnay, California	40.00
Cuvaison, 2012, Chardonnay, Carneros/Napa Valley	45.00
J Vineyards, 2011, Chardonnay, Russian River Valley	55.00
Rombauer Vineyards, 2012, Chardonnay, Carneros	60.00
Trefethan, 2013, Chardonnay, Oak Knoll District, Napa Valley	60.00
Chalk Hill, 2013, Chardonnay, Sonoma Coast	70.00
Cakebread, 2013, Chardonnay, Napa Valley	78.00
Salus Staglin Family Vineyard, 2011, Chardonnay, Napa Valley	80.00
Far Niente, 2011, Chardonnay, Napa Valley	100.00

Reds

Left Coast Cellars, 2012, Pinot Noir, Willamette Valley	50.00
J Vineyards, 2013, Pinot Noir, Russian River Valley	55.00
Goldeneye, 2010, Pinot, Noir, Anderson Valley	93.00
Paul Hobbs, 2011, Pinot Noir, Russian River Valley	100.00
Rochioli, 2010, Pinot Noir, Russian River Valley	142.00
Beaulieu Vineyard Reserve Tapestry, 2008, Red Blend, Napa Valley	75.00
Gaja Ca' Marcanda, Promis, 2009, Tuscany, Italy	75.00
Justin Vineyards "Isosceles", 2010, Paso Robles	104.00
Modicum, 2004, Red Blend, Rutherford	135.00
Continuum, 2012, Red Blend, Napa Valley	210.00
Sassicaia, 2012, Cabernet Sauvignon Blend, Tuscany, Italy	235.00
Twomey by Silver Oak, 2009, Merlot, Napa Valley	82.00
Tobin James James Gang Reserve, 2011, Zinfandel, Paso Robles	45.00
Comstock, 2012, Zinfandel, Dry Creek Valley	46.00
Seghesio "Old Vine", 2011, Zinfandel, Sonoma County	70.00
d'Arenberg "The Footbolt", 2012, Shiraz, McLaren Vale	50.00
Tobin James Blue Moon Reserve, 2007, Syrah, Paso Robles	100.00
Switchback Ridge, 2012, Petite Sirah, Napa Valley	118.00
Baron Herzog, 2010, Cabernet Sauvignon, Central Coast	40.00
Hoopes Vineyard, 2008, Cabernet Sauvignon, Napa Valley	100.00
Cade Howell Mountain, 2011, Cabernet Sauvignon, Napa Valley	100.00
Shafer Vineyards "One Point Five", 2011, Stag's Leap District	130.00
PlumpJack, 2011, Oakville, Cabernet Sauvignon, Napa Valley	140.00
Silver Oak, 2009, Cabernet Sauvignon, Napa Valley	140.00
Switchback Ridge, 2012, Cabernet Sauvignon, Napa Valley	165.00
La Sirena, 2010, Cabernet Sauvignon, Napa Valley	175.00
Opus One, 2011, Cabernet Sauvignon, Napa Valley	225.00

DRAUGHT

Local Rotating Tap Handle (inquire with server) - CA	8.00
Ballast Point Sculpin IPA - San Diego, CA	8.50
Bud Light - St. Louis, MO	6.50
Widmer Hefeweizen - Portland, OR	7.50
Strand 24th St Pale Ale - Torrance, CA	8.00
El Segundo Brewing Co. Blue House IPA - El Segundo, CA	8.00
Stella Artois - Leuven, Belgium	8.00
Goose Island Matilda - Chicago, IL	11.00

LOCAL CANS

Golden Road Get Up Offa that Brown	8.00	Becks (Non - Alcoholic)	6.00
Golden Road 329 Lager	8.00	Michelob Ultra	6.50
The Dudes Double Trunk IIPA	8.00	Red Bridge (Gluten Free)	7.00
The Dudes Kolschtal Eddy Blonde Ale	8.00	Corona	7.00
Modern Times Lomaland Saison	8.00	Amstel Light	7.00
Modern Times Coffee Stout	8.00	Original Sin Pear Cider	7.00
		Budweiser	7.00
		Sam Adams Lager	7.00

BOTTLES

Vintages subject to change - Corkage \$25.00