



# ROCKFISH GLUTEN FREE

## STARTERS

### Ahi Tuna Nachos\*

Blackened seared ahi tuna served on fresh cucumber slices with fresh avocado, mango salsa and drizzled with wasabi aioli.

### Mexican Shrimp Cocktail

Loads of shrimp, avocado, pico de gallo & salsa. Served with celery sticks.

### Traditional Shrimp Cocktail

Six or twelve large, chilled shrimp. Accompanied by our spicy cocktail sauce.

## FISH MARKET

Our fish served grilled or blackened and served on a bed of rice pilaf with a choice of two side dishes.

### North Atlantic Salmon\*

Robust and moist flavor.

### Tilapia

Our mildest fish, flaky with a medium firm texture.

### US Farmed Catfish

Sweet, mild taste with a firm texture.

### Redfish

Sweet, mild flavor with a firm moist texture.

### Flounder

Pure, white, lean and delicate.

### Rainbow Trout

Delicate nutty flavor with a soft texture.

### Mahi Mahi

Flaky, mild flavored and firm.

### Ahi Tuna\*

Bold and meaty flavor.

### Chicken Breast

## SAUCES

Lemon Butter	Pontchartrain Sauce
Pico de Gallo	Garlic Butter
Marinara Sauce	

## & GRILL

### Ribeye\*

An aged 12oz ribeye steak, seasoned with our signature Rockfish Spice and grilled to order. Served with homemade mashed potatoes and homemade creamed corn.

### Flat Iron Steak\*

An 8 oz aged flat iron steak seasoned with our signature Rockfish Spice. Served with homemade mashed potatoes and homemade creamed corn.

### Surf and Turf\*

8 oz aged flat iron steak seasoned with our signature Rockfish Spice and paired with your choice of grilled or blackened shrimp or sea scallops. Served with homemade mashed potatoes and homemade creamed corn.

## SALADS

### Cobb Salad\*

Mixed greens with avocados, tomatoes, blue cheese, grated hard boiled eggs and bacon. With blackened shrimp, chicken or salmon.

### Shrimp and Crab Louis Salad

A West Coast staple. Shredded iceberg lettuce topped with shrimp and jumbo lump crab meat tossed in our homemade remoulade and served with cucumbers, tomatoes, and hard boiled eggs.

### Asian Salad with Seared Ahi Tuna\*

Mixed greens with mangoes, shredded cabbage, sugar snap peas, tomatoes and sliced cucumbers.

### Rockfish House Salad

Fresh mixed salad greens, sliced apples, dried cranberries, candied nuts, bacon and feta cheese.

## DRESSINGS

Buttermilk Ranch  
Blue Cheese  
Herb Vinaigrette  
Honey Mustard  
Remoulade Sauce  
Fat Free Sun-dried Tomato

## ROCKFISH FAVORITES

### Cedar Plank Salmon\*

Fresh salmon grilled on a cedar plank, topped with a BBQ glaze, roasted corn salsa and blackened shrimp. Served with homemade mashed potatoes and steamed spinach.

### North Atlantic Salmon\*

Lunch portion of salmon served grilled or blackened on a bed of rice pilaf with sugar snap peas.

### Snow Crab Platter

Three clusters of steamed snow crab served with melted garlic butter, boiled corn on the cob and boiled new potatoes.

## SIDES

Red Beans & Rice	Homemade Mashed Potatoes
Steamed Spinach	Boiled New Potatoes
Steamed Sugar Snap Peas	White Rice
Homemade Creamed Corn	Rice Pilaf
Steamed Asparagus	Applesauce
Apple Cider Slaw	

## DESSERTS

Blue Bell Homemade Vanilla Ice Cream  
Seasonal Crème Brulee ask your server for details

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