



ROCKFISH SEAFOOD & GRILL

STARTERS

Ahi Tuna Nachos* | \$9.5

Blackened seared ahi tuna served on either fresh cucumber slices or crispy wonton chips with fresh avocado, mango salsa and drizzled with wasabi aioli.

Volcano Shrimp | \$8.5

Fried shrimp tossed in a spicy garlic chili sauce.

Mexican Shrimp Cocktail | \$9

Loads of shrimp, avocado, pico de gallo and salsa. Served with crisp tortilla chips.

Three-Cheese Spinach Dip | \$7

Served with crisp tortilla chips.

Classic Calamari | \$8.5

Tender calamari rings, lightly fried, served with marinara sauce.

The Tower* | \$13

Four layers of sushi style greatness! Jumbo lump crab, ahi tuna, avocado and salmon stacked high and drizzled with wasabi aioli. Served with crispy wonton chips.

Crab Cake Appetizer | \$13

Three jumbo lump crab cakes served with homemade remoulade sauce.

Rockfish Sampler | \$12.5

Includes Classic Calamari, Volcano Shrimp and our Three-Cheese Spinach Dip.

Jalapeno Hush Puppies | \$4

Served with homemade remoulade sauce.

FRESH SALADS

Cobb Salad

Mixed greens with avocados, tomatoes, blue cheese, grated hard boiled eggs and bacon. Served with Buttermilk Ranch dressing on the side.

with Blackened Salmon* | \$13

with Blackened Shrimp | \$11

with Blackened Chicken | \$10

Shrimp and Crab Louis Salad | \$13

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

Mixed greens with mangoes, shredded cabbage, sugar snap peas, tomatoes, sliced cucumbers and wonton strips. Served with Asian Vinaigrette on the side.

with Seared Ahi Tuna* | \$13

with Volcano Shrimp | \$11

Rockfish House Salad | \$4

Fresh mixed salad greens, sliced apples, dried cranberries, bacon, and feta cheese. Served with our Herb Vinaigrette dressing.

HOMEMADE SOUPS

New England Clam Chowder

Cup \$5 | Bowl \$7

Louisiana Gumbo

Cup \$5 | Bowl \$7

Crab Bisque

Cup \$5 | Bowl \$7



ROCKFISH FAVORITES



Check Out Our Chalkboards for our Daily Selections!

Santa Fe Fish Tacos

Crispy fried Alaskan pollock, pico de gallo, cabbage, cheese and our signature ancho chile sauce wrapped in flour tortillas. Served with rice pilaf.

Full Order | \$11.5

Half Order | \$8.5

Seafood Enchiladas | \$15

Corn tortillas stuffed with seasoned shrimp and salmon, mixed with peppers, onions, and cheese. Topped with a rich crab cream sauce. Served with rice pilaf.

Cajun Combo | \$18

A trio of Louisiana's favorites. New Orleans style BBQ shrimp, blackened U.S. Farmed catfish Pontchartrain with red beans and rice and crawfish etouffee.

Alaskan Fish & Chips | \$10.5

Beer battered and served with crispy fries and our apple cider slaw.

Cajun Pasta | \$11.5

Generous portions of shrimp, chicken, smoked andouille sausage, onions, red bell peppers and penne pasta all tossed in our homemade Cajun cream sauce.

Cedar Plank Salmon* | \$17

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

Rockfish Platter

Your choice of grilled, blackened or fried catfish, shrimp, fried oysters or fried crawfish tails. Served with jalapeno hush puppies, crispy fries, and our apple cider slaw.

Choose 2 | \$17

Choose 3 | \$20

Snow Crab Platter | \$23

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



Menu items can be modified to meet dietary or health concerns. Ask your server for details.



& GRILL

Flat Iron Steak* | \$15

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

Herb Crusted Chicken | \$11.5

Pan grilled herb-crusted chicken with a garlic parmesan sauce. Topped with artichokes, tomatoes and spinach. Served over herbed orzo pasta with sugar snap peas.

Surf and Turf* | \$20

8 oz aged flat iron steak seasoned with our signature Rockfish Spice and paired with your choice of shrimp or a jumbo lump crab cake. Served with homemade mashed potatoes and homemade creamed corn.

Grilled Chicken Alfredo Pasta | \$11.5

Grilled chicken served over penne pasta tossed with homemade garlic alfredo sauce and topped with diced tomatoes.

ADD TO ANY ENTRÉE

3 Large Shrimp | \$5

Jumbo Lump Crab | \$2

Snow Crab Cluster | \$7

LUNCH ON THE FLY

Soup-N-Salad | \$10

Choose your favorite bowl of soup with a Rockfish House Salad.

Half Po Boy & Cup of Soup | \$9.5

Your choice of po boy served on French bread with homemade creole mustard sauce, lettuce, tomatoes and pickles. Served with your favorite cup of soup and crispy fries.

North Atlantic Salmon* | \$10

Served grilled or blackened on a bed of rice pilaf with sugar snap peas.

Daily Lunch Tilapia Special | \$8.5

Ask your server about today's special.

Pick-Your-Own Po Boy

Grilled, blackened, or fried. Served on French bread with homemade creole mustard sauce, lettuce, tomatoes, and pickles. Served with crispy fries.

Your choice of:

Shrimp, Catfish, Tilapia, or Chicken | \$9.5

Fried Oysters | \$11

Cheeseburger* | \$9

Grilled beef patty topped with cheddar/jack cheese, lettuce, tomatoes and pickles. Served on a toasted wheat bun with a side of crispy fries.

Rockfish Baskets

Served with crispy fries and our apple cider slaw.

Your choice of:

Fried Shrimp or Catfish | \$10

Fried Oysters | \$12

CHEF INSPIRED DISHES

Crab-Stuffed Flounder | \$16

Cajun grilled flounder stuffed with crab and drizzled with Pontchartrain sauce. Served on a bed of rice pilaf with rockin' green beans.

Shrimp 'N Grits | \$13.5

Lightly blackened shrimp served with jalapeno cheese grit cakes and a smoked andouille sausage gravy.

NEW

Redfish Etouffee | \$17.5

Blackened redfish topped with crawfish etouffee. Served with white rice and rockin' green beans.

Pecan Crusted Trout | \$15

Pecan crusted trout served with honey lemon-butter on the side. Served with mashed sweet potatoes and rockin' green beans.

NEW

Coconut Crusted Mahi Mahi | \$17

Coconut crusted mahi mahi drizzled with volcano sauce and served with sweet Thai chili sauce. Served on a bed of white rice with sugar snap peas.

Tilapia Oscar | \$14

Herb parmesan crusted tilapia topped with crab meat in a basil lemon butter sauce. Served on a bed of herbed orzo pasta and sautéed asparagus.

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DESSERTS

Bread Pudding with Bourbon Sauce | \$6.5

Warm croissant bread pudding drizzled with our homemade bourbon sauce.

Seasonal Crème Brulee | \$6

Classic custard topped with caramelized sugar. Ask your server for the seasonal selection.

Key Lime Pie | \$6

Light, sweet and tangy. It will send you on a trip to the Keys.

Decadent Chocolate Brownie | \$6.5

Iced chocolate brownie with white chocolate shavings on top. Served with a scoop of vanilla ice cream and drizzled with chocolate and caramel sauce.

SIDE DISHES

Rockin' Green Beans

Red Beans and Rice

Sauteed Asparagus

Crispy Fries

Sugar Snap Peas

Apple Cider Slaw

Homemade Creamed Corn

Sauteed Spinach

Homemade Mashed Potatoes

Mashed Sweet Potatoes

Herbed Orzo Pasta

BEVERAGES



Coffee
Iced Tea

Proudly serving these wines. See beverage menu for full list.



*There is a risk associated with consuming raw oysters or any raw animal protein. If you have chronic illness of the liver, stomach, blood or have immune disorders, you are at greatest risk of illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult your physician. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.
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