



GREAT SEAFOOD, NOT A LOT OF CLAMS®

## STARTERS

**VOLCANO SHRIMP** 7.99  
Fried shrimp with a spicy garlic-chili sauce.

 **MEXICAN SHRIMP MARTINI** 7.99  
Loads of shrimp, avocado, pico de gallo and salsa.  
Served with crisp tortilla chips.

**THREE-CHEESE SPINACH DIP** 5.99  
Served with crisp tortilla chips.

**CLASSIC CALAMARI** 7.99  
Tender calamari rings, lightly fried, served with marinara sauce.

 **MUSSELS IN GARLIC WINE BUTTER** 11.99  
Black mussels sautéed in white wine garlic butter. Tossed with tomatoes and artichoke hearts.

**JALAPEÑO HUSH PUPPIES** 2.49  
Served with homemade remoulade sauce.

**THE TOWER\*** 11.99  
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.

**AHI TUNA NACHOS\*** 8.99  
Blackened seared ahi tuna served on either fresh cucumber slices - or crispy wonton chips - with wasabi aioli and mango ginger relish.


**CRAB CAKE APPETIZER** 11.99  
Two jumbo lump crab cakes served with homemade remoulade and cocktail sauces.

**ROCKFISH SAMPLER** 10.99  
Includes Classic Calamari, Volcano Shrimp and our Three-Cheese Spinach Dip.

## HOMEMADE SOUPS

**NEW ENGLAND CLAM CHOWDER** CUP BOWL  
3.99 5.49

**LOUISIANA GUMBO** 3.99 5.49

 **ROASTED JALAPEÑO CREAM SOUP** 3.99 5.49

**SEASONAL SOUP** (When Available) 3.99 5.49

## FRESH SALADS

 **TOSSED SHRIMP COBB SALAD** 10.99  
Blackened shrimp tossed with mixed greens, avocados, fresh tomatoes, bleu cheese and bacon.

**ASIAN AHI TUNA SALAD\*** 10.99  
Mixed greens with mango chunks, cabbage, tomatoes and cucumbers topped with Ahi Tuna and Asian Vinaigrette.

**GRILLED SALMON SALAD\*** 10.99  
Grilled salmon fillet on top of mixed greens with diced tomatoes and cucumbers.

**CHICKEN CAESAR SALAD** 8.99  
Choice of grilled, blackened or fried chicken served on a bed of crisp romaine, tossed in a traditional Caesar dressing and topped with Parmesan cheese and croutons.

**ROCKFISH HOUSE SALAD** 2.99  
Fresh salad greens, apples, candied pecans and tomatoes served with our herb vinaigrette.

OUR FRESHLY MADE DRESSING CHOICES INCLUDE:

Shallot Vinaigrette • Hidden Valley® Buttermilk Ranch • Bleu Cheese Honey Mustard • Asian Vinaigrette • Herb Vinaigrette • Fat Free Sundried Tomato

## LUNCH ON THE FLY

Right sized portions for lunch on the fly. (Served daily 11 - 4)

**PASTA-N-SALAD** 8.49

Lunch portion of our pasta carbonara with your choice of shrimp or chicken, served with a Rockfish House Salad.

**DAILY TILAPIA SPECIAL** 7.99

See our chalkboard for the daily selection.

**SOUP-N-SALAD** 8.49

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

**HALF PO BOY & CUP OF SOUP** 7.99

Shrimp Po Boy prepared grilled, blackened, or fried. Served with your favorite cup of soup and crispy fries.

 **SANTA FE FISH TACO** 7.99

Crispy fried Alaskan Pollock, pico de gallo, cabbage, cheese & our signature ancho chile sauce in flour tortilla. Served with rice pilaf.

**SEAFOOD ENCHILADA** 7.99

Stuffed with shrimp, mushrooms and onions. Topped with crawfish and a roasted, ancho-cream sauce. Served with rice pilaf and black beans.

**NORTH ATLANTIC SALMON\*** 9.99

Served grilled or blackened on rice pilaf with choice of two side dishes.

## BURGERS & SANDWICHES

Served with Crispy Fries

**ANGUS CHEESEBURGER\*** 7.99

To compete with great seafood, our cheeseburger had better be outstanding. And it is. Certified Angus beef, Cheddar/Jack cheese, lettuce, tomatoes and pickles.

**SHRIMP PO BOY** 7.99

Grilled, blackened or fried shrimp served on French bread. Served with homemade remoulade sauce, lettuce, tomatoes and pickles.

**TILAPIA SANDWICH** 7.99

Grilled Tilapia fillet, lightly seasoned topped with homemade remoulade sauce, lettuce, tomatoes and pickles.  
For an extra kick, try it blackened!

## ROCKFISH BASKETS

Served with Crispy Fries

**FRIED SHRIMP OR CATFISH** 8.99

**FRIED OYSTERS** 9.99

**FRIED CHICKEN TENDERS** 7.99

## BEVERAGES

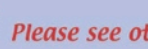
COFFEE

SWEET TEA

ICED TEA

SOFT DRINKS

LEMONADE



Please see other side →



OUR INNOVATIVE MENU ITEMS INSPIRED BY REGIONS ACROSS THE USA



MENU ITEMS CAN BE MODIFIED TO MEET DIETARY OR HEALTH CONCERNS. ASK YOUR SERVER FOR DETAILS



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## ROCKFISH FAVORITES

	<b>SANTA FE FISH TACOS</b>	9.99
	Fried Alaskan Pollock, pico de gallo, cabbage, cheese and our signature ancho chile sauce in flour tortillas. Served with rice pilaf.	
	<b>CRAB-STUFFED FLOUNDER</b>	13.99
	Cajun grilled flounder stuffed with crab and drizzled with Pontchartrain Sauce. Served on rice pilaf with choice of two side dishes.	
	<b>PECAN CRUSTED TROUT</b>	13.99
	Pecan crusted and served with honey lemon-butter on the side. Served with choice of two side dishes.	
<b>NEW</b>	<b>GARLIC SHRIMP</b>	11.99
	Shrimp sautéed in garlic parmesan broth topped with panko bread crumbs and baked with parmesan cheese. Served with choice of two side dishes.	
	<b>SEAFOOD ENCHILADAS</b>	10.99
	Stuffed with shrimp, mushrooms and onions. Topped with crawfish and a roasted, ancho-cream sauce. Served with rice pilaf and black beans.	
	<b>ALASKAN FISH AND CHIPS</b>	8.99
	Beer battered and served with crispy fries and our apple cider cole slaw.	
	<b>CEDAR PLANK SALMON*</b>	14.99
	Fresh fillet, grilled on a cedar plank, topped with BBQ glaze, roasted corn salsa and blackened shrimp. Served with choice of two side dishes.	
	<b>CAJUN PASTA</b>	10.99
	Generous portions of shrimp, chicken, smoked Andouille sausage, onions, red bell peppers and penne pasta all tossed in our homemade Cajun Cream sauce.	
	<b>PASTA CARBONARA</b>	10.99
	Choice of grilled shrimp or chicken, sautéed with angel hair pasta, tomatoes, bacon, onions and mushrooms in a garlic alfredo sauce.	
	<b>BACKYARD BBQ CHICKEN</b>	9.99
	Grilled chicken topped with BBQ sauce and roasted corn salsa. Served with homemade mashed potatoes and choice of one side dish.	

## FISH MARKET

*Our fish, either grilled or blackened, are served on rice pilaf with choice of two side dishes.*

<b>NORTH ATLANTIC SALMON*</b>	13.99
Robust and moist flavor	
<b>TILAPIA</b>	10.99
Our mildest fish, flaky with medium firm texture	
<b>JUMBO SHRIMP</b>	15.99
Grilled, blackened or fried	
<b>SEA BASS</b>	21.99
Rich, melt in your mouth flavor with medium texture	
<b>U.S. FARM RAISED CATFISH</b>	9.99
Grilled, blackened or fried	
<b>FLOUNDER</b>	11.99
Pure white, lean and delicate	
<b>RAINBOW TROUT</b>	12.99
Delicate nutty flavor with a soft texture	
<b>MAHI MAHI</b>	14.99
Flaky, mild flavored, firm	
<b>AHI TUNA*</b>	13.99
Bold and meaty flavor	
<b>COLOSSAL SEA SCALLOPS</b>	15.99
Sweet, mild flavor	

### YOUR CHOICE OF SAUCES INCLUDE:

- Lemon Butter • Mushroom Ginger Cream
- Pontchartrain Sauce with Shrimp and Crawfish • Honey Ancho

## ROCKFISH PLATTERS

<b>FLAT IRON STEAK *</b>	11.99	<b>CATFISH AND SHRIMP COMBO</b>	11.99
An 8 oz aged flat iron steak seasoned with our Signature Rockfish spice. Served with homemade mashed potatoes and choice of one side dish.		Grilled, blackened or lightly fried. Served with choice of two side dishes.	
<b>NEW CAJUN COMBO</b>	15.99	<b>ULTIMATE ROCKFISH PLATTER</b>	15.99
A Trio of Louisiana's favorites. New Orleans style BBQ Shrimp, Blackened Catfish Pontchartrain with red beans and rice and Crawfish Etouffee.		Fried catfish, shrimp and oysters served with Jalapeño Hush Puppies, crispy fries and cole slaw.	

### **NEW** FIELD AND STREAM\* 17.99

Our version of the classic Surf and Turf. 8 oz aged flat iron steak seasoned with our Signature Rockfish spice and paired with your choice of Jumbo Shrimp or Colossal Sea Scallops or a Jumbo Lump Crab Cake. Served with homemade mashed potatoes and choice of one side dish.

## SIDE DISHES

Mixed Vegetables	Sweet Potatoes
Sautéed Spinach	Roasted Potatoes
Apple Cider Slaw	Red Beans and Rice
Homemade Mashed Potatoes	Black Beans
Crispy Fries	Asparagus
Creamed Corn	

## DESSERTS

<b>BREAD PUDDING WITH BOURBON SAUCE</b>	5.49
<b>KEY LIME PIE</b>	5.49
<b>CHOCOLATE BROWNIE ALA MODE</b>	5.49

**YOUR CONSIDERATION: AN 18% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE.**

\*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.