

MENU

STARTERS

- CHARBROILED EAST COAST OYSTERS

grilled scallion butter | crostini

16.
- CRAB CAKE

cornflake crumbs | mustard cream | petit arugula salad

20.
- BLISTERED SHISHITO PEPPERS GF

smoked paprika | garlic aioli

14.
- GOAT CHEESE CROSITINI

butternut squash | tomato | pistachios | arugula | honey

14.
- SPICED CAULIFLOWER GF

jalapeno aioli | pickled shallots | cilantro

15.
- TRUFFLE PARMESAN FRIES GF

parsley | truffle oil | garlic aioli | ketchup

14.
- STUFFED PRETZELS

brie cheese | fig jam

13.
- COCONUT CRUSTED SHRIMP

thai chili dipping sauce

16.
- P.E.I. MUSSELS GF

white wine | sweet vermouth | garlic | tomatoes | basil

17.
- FRIED CALAMARI

KUNG PAO - orange-ginger sauce | sesame seeds or TRADITIONAL - marinara | lemon

17.
- WINGS

BUFFALO - blue cheese dressing or BBQ - ranch dressing

16.
- BANG BANG SHRIMP

spiced sweet chili mayo | scallions | sesame seeds

17.
- GRILLED LONG STEM ARTICHOKEs GF V

15.
- BRUSSEL SPROUTS GF

house honey | toasted almonds | mint

16.
- RAW LITTLE NECK CLAMS GF (6 | 12)

12. | 22.
- CHILLED OYSTERS GF

daily special

MP

SALADS

- BUTTERNUT & QUINOA GF

arugula | red onion | craisins | grilled zucchini | balsamic vinaigrette

17.
- CAESAR

romaine | herb croutons | shaved parmesan | caesar dressing

15.
- ORCHARD GF

arugula | sliced granny smith apples | blue cheese crumbles | candied walnuts | balsamic vinaigrette

16.
- GOAT CHEESE GF

mesclun greens | crumbled goat cheese | dried cranberries | shaved carrots | pistachios | raspberry vinaigrette

16.
- + avocado 3. | chicken 8. | + shrimp 12. | + salmon 15.

THIN CRUST FLATBREADS

- sub cauliflower crust 4. GF
- THE OLIVIA

whipped goat cheese | burnt broccolini | caramelized onions | calabrian chilis

18.
- SAUSAGE & PEPPERS

spicy italian sausage | fontina cheese | basil | balsamic glaze

23.
- BBQ CHICKEN

red onion | monterey-jack cheese | ranch drizzle | cilantro

22.
- WILD MUSHROOM

lemon ricotta | truffle oil | shitake & oyster mushrooms | scallions | shaved parmesan

19.
- PROSCIUTTO & BURRATA

pesto | toasted pinenuts | balsamic glaze

23.
- FIG & BACON

fig jam | button mushrooms | blue cheese crumbles | arugula

20.
- HARVEST V

chickpea puree | artichokes | caramelized onions | zucchini | roasted red pepper | white balsamic glaze

18.
- MARGHERITA

house tomato sauce | fontina cheese | basil + jalapenos \$1.

15.

HANDHELDS

- ROC BURGER

8oz steak blend | bib lettuce | tomato | red onion

21.

+ cheese 1. | + bacon 2.
- CAJUN CHICKEN

swiss cheese | bacon | arugula | sriracha aioli

20.
- FRIED CHICKEN

fontina cheese| garlic aioli | cherry pepper & caramelized onion relish

20.
- CRAB CAKE BLT

bacon | lettuce | tomato | mustard cream

28.

all handhelds served with fries

PASTAS

sub gluten free pasta 2. GF

- BOLOGNESE

rigatoni | beef ragu | touch of cream | lemon ricotta

26.
- CALABRIAN SHRIMP SCAMPI

bucatini | blistered cherry tomatoes | lemon-white wine sauce | parsley

28.
- BUTTERNUT SQUASH RAVIOLI

maple cream | sage | toasted almonds

32.
- BOURBON CHICKEN PASTA

rigatoni | cajun chicken | fresh tomatoes | basil | garlic | spinach | sweet bourbon style cream sauce

27.
- CARBONARA

penne | bacon | peas | garlic-pepper cream sauce

23.
- + chicken 5. | + shrimp 8.

SIDES

- BURNT BROCCOLINI GF V

FRENCH FRIES GF V
- HARICOT VERTS GF V

VEGETABLE LO-MEIN
- MASHED POTATOES GF

HONEY CARROTS GF

ENTREES

- SWORDFISH “CHAR SUI”

vegetable lo-mein | ginger sweet soy | bang bang sauce | scallions

36.
- 14oz BONE IN PORK CHOP GF

polenta | cherry pepper & caramelized onion relish | balsamic glaze

34.
- CRISPY SKIN ON SALMON GF

braised lentils | butternut squash | crispy brussels| red wine reduction

31.
- FILET MIGNON RISOTTO GF

creamy vegetable risotto | beef jus

39.
- RED SNAPPER GF

braised cauliflower | scallions | cilantro | chimichurri

33.
- BRAISED SHORT RIB GF

polenta | baby carrots | beef jus

35.
- HALF ROASTED CHICKEN GF

mashed potatoes | haricot verts | pan jus

28.
- 12oz NY STRIP STEAK GF

parmesan-truffle fries | au poivre sauce

49.

V: VEGAN GF: GLUTEN FREE

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please alert us to all possible food allergies

20% Gratuity will be added to all parties of 6 or more guests.

ROC & OLIVE

WINE MENU

CABERNET SAUVIGNON

CK MONDAVI*	california	11. 40.
COLUMBIA CREST	washington state	45.
JOSH CELLARS	california	14. 50.
HESS SELECT	north coast california	55.
RAYMOND	primal cut north coast california	60.
SIMI	sonoma california	62.
CAKEBREAD CELLARS	napa valley california	110.

CHIANTI

VILLA CAMPOBELLO*	italy	12. 40.
BANFI	superiore italy	42.
RUFFINO	superiore italy	50.
RUFFINO	riserva ducale italy	65.

MALBEC

TRIVENTO	mendoza argentina	11. 40.
BOSQUET	mendoza argentina	45.

MERLOT

SYCAMORE LANE	california	11. 40.
J. LOHR	pasa robles california	48.

PINOT NOIR

COASTAL VINES	california	11. 40.
PRIMARIUS	oregon	13. 48.
REBELLIOUS	santa rosa california	14. 51.
LA CREMA	monterey california	53.

RED BLEND

BREAD & BUTTER	lodi california	12. 43.
BANFI CENTINI	tuscany	45.
JUAN GIL	jumilla blue label california	62.

RIOJA

COTO DE IMAZ	gran reserva spain	59.
MARQUEZ DE MURRIETA	reserve spain	67.

SANCERRE ROUGE

ROC DE L’ABBAYE	loire france	69.
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SHIRAZ

JACOBS CREEK	australia	11. 40.
PENFOLDS	south australia	45.

LAMBRUSCO

CAPRARI	italy	40.
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CHABLIS

REGNARD	saint pierre burgundy france	72.
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CHARDONNAY

FORESTVILLE*	california	11. 40.
WENTE	california	13. 47.
KENDALL JACKSON	vintner’s reserve california	49.
LA CREMA	sonoma california	53.
DIORA	monterey california	15. 56.

MOSCATO

CRANE LAKE*	california	11. 40.
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PINOT GRIGIO

TAVERNELLO	italy	11. 40.
RUFFINO LUMINA	italy	45.
SANTA MARGHERITA	alto adige italy	60.

REISLING

PACIFIC RIM	columbia valley washington state	12. 43.
SCHLOSS VOLLRADES	germany	60.

ROSE

SEAGLASS*	central coast california	12. 43.
AIME-ROQUESANTE	france	14. 51.
LA POUSSIE SANCERRE	loire france	70.

SANCERRE

LE ROI DES PIERRES	loire france	65.
ROC DE L’ABBAYE	loire france	70.

SAUVIGNON BLANC

CK MONDAVI*	california	11. 40.
SILENI	marlborough new zealand	13. 48.
KIM CRAWFORD	marlborough new zealand	49.
LE PETIT CONNETABLE	loire france	15. 55.
CAKEBREAD CELLARS	napa valley california	65.

VOUVRAY

BARTON & GUESTIER	loire france	43.
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WHITE ZINFANDEL

COASTAL VINES*	california	11. 40.
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CHAMPAGNE

MOET & CHANDON ROSE	france	95.
VEUVE CLICQUOT	france	97.
VEUVE CLICQUOT ROSE	france	105.

PROSECCO

MASCHIO SPLIT	italy	12. -
LALUCA	italy	42.