

ROC & OLIVE

DINNER MENU

RAW BAR

SHRIMP COCKTAIL 14. GF

cocktail sauce | lemon

LITTLE NECK CLAMS 11. | 19. GF

cocktail sauce | lemon

CHILLED OYSTERS 13. | 24. GF

horseradish | cocktail sauce | lemon

RAW BAR TRIO 20. GF

3 clams | 3 oysters | 3 chilled shrimp

APPETIZERS

CRISPY CAULIFLOWER 11.

paprika & cumin | pickled shallots |
jalapeno aioli | micro cilantro

TRUFFLE FRIES 11.

parmesan cheese | parsley | truffle oil |
garlic aioli | ketchup

BRUSSEL SPROUTS 13.

honey mustard | togarashi spice |
toasted almonds | fresh mint

FRIED CALAMARI 14.

marinara | lemon or
orange-ginger glaze | sesame seeds

LOCAL MUSSELS 14. GF

white wine | sweet vermouth | garlic |
cherry tomatoes | basil

STUFFED PRETZELS 10.

brie cheese | fig jam

SALADS

+CHICKEN 8. | +SHRIMP 11. | +SALMON 13.

AUTUMN SALAD 15. GF

arugula | roasted beets | endive | candied walnuts | goat cheese | walnut vinaigrette

WEDGE 14. GF

baby iceberg | cherry tomatoes | shaved red onion | bacon | blue cheese crumbles | chunky blue cheese dressing

HOUSE GREENS 11. GF

mesclun greens | shaved carrots | cherry tomatoes | red onion | cucumbers | red wine vinaigrette

TRADITIONAL CAESAR 12.

romaine | homemade croutons | shaved parmesan | caesar dressing

SIDES

GRILLED ASPARAGUS 10. V | GF

ROSEMARY POTATOES 9.

HARICOT VERTS 8. V | GF

GARLIC MASH 7. GF

BROCCOLINI 9. V | GF

FRENCH FRIES 6.

V: VEGAN | GF: GLUTEN FREE

180 W PARK AVENUE | LONG BEACH, NY 11561



DINNER MENU

THIN CRUST FLATBREADS

MUSHROOM & TRUFFLE 15.

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

THE HARVEST 14.

chickpea puree | artichoke hearts | zucchini | roasted red pepper | goat cheese | white balsamic glaze

PROSCIUTTO & BURRATA 19.

homemade pesto | toasted pine nuts | balsamic reduction

FIG & BACON 15.

fig jam | mushrooms | blue cheese crumbles | bacon | arugula

HANDHELDS

SERVED W/ HAND CUT FRENCH FRIES

CAJUN CHICKEN SANDWICH 15.

swiss cheese | bacon | arugula | sriracha aioli

ALL AMERICAN BURGER 16.

lettuce | tomato | onion | garlic aioli | coleslaw

+ TRUFFLE FRIES 2.5 + CHEESE 1.

ENTREES

FALL SCALLOPS 31.

blackeyed peas | baby spinach | carrots | bacon lardon | chimichurri

BRAISED SHORT RIB 27. GF

garlic mash | haricot verts | crispy tobacco onions

SPICY SHRIMP POMODORO 25.

bucatini pasta | oven roasted cherry tomatoes | calabrian chilis | micro basil

14OZ BONE IN PORK CHOP 29. GF

sweet potato mash | grilled asparagus | gingered fuji apples

14OZ NY STRIP STEAK 36.

crispy potato cake | creamed swiss chard | wild mushroom brandy sauce

FREE RANGE ROASTED HALF CHICKEN 25.

chorizo spiced lentils | baby spinach

CHICKEN CARBONARA 24.

penne | peas | bacon lardon | black pepper cream | shaved parmesan

CRISPY SKIN ON SALMON 26. GF

coconut-cilantro basmati rice | glazed baby carrots | macadamia nut butter

PAELLAS

PLEASE ALLOW 35-45 MINUTES FOR PREPARATION

VEGGIE PAELLA 38. V | GF

mushrooms | brussel sprouts | cauliflower | tomatoes | harissa

TRADITIONAL PAELLA 45. GF

shrimp | chorizo | clams | mussels | calamari | chicken

SEAFOOD PAELLA 52. GF

lobster | shrimp | clams | mussels | calamari | salmon

THE PRICES ON THIS MENU REFLECT A 3.5% CASH DISCOUNT. IF PAYING BY CREDIT CARD, A 3.5% FEE WILL APPLY.

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