

RAW BAR

LITTLE NECK CLAMS 11./19. | BLUE POINT OYSTERS 13.24 | SHRIMP COCKTAIL 14. | RAW BAR TRIO 20.

STARTERS

- BUFFALO WINGS** carrots | celery | blue cheese dressing **12.**
STUFFED PRETZELS brie cheese | fig jam **9.**
COCONUT SHRIMP scallions | thai chili dipping sauce **14.**
CRISPY CAULIFLOWER paprika & cumin | pickled shallots | jalapeno aioli **10.**
TUNA TOSTADAS pickled cabbage | siracha aioli | wonton crisp **12.**
BRUSSEL SPROUTS honey mustard | togarashi | almonds | mint **11.**
LOCAL MUSSELS white wine | garlic | tomato | basil or spicy marinara **13. GF**
JUMBO LUMP CRAB CAKE corn flake crumbs | creamy mustard | sorrel & red onion salad **14.**
FRIED CALAMARI marinara | lemon or orange-ginger glaze | sesame seeds **13.**

FLATBREADS

- MARGHERITA** homemade tomato sauce | fontina cheese | fresh basil **12.**
TRUFFLE & MUSHROOM shitake & oyster mushrooms | lemon ricotta | truffle oil | shaved parmesan **15.**
FIG & BACON fig jam | mushrooms | gorgonzola cheese | bacon | arugula **14.**
MAGNOLIA garlic puree | zucchini | cherry tomatoes | corn | arugula | balsamic drizzle | lemon oil **14. V**

SALADS

- WEDGE** baby iceberg | cherry tomatoes | red onion | bacon | blue crumbles | blue cheese dressing **11. GF**
TRADITIONAL CAESAR romaine | homemade croutons | shaved parmesan | caesar dressing **10.**
SUMMER SALAD mixed greens | snap peas | goat cheese | toasted pistachios | raspberry vinaigrette **13. GF**
CHOPPED SALAD arugula | cucumber | bell peppers | cherry tomatoes | red onion | feta | white balsamic vinaigrette **13. GF**

HANDHELDS

- CRABCAKE BLT** bacon | bib lettuce | tomato | red onion | mustard aioli | fries **16.**
ROC BURGER fontina cheese | jalapenos | avocado | LTO | coleslaw | fries **17.**
CAJUN CHICKEN SANDWICH bacon | swiss cheese | arugula | siracha aioli | fries **15.**
SHORT RIB GRILLED CHEESE caramelized onion | fontina cheese | texas toast | fries **16.**

ENTREES

- SUMMER SCALLOPS** lardon | corn | snap peas | roasted red pepper | chimichurri **27. GF**
PAN ROASTED HALF CHICKEN rosemary parmesan potatoes | haricot verts | pan jus **22.**
14oz NY STRIP STEAK truffle mashed potatoes | grilled asparagus | herb butter **33. GF**
PORCINI CRUSTED TUNA forbidden coconut rice | mango | pineapple | carrots | jalapeno **26. GF**
GRILLED BONE-IN PORK CHOP garlic mash | asparagus | blueberry chutney **26. GF**
CRISPY SKIN SALMON cauliflower puree | broccolini | lemon oil **25. GF**
BRAISED SHORT RIB creamy polenta | roasted baby carrots | cipollini onions **25. GF**
SHRIMP & MUSHROOM BUCATINI wild mushrooms | asparagus | cherry tomatoes | garlic cream sauce **24.**

PAELLAS

all prepared to order with bomba rice, saffron, tomato sauce, and sofrito | please allow 30-35 minutes for preparation

- TRADITIONAL PAELLA** shrimp | chorizo | clams | mussels | calamari | chicken **45. GF**
VEGETABLE PAELLA mushrooms | brussel sprouts | cauliflower | tomatoes | harrisa **36. V | GF**
SEAFOOD PAELLA lobster | shrimp | clams | mussels | calamari | salmon **47. GF**

SIDES

GRILLED ASPARAGUS | ROSEMARY-PARMESAN POTATOES | BROCCOLINI | HARICOT VERTS | TRUFFLE-PARMESAN FRIES

V: VEGAN | GF: GLUTEN FREE

consuming undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness