

ROC & OLIVE

RAW BAR

LITTLE NECK CLAMS 11. | 19. GF

cocktail sauce | lemon

SHRIMP COCKTAIL 14. GF

cocktail sauce | lemon

CHILLED OYSTERS 13. | 24. GF

horseradish | cocktail sauce | lemon

RAW BAR TRIO 20. GF

3 clams | 3 oysters | 3 shrimp

APPETIZERS

TRUFFLE FRIES 10.

parmesan cheese | parsley | truffle oil | garlic aioli

JUMBO LUMP CRAB CAKE 15.

corn flake crumbs | creamy mustard |
micro greens & red onion salad

LOCAL MUSSELS 13.

white wine | sweet vermouth | garlic | tomato | basil
or spicy marinara

CRISPY CAULIFLOWER 10.

paprika & cumin | pickled shallots | jalapeno aioli

STUFFED PRETZELS 9.

brie cheese | fig jam

BEET CARPACCIO 14. GF

red & golden beets | candied pistachios | arugula
| sheep milk ricotta | raspberry-vanilla vinaigrette

FRIED CALAMARI 13.

marinara | lemon
or orange-ginger glaze | sesame seeds

BRUSSEL SPROUTS 12.

honey mustard | togarashi spice | almonds | mint

SALADS

AUTUMN SALAD 14. GF

mixed greens | golden delicious apples | walnuts | pomegranates | goat cheese | apple cider vinaigrette

CHOPPED SALAD 13. GF

arugula | cucumber | bell peppers | cherry tomatoes | red onion | feta | white balsamic vinaigrette

WEDGE 12. GF

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

TRADITIONAL CAESER 10.

romaine | homemade croutons | shaved parmesan | caesar dressing

+ **CHICKEN 7.** | + **SHRIMP 11.** | + **SALMON 12.**

FLATBREADS

MARGHERITA 12.

homemade tomato sauce | fontina cheese | fresh basil

FALL HARVEST 14. V

garlic puree | cauliflower | sweet potato |
arugula | balsamic drizzle

FIG & BACON 14.

fig jam | mushrooms | blue cheese | bacon | arugula

TRUFFLE & MUSHROOM 15.

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

V: VEGAN | GF: GLUTEN FREE

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

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HANDHELDS

CAJUN CHICKEN SANDWICH 15.

swiss cheese | bacon | arugula | sriracha aioli | french fries

ROC BURGER 18.

fontina cheese | jalapenos | avocado | Ito | garlic aioli | coleslaw | french fries

+ TRUFFLE FRIES 2.

PAELLAS

please allow 30-35 minutes for preparation

VEGGIE PAELLA 37. V | GF

mushrooms | brussel sprouts | cauliflower | tomatoes | harrisa spice

TRADITIONAL PAELLA 45. GF

shrimp | chorizo | clams | mussels | calamari | chicken

SEAFOOD PAELLA 49. GF

lobster | shrimp | clams | mussels | calamari | salmon

ENTREES

HOUSEMADE FETTUCCINI 26.

shredded short rib | arugula | short rib jus | stracciatella | chives

14oz BONE IN PORK CHOP 28. GF

sweet potato mash | grilled asparagus | apple-sage butter

CRISPY SKIN SALMON 25.

creamy farrotto | cranberries | cashews | wilted watercress | lemon oil

PAN ROASTED HALF CHICKEN 22.

rosemary-parmesan potatoes | haricot verts | pan jus

DAY BOAT SCALLOPS 27. GF

wild mushroom & pea risotto | meyer-lemon gastric | sorrell

SHRIMP & MUSHROOM BUCATINI 24.

wild mushrooms | asparagus | cherry tomatoes | garlic cream sauce

14oz NY STRIP STEAK 34. GF

potato bacon terrine | watercress & red onion salad | chimichurri

BRAISED SHORT RIB 25. GF

creamy polenta | baby carrots | cipollini onions

SIDES

GRILLED ASPARAGUS 10. GF

HARICOT VERTS 8. GF

GARLIC MASHED POTATOES 7. GF

ROSEMARY-PARMESAN POTATOES 8.

BROCCOLINI 9. GF

CREAMY FARROTTO 11.

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