



# 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 19. GF**  
3 clams | 3 oysters | 3 chilled shrimp

## APPETIZERS

**STUFFED PRETZELS 9.**  
brie cheese | fig jam

**LOCAL MUSSELS 13. GF**  
white wine | sweet vermouth | garlic | tomatoes | basil  
or frav diavolo

**TRUFFLE FRIES 11.**  
parmesan cheese | parsley |  
truffle oil | garlic aioli | ketchup

**BRUSSEL SPROUTS 13.**  
honey mustard | togarashi spice | toasted almonds |  
fresh mint

**COCONUT CRUSTED SHRIMP 14.**  
thai chili dipping sauce

**FRIED CALAMARI 13.**  
homemade marinara | lemon  
or orange-ginger glaze | sesame seeds

**JUMBO LUMP CRAB CAKE 15.**  
corn flake crumbs | creamy mustard |  
micro greens & red onion salad

**CRISPY CAULIFLOWER 10.**  
paprika & cumin | pickled shallots | jalapeno aioli |  
micro cilantro

## SALADS

+CHICKEN 7. | +SHRIMP 11. | +SALMON 13.

**AUTUMN SALAD 14. GF**  
mixed greens | golden delicious apples | walnuts | pomegranates | goat cheese | apple-cider vinaigrette

**WEDGE 12. GF**  
baby iceberg | cherry tomatoes | red onion | bacon | blue crumbles | blue cheese dressing

**BEET CARPACCIO 14. GF**  
red & golden beets | candied pistachios | arugula | sheep's milk ricotta | raspberry-vanilla vinaigrette

**CHOPPED SALAD 13. GF**  
arugula | cucumber | bell peppers | carrots | cherry tomatoes | red onion | feta | white balsamic vinaigrette

**TRADITIONAL CAESER 11.**  
romaine | homemade croutons | shaved parmesan | caesar dressing

## SIDES

**GRILLED ASPARAGUS 10. GF**

**HARICOT VERTS 8. GF**

**BROCCOLINI 9. GF**

**ROSEMARY-PARMESAN POTATOES 8.**

**GARLIC MASHED POTATOES 7. GF**

**CREAMY FARROTTO 11.**

V: VEGAN | GF: GLUTEN FREE

180 W PARK AVENUE | LONG BEACH, NY 11561



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## FLATBREADS

### MARGHERITA 12.

homemade tomato sauce | fontina cheese | fresh basil

### FIG & BACON 14.

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

### FALL HARVEST 13. V

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

### TRUFFLE & WILD MUSHROOM 15.

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

## HANDHELDS

SERVED W/ HAND CUT FRENCH FRIES

### CAJUN CHICKEN SANDWICH 15.

swiss cheese | bacon | arugula | sriracha aioli

### ROC BURGER 18.

fontina | jalapenos | avocado | lto | garlic aioli | coleslaw

+ TRUFFLE FRIES 2.

## ENTREES

### CRISPY SKIN SALMON 25.

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

### SHRIMP & MUSHROOM BUCATINI 24.

wild mushrooms | asparagus | cherry tomatoes | garlic cream sauce

### BRAISED SHORT RIB 26. GF

creamy polenta | baby carrots | cipollini onions

### PAN ROASTED HALF CHICKEN 23.

rosemary-parmesan potatoes | haricot verts | pan jus

### HOUSEMADE FETTUCCINI 26.

shredded short rib | arugula | short rib jus |

### DAY BOAT SCALLOPS 27.

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

### 14oz BONE IN PORK CHOP 28. GF

sweet potato mash | grilled asparagus | apple-sage butter

### 14oz NY STRIP STEAK 34. GF

potato bacon terrine | watercress & red onion salad | chimichurri

## PAELLAS

PLEASE ALLOW 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

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