

ROC & OLIVE

LUNCH MENU

RAW BAR

SHRIMP COCKTAIL 14. GF
cocktail sauce | lemon

CHILLED OYSTERS 13. | 24. GF
horseradish | cocktail sauce | lemon

LITTLE NECK CLAMS 11. | 19. GF
cocktail sauce | lemon

APPETIZERS

COCONUT CRUSTED SHRIMP 14.
thai chili dipping sauce

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

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

BUFFALO WINGS 14.
celery | carrots | blue cheese dressing

STUFFED PRETZELS 10.
brie cheese | fig jam

LOCAL MUSSELS 13. GF
white wine | sweet vermouth | garlic |
cherry tomatoes | fresh basil

CRISPY CAULIFLOWER 11.
paprika & cumin | pickled shallots | jalapeno aioli | micro cilantro

TUNA TOSTADAS 17.
rare tuna | pickled cabbage | sriracha aioli | crispy wonton

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

SALADS

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

MIXED BABY GREENS 10. GF
carrots | cherry tomatoes | red onion | cucumbers | red wine vinaigrette

SUMMER SALAD 15. GF
Mixed greens | snap peas | toasted pistachios | goat cheese | raspberry vinaigrette

WEDGE 14. GF
baby iceberg | cherry tomatoes | bacon | red onion | blue cheese crumbles | chunky blue cheese dressing

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

THIN CRUST FLATBREADS

MARGHERITA 12.
homemade tomato sauce | fontina cheese | fresh basil

FIG & BACON 15.
fig jam | mushrooms | blue cheese crumbles | bacon | arugula

PROSCIUTTO & BURRATA 19.
pesto | toasted pine nuts | balsamic reduction

MAGNOLIA 14. V
garlic puree | zucchini | roasted corn | cherry tomatoes | arugula | balsamic drizzle

MUSHROOM & TRUFFLE 15.
lemon ricotta | oyster & shitake mushrooms | shaved parmesan | truffle oil | chives

HANDHELDS

SERVED W/ HAND CUT FRENCH FRIES | +TRUFFLE FRIES 2.5 | +CHEESE 1. | SUB SALAD 2. | SUB VEG 2.

GRILLED CAJUN CHICKEN 15.
swiss cheese | bacon | arugula | sriracha aioli

TRADITIONAL BURGER 16.
lettuce | tomato | red onion | garlic aioli

SHORT RIB GRILLED CHEESE 17.
texas toast | caramelized onion | fontina cheese

BUTTERMILK FRIED CHICKEN 17.
watercress | bbq aioli | pickled shallots

ENTREES

CHICKEN & PESTO PENNE 24.
homemade pesto cream | oven roasted tomatoes |
shaved parmesan

BRAISED SHORT RIB 26. GF
creamy polenta | baby carrots | cipollini onions

SUMMER SCALLOPS 27.
corn | snap peas | roasted red peppers |
bacon lardon | chimichurri

SHRIMP & WILD MUSHROOM PASTA 25.
bucatini | shitake & oyster mushrooms | asparagus |
cherry tomatoes | garlic cream sauce

PAN ROASTED HALF CHICKEN 24.
rosemary-parmesan potatoes | haricot verts | pan jus

CRISPY SKIN SALMON 25.
cauliflower puree | broccolini | lemon oil

V: VEGAN | GF: GLUTEN FREE