



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

STUFFED PRETZELS 9.
brie cheese | fig jam

BUFFALO WINGS 13.
celery | carrots | blue cheese dressing

COCONUT CRUSTED SHRIMP 14.
thai chili dipping sauce

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

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

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

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

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

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

SALADS

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

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

MIXED BABY GREENS 9. GF
carrots | cherry tomatoes | red onion | cucumbers | red wine 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

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

THE OLIVE 13.5

mushrooms | caramelized onions | goat cheese | evoo | fresh basil

TRUFFLE & WILD MUSHROOM 15.

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

HANDHELDS

SERVED W/ HAND CUT FRENCH FRIES

CAJUN CHICKEN SANDWICH 15.

swiss cheese | bacon | arugula | sriracha aioli

JUMBO CRAB CAKE BLT 20.

bib lettuce | tomato | red onion | bacon | mustard aioli

ROC BURGER 18.

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

SHORT RIB GRILLED CHEESE 17.

texas toast | caramelized onion | fontina cheese

BUTTERMILK FRIED CHICKEN 17.

watercress | bbq aioli | pickled shallots

BEER BATTERED FISH SANDWICH 16.

coleslaw | salsa brava

ENTREES

CRISPY SKIN SALMON 25.

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

BRAISED SHORT RIB 26. GF

creamy polenta | baby carrots | cipollini onions

PENNE A LA VODKA 17.

tomato cream sauce | grated parmesan cheese

SHRIMP & MUSHROOM BUCATINI 24.

wild mushrooms | asparagus | cherry tomatoes | garlic cream sauce

PAN ROASTED HALF CHICKEN 23.

rosemary-parmesan potatoes | haricot verts | pan jus

DAY BOAT SCALLOPS 27.

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

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