

Raw Bar

LITTLE NECK CLAMS 11./19.

cocktail sauce | lemon

JUMBO SHRIMP COCKTAIL 14.

cocktail sauce | lemon

BLUE POINT OYSTERS 13./24.

cocktail sauce | horseradish | siracha | lemon

RAW BAR TRIO 25.

4 oysters | 4 clams | 4 shrimp | horseradish | mignonette

Appetizers

STUFFED PRETZELS 9.

brie cheese | fig jam

LOCAL MUSSELS 12.

white wine | sweet vermouth | garlic | tomato | crostini

ROASTED CAULIFLOWER 10.

smoked paprika | cumin | pickled shallots
| jalapeno aioli | crostini

SPANISH OCTOPUS 19.

white bean puree | sopressata vinaigrette |
arugula | lemon oil

TRADITIONAL CALAMARI 11.

marinara | lemon

KUNG PAO CALAMARI 12.

orange-ginger glaze | sesame seeds | scallions

DUCK STEAMED BUNS 15.

avocado | red onion | cilantro | hoisin

VEAL MEATBALLS 11.

whipped ricotta | rustic tomato sauce

JUMBO LUMP CRAB CAKES 16.

corn flake crumbs | creamy mustard | sorrel & red onion salad

SOUP OF THE DAY 8.

Salads

MIXED BABY GREENS 9.

mixed greens | carrots | cucumber | cherry tomatoes | red onion | red wine vinaigrette

WINTER SALAD 13.

mixed greens & arugula | pomegranates | goat cheese | toasted pistachios | apple cider vinaigrette

ROASTED PEAR 12.

baby spinach | carrots | cherry tomatoes | blue cheese crumbles | almonds | white balsamic vinaigrette

TRADITIONAL CAESAR 10.

romaine | homemade croutons | shaved parmesan cheese | caesar dressing

WEDGE 11.

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

ADD CHICKEN 7. | SHRIMP 11. | SALMON 12.

Flatbreads

MARGHERITA 12.

homemade tomato sauce | fontina cheese | fresh basil

FIG & BACON 14.

fig jam | mushrooms | gorgonzola cheese | arugula | bacon

R&O FLATBREAD 14.

garlic puree | butternut squash | cherry tomatoes |
cauliflower | lemon oil

TRUFFLE & MUSHROOM 15.

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

CONSUMING UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

Handhelds

ROC BURGER 18.

house blend | avocado | jalapeno | fontina cheese |
garlic aioli | french fries | coleslaw

CAJUN CHICKEN SANDWICH 14.

bacon | swiss cheese | arugula | siracha aioli |
french fries | coleslaw

UPGRADE TO TRUFFLE PARMESAN FRIES FOR \$2

Paella for Two

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

TRADITIONAL PAELLA 45.

shrimp | chorizo | clams | mussels | calamari | chicken

VEGETABLE PAELLA 36.

mushrooms | brussel sprouts | cauliflower | tomatoes

Entrees

BRAISED LAMB SHANK 25.

farroto | butternut squash | parsnip | wilted spinach | lamb demi

SHORT RIB RAGU 22.

rigatoni | rustic tomato sauce | short rib | shaved parmesan

BUCATINI A LA VONGOLE 23.

clams | garlic | anchovies | lemon | toasted bread crumbs | chili flakes | parsley

AUTUMN SCALLOPS 26.

butternut squash puree | cauliflower | brussel leaves | lardon | apple cider reduction

GRILLED BONE-IN PORK CHOP 27.

garlic mash | asparagus | blueberry chutney

CRISPY SKIN SALMON 24.

cauliflower puree | broccolini | lemon oil

PAN ROASTED HALF CHICKEN 21.

rosemary potatoes | haricot verts | pan jus

WHOLE BRONZINO 32.

arugula | cherry tomatoes | shaved red onion | lemon vinaigrette

BRAISED SHORT RIB 24.

polenta | roasted baby carrots | cipollini onions

DUCK BREAST 26.

chorizo | golden lentils | mushrooms | baby spinach | red wine reduction

14oz NY STRIP STEAK 36.

truffle mashed potatoes | grilled asparagus | herb butter

Sides

GARLIC MASH 7.

garlic

CRISPY BRUSSEL SPROUTS 11.

honey mustard | mint | togarashi | toasted almonds

BROCCOLINI 9.

garlic | evoo

GRILLED ASPARAGUS 8.

lemon oil

TRUFFLE-PARMESAN FRIES 9.

garlic aioli | ketchup

HARICOT VERTS 7.

garlic | evoo

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