



Rhythms On The Rock

Good food, Good Music.

Menu

BRUNCH DRINKS \$16

BERRY KIR ROYALE

A SOPHISTICATED MIX OF CRÈME DE CASSIS, CHAMPAGNE, AND FRESH BERRIES

BLUSHING MIMOSAS

A FRUITY DELIGHT WITH ORANGE JUICE, PINEAPPLE JUICE, AND GRENADINE

BOOZY TEA

TEA-INFUSED SPIRITS (CRÈME OR LEMON) WITH A HINT OF HONEY

ESPRESSO MARTINI

AN INDULGENCE OF VODKA, COFFEE LIQUEUR, ESPRESSO, AND SIMPLE SYRUP

FRESH PEACH BELLINIS

SWEET PEACHES AND BUBBLY PROSECCO IN A CLASSIC COMBINATION

IRISH MIMOSA

ORANGE JUICE, GRAPEFRUIT JUICE, JAMESON IRISH WHISKEY, AND
CHAMPAGNE
GARNISHED WITH AN ORANGE WEDGE

MIMOSAS (CLASSIC)

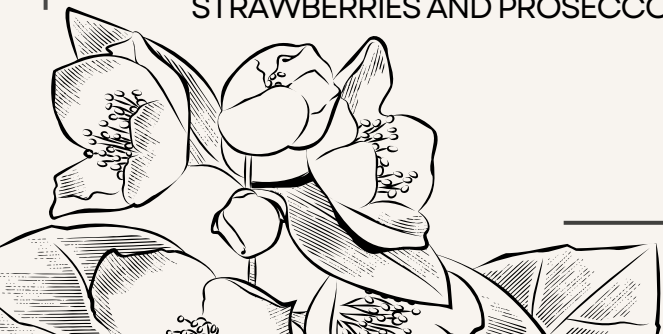
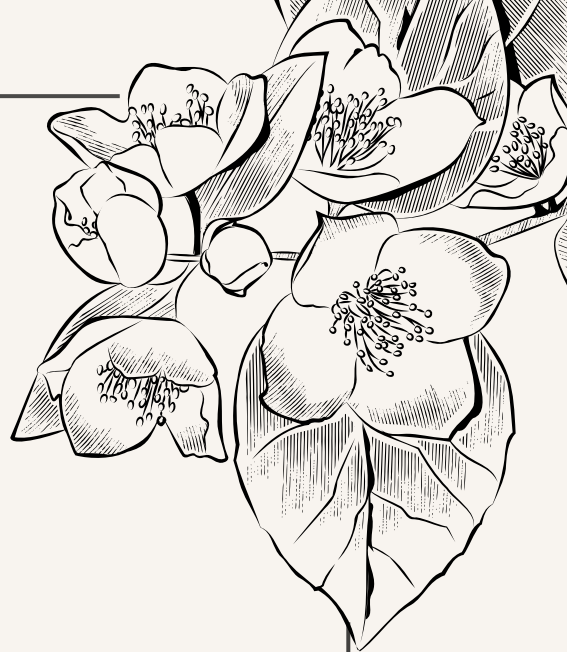
THE TIMELESS BLEND OF ORANGE JUICE AND CHAMPAGNE

RHYTHM ROCKER

A HOUSE SPECIALTY COCKTAIL WITH A SURPRISE TWIST

STRAWBERRY ROSE BELLINI

STRAWBERRIES AND PROSECCO COME TOGETHER IN THIS BUBBLY TREAT





BEER

BOTTLES & CANS

ANGRY ORCHARD CRISP CIDER

ATHLETIC RUN WILDIPA (NON-
ALCOHOLIC)

BLUE MOONBELGIAN WHITE

BROOKLYN IPA

COORS LIGHT

RED STRIPE

CORONAHEINEKENMICHELOBULTRAM

ODELOESPECIAL

SAM ADAMS SEASONAL STELLAO.0
(NON-ALCOHOLIC)

MOCKTAILS \$7

CONGA

ORANGE JUICE, PINEAPPLE JUICE, LEMONADE,
AND A SPLASH OF GRENADINE

CRANBERRY ORANGE FIZZ

CRANBERRY JUICE, ORANGE JUICE, AND SPRITE FOR A FIZZY
A NON-ALCOHOLIC TREAT



FROZEN DRINKS \$20

COSMO SUMMER SLUSH

A FROZEN TWIST ON THE CLASSIC COSMOPOLITAN WITH LIMEADE, CITRUS VODKA, TRIPLE SEC, AND CRANBERRY JUICE

FROZEN BLUE MOSCATO MARGARITA

A COLORFUL MIX OF MOSCATO, BLUE CURACAO, TEQUILA, TRIPLE SEC, AND LIMEJUICE

FROZEN LIMONCELLO DROP

A TANGY, ICY BLEND OF FRESH LEMON JUICE, FROZEN LEMONADE, VODKA, AND HOMEMADE LIMONCELLO

FROZEN MARGARITA

A CLASSIC FROZEN MARGARITA WITH SILVER TEQUILA, LIME JUICE, TRIPLE SEC, AND SIMPLE SYRUP

FROZEN SANGRIA MARGARITA

RED WINE, ORANGE, LIME, LIMEADE, AND TEQUILA BLENDED INTO A REFRESHING MARGARITA

FROZEN STRAWBERRY MARGARITA

SWEET STRAWBERRIES, LIMEADE, TEQUILA, AND TRIPLE SEC FOR A FROZEN FAVORITE

FROZEN WATERMELON MOJITO

WATERMELON, LIME JUICE, WHITE RUM, SELTZER, AND FRESH MINT BLENDED INTO A COOLING MOJITO

FROZÉ

A FROZEN BLEND OF RED OR WHITE WINE FOR A CHIC SUMMER REFRESHMENT

PINEAPPLE COLADAS

A TROPICAL CLASSIC WITH PINEAPPLES, COCONUT CREAM, LIGHT AND DARK RUM, COCONUT MILK, AND PINEAPPLE JUICE

SPIKED COCONUT LIMEADE

SILVER TEQUILA, CRÈME OF COCONUT, AND LIME JUICE FOR A TROPICAL TWIST

STRAWBERRY DAIQUIRI

WHITE RUM, LIME JUICE, SIMPLE SYRUP, AND STRAWBERRIES BLENDED TO PERFECTION



WINES

SPARKLING WINES

PROSECCO, ROSÉ, SPARKLING, CHAMPAGNE

WHITE WINES

MOSCATO, ROSÉ, RIESLING, PINOT GRIGIO,
SAUVIGNON BLANC, CHARDONNAY

RED WINES

PINOT NOIR, MERLOT, SHIRAZ/CABERNET,
MALBEC, RED BLEND, CABERNETSAUVIGNON

SUMMER DRINKS \$20

BAHAMAS MAMA

WHITE RUM, GOLD RUM, COCONUT RUM, LIME JUICE, ORANGE JUICE,
PINEAPPLEJUICE, AND GRENADINE

BLUE HAWAII

RUM, BLUE CURACAO, PINEAPPLE JUICE, AND COCONUT CRÈME FOR A
VIBRANTDRINK

BOB MARLEY

WHITE RUM, CRÈME DE MENTHE, ORANGE JUICE, GRENADINE, BLUE CURACAO,
ANDDARK RUM FLOAT

DIRTY BANANA

A CREAMY MIX OF BANANA, RUM, MILK, AND COFFEE LIQUEUR

JAMAICA DELIGHT

WHITE RUM, APRICOT, PINEAPPLE JUICE, AND LEMONADE FOR A SWEET
TROPICALSIP

JAMAICA FIZZ

WHITE RUM, SODA, LEMONADE, AND CRANBERRY JUICE FOR A FIZZY DELIGHT

MIAMI VICE

RUM, PINEAPPLE JUICE, COCONUT CRÈME, STRAWBERRY SLUSH, AND LIME JUICE

PURPLE RAIN

VODKA, PINEAPPLE JUICE, BLUE CURACAO, AND GRENADINE FOR A COLORFUL
ANDTANGY DRINK

ZOMBIE

WHITE RUM, GOLD RUM, BRANDY, ORANGE JUICE, AND GRENADINE FOR A
STRONGYET SMOOTH COCKTAIL.



APPETIZERS

LOBSTER DIP W/ TORTILLA CHIPS \$20

SUCCULENT LOBSTER, DECADENT CHEESE SAUCE AND
TANTALIZING TOPPINGS

SALT FISH \$15 OR CONCH \$18 FRITTERS

SALTED COD FISH, ONION, FLOUR, BAKING POWDER,
THYME, PARSLEY, AND SCOTCHBONNET PEPPER

OR

FRESH CONCH, ONION, FLOUR, BAKING POWDER,
THYME, PARSLEY, AND SCOTCHBONNET PEPPER

CRISPY CALAMARI \$16.50

TENDER CALAMARI SERVED WITH WARM MARINARA
SAUCE

MARYLAND CRAB CAKES \$16.80

GOLDEN-BROWN CRAB CAKES SERVED WITH MIXED
GREENS, CREAMY SAUCE, AND LEMON WEDGE

FISH TACO \$16

LIGHTLY FRIED FISH NESTLED IN WARM TORTILLAS,
TOPPED WITH CRISP SLAW, CREAMY SAUCE, AND A
HINT OF LIME FOR A PERFECTLY BALANCED BITE.

LOBSTER PIZZA \$20

SWEET SUCCULENT LOBSTER PIZZA SAUCE CHEESE
AND HERBS

SMASHED POTATOES \$12

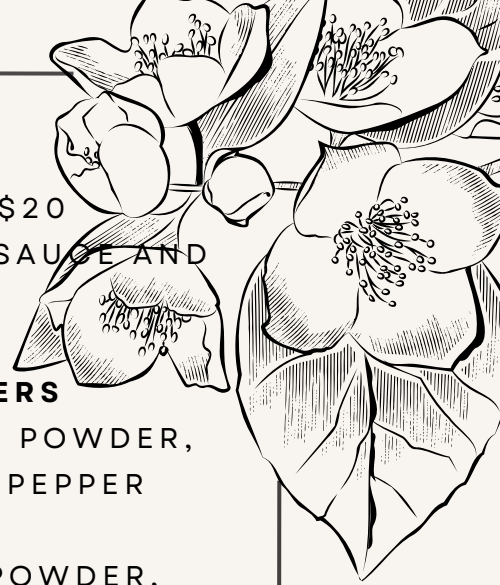
TOPPED WITH CHEESE, BACON, AND GREEN ONIONS

MAC AND CHEESE BALLS \$14

CRISPY, GOLDEN BITES OF CREAMY MAC AND CHEESE,
PERFECTLY SEASONED AND FRIED TO PERFECTION.
SERVED WITH A ZESTY DIPPING SAUCE FOR AN
IRRESISTIBLE COMBINATION OF CRUNCH AND
COMFORT.

WINGS \$15

FRIED TO YOUR LIKING
HONEY BBQ, BUFFALO, JERK(WET OR DRY)



SALADS

ADD GRILLED OR JERK CHICKEN \$7
CAJUN SHRIMP \$8

CAESAR SALAD - \$14

CRISP ROMAINE, PARMESAN, CROUTONS, AND
CAESAR DRESSING

MIXED GREEN SALAD - \$14

FRESH MIXED GREENS, SEASONAL
VEGETABLES, AND HOUSE VINAIGRETTE

BEETS SALAD \$10

DICED BEETS WITH VINAIGRETTE, CRUSHED
HONEY COATED PECAN, AND MICRO GREENS

BURRATA SALAD \$14

CREAMY BURRATA SERVED OVER A BED OF
FRESH MIXED GREENS, VINE-RIPENED
TOMATOES, AND DRIZZLED WITH OLIVE OIL
AND BALSAMIC GLAZE. A REFRESHING AND
INDULGENT BLEND OF TEXTURES AND
FLAVORS.

SOUP

CONCH SOUP \$12

TRADITIONAL CARIBBEAN SOUP MADE WITH TENDER CONCH AND
SEASONED BROTH

FISH SOUP \$12

TRADITIONAL JAMAICAN RECIPE

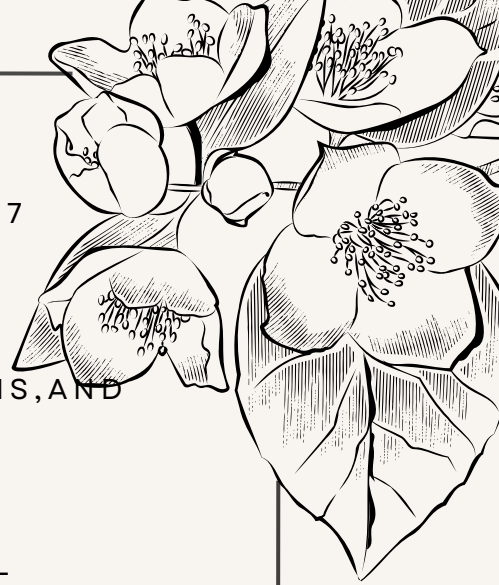
VEGAN MEALS

VEGETABLE POWER BOWL \$13

COMBINATION OF CUCUMBER SALAD, CHICKPEAS SALAD, TABOULEH SALAD
SOFT AVOCADO, PICKLE RED CABBAGE.

VEGETABLE BURGER \$15

MIXED HOMEMADE VEGETABLE BURGER PATTY SERVE ON A BRIOCHE ROLL



BRUNCH MENU

CHICKEN AND WAFFLES \$20

JUICY CHICKEN BREAST TENDERS ATOP FLUFFY BELGIAN WAFFLES,
TOPPED WITH POWDERED SUGAR, SYRUP ON THE SIDE

CHIMICHURRI STEAK, EGGS, AND BREAKFAST POTATOES \$25

STEAK SERVED WITH CHIMICHURRI SAUCE, EGGS,
AND CRISPY BREAKFAST POTATOES

GRILLED OR JERK CHICKEN SLIDERS \$16

CHICKEN BREAST WITH MIXED GREENS
AND HOUSE BLEND JERK SAUCE

CLASSIC OR JERK BURGER SLIDERS \$15

HOUSE BURGER, MIXED GREENS,
AND HOUSE BLEND JERK SAUCE

SHRIMP & GRITS \$20

CAJUN-STYLE SHRIMP SAUTÉED WITH CHICKEN SAUSAGE,
CREOLE SAUCE, CHERRY TOMATOES, SPINACH, AND TRUFFLE BUTTER

SHORT STACKS PANCAKES \$14

MATCHA, BLUEBERRY, BANANA, OR APPLE
PANCAKES SERVED WITH MAPLE SYRUP

VEGETABLE OMELETTE \$20

MUSHROOMS, WHITE ONIONS, BELL PEPPERS, AND CHEESE

RHYTHMS BREAKFAST PLATTER \$25

BREAKFAST POTATOES, BACON, SAUSAGE, PANCAKES

BRUNCH ADD ONS

CLASSIC BELGIAN WAFFLE \$8

FRENCH TOAST \$8

HAND CUT FRIES \$5

TOAST \$4

HOME FRIES \$8 TURKEY BACON \$5 BEEF BACON \$6 WAGYU BACON \$8 TURKEY SAUSAGE \$6



JAMAICAN CUISINES

CURRY GOAT \$25

COOKED WITH HERBS, SPICES, AND CURRY

JERK CHICKEN \$20

THE REAL AUTHENTIC JAMAICAN SMOKED AND GRILLED CHICKEN BREAST OR THIGH
SEASONED WITH HOUSEBLEND SIGNATURE JERK SEASONING

OXTAILS \$30

STEWED WITH TRADITIONAL HERBS AND SPICES

RHYTHMS PASTA \$20 (ADDITIONAL FOR PROTEIN)

PENNE PASTA, BROCCOLI, CAULIFLOWER, BELL PEPPERS IN A RHYTHMS CREAMY WHITE SAUCE

JERK BURGER SLIDERS \$15

HOUSE BURGER, MIXED GREENS, AND HOUSE BLEND JERK SAUCE

SIDES

PENNE PASTA \$8

WHITE RICE \$6 RICE & PEAS \$8

QUINOA \$8

FRIED YUCA \$8

JAMAICAN BAMMY (STEAMED/FRIED) \$5

HAND CUT FRIES \$8

MAC AND CHEESE \$12

(ADD ON LOBSTER M/P)

CRÈME SPINACH \$10

FRIED PLANTAINS \$6

MASHED POTATOES \$10

GRILLED ASPARAGUS \$8

FRIED CAULIFLOWER \$8

ROASTED BRUSSEL SPROUTS \$7



STEAKS

14OZ NEW YORK STRIP STEAK \$35

CHEF'S CHOICE CUT, GRILLED TO PERFECTION

SEAFOOD

FISH & CHIPS \$15

CATCH OF THE DAY SERVED WITH HAND-CUT FRIES

**GRILLED HALIBUT, BRANZINO, SALMON, SEA BASS,
OR RED SNAPPER(CATCH OF THE DAY)\$35**
GRILLED, STEAMED, OR ESCOVITCH-STYLE

JUMBO SHRIMPS \$20

PREPARED FRIED, GRILLED, SCAMPI, JERK OR
PEPPERED

LOBSTER \$40 (1-2LB)

FRIED, GRILLED, STEAMED, OR JERK, SERVED WITH A
SIDE OF YOUR CHOICE

FRUTTI DI MARE \$30

A MEDLEY OF FRESH CLAMS, MUSSELS, SHRIMP AND
SQUID IN A SAVORY TOMATO-BASED SAUCE SERVED
OVER PASTA OR WITH CRUSTY BREAD

LOBSTER ROLL \$25

WARM LOBSTER MEAT SERVED ON A TOASTED BUN
TOSSED WITH HOUSE BLEND SECRET SAUCE

WHOLE SNOW CRAB LEGS \$40

SEAFOOD BOIL PLATTER \$45

CRAWFISH, CRAB LEGS, SHRIMP, MUSSELS,
POTATOES, AND CORN, STEAMED IN CAJUN GARLIC
BUTTER AND A SPECIAL HOUSE BLEND

STEAMED MUSSELS \$20

SAUTÉED IN MARINARA SAUCE OR FRESH GARLIC AND
OLIVE OIL

OCTOPUS \$30

MARINATED AND GRILLED

PRAWNS \$19.50

GRILLED WITH CAJUN SPICE BLEND

JERK LOBSTER ROLL \$25

WARM LOBSTER MEAT SERVED ON A TOASTED BUN
AND TOSSED WITH HOUSE



KIDS MENU

CHICKEN TENDERS W/ HAND CUT FRIES \$10

CREAMY MACARONI & CHEESE \$10

**MOZZARELLA STICKS \$10
MARINARA SAUCE**

HAMBURGER \$12
CHARBROILED ALL-BEEF PATTY TOPPED WITH
DILL PICKLES, KETCHUP AND MUSTARD ON A
PLAIN BUN

DESSERT

CHOCOLATE LAVA CAKE \$9
WARM MOLTEN CHOCOLATE CAKE SERVED WITH WHIPPED CREAM OR ICE CREAM

COOKIE SKILLET W/ ICE CREAM \$9
FRESHLY BAKED COOKIE SERVED WARM WITH A SCOOP OF
VANILLA ICE CREAM

CRÈME BRULÉE \$10
CLASSIC CUSTARD DESSERT WITH A CARAMELIZED SUGAR TOPPING

