



STARTERS

(GF) Gluten Free (V) Vegetarian

CHILLED PRAWN COCKTAIL house-made cocktail.....	19
CRAB CAKES panko crusted Blue crab, avocado, English mustard aioli.....	20
CLAMS, MUSSELS, or COMBO BORDELAISE white wine, garlic butter, tomatoes, green onions, lemon ..	22 (GF)
CALAMARI STRIPS crispy filet strips, sriracha ranch, tartar sauce, lemon.....	16
BEER BATTERED ONION RINGS topped with parmesan cheese, chipotle ketchup, ranch dressing	14 (V)
LOCAL & IMPORTED CHEESE BOARD four cheeses, fruit, toasted pecans, rosemary honey, crostini.....	24 (V)
ROCKY POINT CHEESE BREAD crispy ciabatta, cheddar & parmesan cheeses, white corn, habanero, savory herbs, served with a side of marinara sauce	12 (V)

SOUPS and SALADS Add grilled chicken 8, Add grilled prawns 12, Add crab 12

SOUP OF THE DAY	12
BURRATA SALAD arugula, pear, prosciutto, roasted pine nuts, tomatoes, crostini, balsamic vinaigrette....	22
CLASSIC CAESAR SALAD chopped romaine hearts, croutons, white anchovies, shaved parmesan	15
ROASTED BEET SALAD, roasted beets, mixed greens, toasted pecans, crumbled goat cheese, grapes, apples, basil-orange vinaigrette	18 (V)(GF)
WEDGE SALAD iceberg lettuce, creamy applewood smoked bacon dressing, Point Reyes blue cheese crumbles, croutons	14
SHRIMP LOUIE romaine lettuce, baby shrimp, avocado, egg, tomatoes, cucumber, jumbo shrimp, louie dressing, lemon	26

SANDWICHES all served with french fries or Upgrade: green salad 3, onion rings 4

MESQUITE GRILLED ROCKY POINT BURGER brioche bun, grass-fed beef, onion marmalade, white cheddar, lettuce, tomato, house-made pickles, special sauce.....	19
MESQUITE GRILLED NEW YORK STEAK SANDWICH garlic bread, onion marmalade.....	24
ROAST BEEF SANDWICH thinly sliced roast beef, hoagie roll, white cheddar, onion marmalade, au jus, side of horseradish crème	24
ROCKY POINT CRAB SALAD SLIDERS toasted brioche buns, blue crab salad, lettuce, tomatoes, avocado, lemon	24
PACIFIC ROCK COD SANDWICH tempura battered, toasted brioche bun, tartar sauce, lemon	24
VEGAN BURGER bulgur wheat, lentils, cremini mushrooms, lettuce, caramelized onions, tomatoes, house-made pickles	19 (V)
add white cheddar cheese.....	2

\$5 charge for splitting entrees
In an effort to conserve, water will be served upon request
No substitutions please
Hot water is \$2.50
Corkage fee is \$30 per bottle



ENTREES

MESQUITE GRILLED NEW YORK STEAK roasted red potato, roasted seasonal vegetables, Rocky Point Cabernet demi glace	49
MESQUITE GRILLED ALASKAN SALMON sweet soy glaze, stir-fried seasonal vegetables, Szechuan ginger sauce, organic brown rice, black and white sesame seeds, micro Thai basil	34
CIOPPINO fresh fish, shellfish, scallops, shrimp, Dungeness crab legs, garlic, white wine tomato seafood broth, lemon	42 (GF)
FISH AND CHIPS beer battered Pacific Rock cod, tartar sauce, lemon	25
SCAMPI tiger prawns, white wine garlic butter sauce, sun-dried tomatoes, fresh basil, parmesan, linguine pasta	34
MARY'S ORGANIC CHICKEN airline chicken with sage and garlic, lemon butter sauce, roasted red potato, roasted seasonal vegetables.....	29
FRESH PASTA POMODORO tomatoes, garlic, Mediterranean olives, fresh basil, extra virgin olive oil, parmesan cheese	22 (V)
add grilled chicken.....	8

SIDES

BASKET OF HOUSE BREAD AND BUTTER... 6 (V)	SMALL HOUSE SALAD 9 (V)
ROASTED SEASONAL VEGETABLES..... 10 (V)	LARGE HOUSE SALAD..... 13 (V)

Gluten Free Pasta Available

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
All of our foods are prepared in a kitchen where nuts, gluten and other allergens are present, and our menu descriptions may not include all ingredients. Our kitchen is not a gluten-free facility and we are unable to guarantee items are 100% free of all allergens.