



STARTERS

(GF) Gluten Free (V) Vegetarian

CHILLED PRAWN COCKTAIL house-made cocktail.....	21
CRAB CAKES panko crusted Blue crab, avocado aioli	24
CLAMS, MUSSELS, or COMBO BORDELAISE white wine, garlic butter, tomatoes, green onions, lemon ..	24 (GF)
CALAMARI STRIPS crispy filet strips, sriracha ranch, avocado aioli, lemon.....	20
BEER BATTERED ONION RINGS topped with parmesan cheese, chipotle ketchup, ranch dip.....	16 (V)
ROCKY POINT CHEESE BREAD crispy ciabatta, cheddar & parmesan cheeses, white corn, habanero, savory herbs, marinara sauce.....	12 (V)

SOUPS and SALADS Add mesquite grilled chicken breast 10, grilled prawns 12, or Dungeness crab 14

SOUP OF THE DAY house bread

Cup	9
Bowl.....	12
CLASSIC GREEK SALAD heirloom tomatoes, cucumber, onions, kalamata olives, bell pepper, feta cheese, balsamic vinaigrette	18 (V)
CHEF'S FAVORITE ASIAN SALAD vermicelli noodles, salted peanuts, cucumber, carrot, bean sprouts, mesquite grilled jumbo prawns	24
CAESAR SALAD sun dried tomatoes, white anchovies, shaved parmesan, croutons.....	21
ICEBERG WEDGE SALAD carrot sticks, tomato, cucumber, bacon bits, blue cheese dressing, croutons...	18
SHRIMP LOUIE romaine lettuce, baby shrimp, avocado, egg, tomatoes, cucumber, jumbo shrimp, Louie dressing, lemon.....	28

SLIDERS, SANDWICHES and BURGERS Upgrade to sweet potato fries 3, green salad 3, or onion rings 4

ROCKY POINT DUNGENESS CRAB SALAD SLIDERS toasted brioche buns, lettuce, tomatoes, avocado, french fries	26
MESQUITE GRILLED ROCKY POINT BURGER brioche bun, grass-fed beef, white cheddar, lettuce, tomato, bacon, house-made pickles, special sauce, french fries.....	23
MESQUITE GRILLED NEW YORK STEAK SANDWICH garlic bread, french fries.....	28
PACIFIC ROCK COD SANDWICH tempura battered, toasted brioche bun, lettuce, tomato, tartar sauce, lemon, french fries	25
FRENCH DIP SANDWICH thinly sliced roast beef, hoagie roll, white cheddar, au jus, horseradish crème, french fries	26
VEGETARIAN BURGER bulgur wheat, lentils, vegetables, lettuce, tomatoes, vegan cheddar cheese, house-made pickles, french fries.....	21 (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.



ENTREES

MESQUITE GRILLED NEW YORK STEAK seasonal vegetables, roasted potatoes, Rocky Point Cabernet demi-glace	52
MESQUITE GRILLED ICELAND SALMON sweet soy glaze, stir-fried seasonal vegetables, Szechuan ginger sauce, vermicelli noodles, sesame seeds, micro greens.....	36
ROCKY POINT CIOPPINO fresh fish, little neck clams, mussels, scallops, shrimp, squid, king crab legs, garlic, fennel, parsley, tomato, white wine, lemon juice, garlic bread	49
FISH AND CHIPS beer battered halibut, tartar sauce	29
SCAMPI tiger prawns, white wine garlic butter sauce, sun-dried tomatoes, fresh basil, parmesan, linguine pasta	35
FREE RANGE CHICKEN BREAST green peppercorn demi-glace, seasonal vegetables, roasted potatoes ...	29
VEGETARIAN FETTUCINI PASTA "AL POMODORO" tomatoes, kalamata olives, garlic, fresh basil, parmesan cheese.....	24 (V)
add grilled chicken.....	32

SIDES

BASKET OF HOUSE BREAD AND BUTTER.....	7 (V)	SMALL HOUSE SALAD	10 (V)
ROASTED SEASONAL VEGETABLES.....	10 (V)	LARGE HOUSE SALAD	14 (V)

\$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