

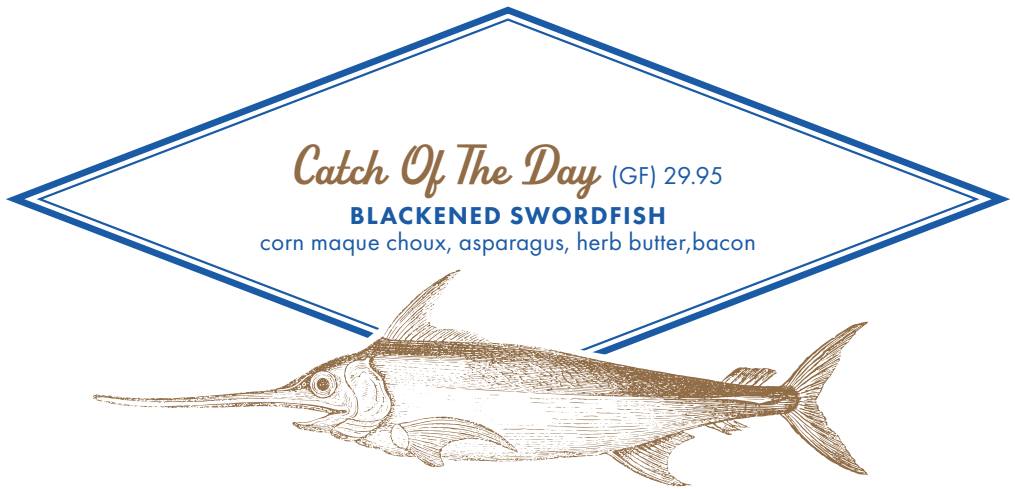
<i>Chilled</i>	
JUMBO PRAWNS ON ICE (GF) signature cocktail sauce, horseradish, lemon	21.95
OYSTERS ON THE HALF SHELL (GF) signature cocktail sauce, horseradish, champagne mignonette	½ Dozen 21.95 Dozen 38.95
PERUVIAN SCALLOPS CRUDO ON THE HALF SHELL (GF) chilled withyuzu citrus marinade	½ Dozen 19.95 Dozen 37.95
CHILLED COLOSSAL KING CRAB LEGS (GF) drawn butter, lemon	½ lb 44.95 1lb 79.95
THE PIER SEAFOOD TOWER (GF) 6 jumbo shrimp, 8 seasonal oysters, 1 lobster tail, 5 scallops, king crab, fresh ahi poke, served with cocktail sauce, horseradish, mignonette, fresh lemon, and drawn butter <i>Happy Hour Special Monday - Friday 3-5PM</i>	124.95 74.95

<i>Starters</i>	
SAN FRANCISCO SOURDOUGH whipped butter, sea salt	6.95
OAK-GRILLED ARTICHOKE (GFA) served with roasted garlic aioli	16.95
NEW ENGLAND CLAM CHOWDER surf clams, smoked bacon	Cup 12.95 Bowl 17.95
HAWAIIAN POKE (GFA) sashimi-grade ahi tuna, sesame, macadamia nuts, scallion, avocado, served with crispy wonton chips	25.95
POPCORN SHRIMP spicy rémoulade, cocktail sauce	21.95
ROCK’N CRAB CAKES spicy rémoulade, tartar sauce	34.95
COCONUT CRUSTED MAHI SLIDERS mango slaw, avocado, sweet chili aioli	23.95
LOCAL CRISPY CALAMARI signature cocktail sauce, tartar sauce	21.95
COCONUT SHRIMP shredded coconut, panko, pineapple beurre blanc	24.95

<i>Fresh Salads</i>	
grilled chicken 6.95 grilled king salmon 8.95 shrimp 9.95 seared ahi 10.95	
CAESAR (GFA) romaine, garlic croutons, parmesan cheese, lemon	17.95
BLUE CHEESE WEDGE (GF) iceberg hearts, red onions, applewood-smoked bacon, tomatoes, candied walnuts, blue cheese dressing	18.95
CLASSIC COBB (GF) applewood-smoked bacon, avocado, egg, tomato, green onions, blue cheese, romaine, grilled chicken or grilled prawns, choice of dressing	25.95
TAHITIAN AHI TUNA SALAD (GFA) sashimi seared tuna, mango, cucumber, scallion, seaweed, tomato, romaine, carrot, macadamia nuts, sesame, cabbage, avocado, lime coconut vinaigrette	29.95

ROCK’N FISH®

SEAFOOD, STEAKS & SPIRITS



Rock’N Surf & Turf 59.95

PRIME FLAT IRON STEAK & PETITE MAINE LOBSTER TAIL (GF)
garlic mashed potatoes, oak-grilled asparagus, drawn butter
Upgrade to Filet Mignon +17.95

Seasonal Specialties

BRENTWOOD CORN SOUP (GF) 11.95
blistered tomatoes

WATERMELON SALAD (GF) 18.95
watermelon, feta, pickled red onions, cucumber, balsamic

- Sides* 8.95
- roasted broccoli with honey & sesame glaze
 - oak-grilled asparagus
 - French fries
 - sautéed spinach with garlic
 - sautéed green beans with garlic
 - house salad
 - loaded baked potato [add +2.95]
 - garlic mashed potatoes
 - double scoop of jasmine rice with teriyaki
 - spicy mac ‘n cheese
 - Brussels sprouts with bacon, parmesan cheese

<i>Oakwood Grill</i> choice of two sides; all fish available blackened upon request	
“HIBACHI” TERIYAKI CHICKEN (GF) Jidori free-range chicken	29.95
ORA KING SALMON (GF) herb butter	39.95
BLACKENED HALIBUT (GF) grilled lemon, avocado aioli, cajun butter	49.95
SEARED WILD AHI (GF) ponzu, scallion	37.95
PRIME FLAT IRON (GF) brandy peppercorn sauce, herb butter	39.95
KAPALUA RIB-EYE (GF) angus beef natural rib-eye, marinated 24-hours	49.95
FILET MIGNON (GF) brandy peppercorn sauce, herb butter	54.95

<i>Regional Specialties</i>	
BLACKENED OREGON ROCKFISH (GF) green beans, mashed potatoes, caper butter sauce	25.95
BEER BATTERED FISH & CHIPS French fries, tartar sauce, cocktail sauce, lemon	29.95
HICKORY-SMOKED BABY BACK RIBS (GF) sweet and tangy BBQ sauce, French fries	½ Rack 26.95 Full Rack 37.95
CLASSIC LOBSTER ROLL Maine lobster, mayo, celery, lemon juice, brioche bun, French fries, asparagus	39.95
NEW ORLEANS BBQ SHRIMP (GF) [Hot & Sweet] bell peppers, onions, tomatoes, mushrooms, jasmine rice	36.95
ROCK’N SCAMPI shrimp, spicy garlic butter, mushrooms, capers, linguini in cream sauce	34.95
MACADAMIA-CRUSTED MAHI-MAHI pineapple beurre blanc, mango slaw, jasmine rice, grilled asparagus	42.95
SEAFOOD JAMBALAYA (GFA) spicy cajun cream, clams, shrimp, fresh fish, andouille sausage, mushrooms, jasmine rice or linguini	41.95
SAN FRANCISCO CIOPPINO (GFA) king crab leg, clams, scallops, prawns, local calamari, fresh fish, spicy tomato broth, garlic cheese toast	59.95
TWIN MAINE PETITE LOBSTER TAILS (GFA) spicy mac ‘n cheese, oak-grilled asparagus, drawn butter	74.95
STEAMED COLOSSAL KING CRAB LEGS (GFA) spicy mac ‘n cheese, oak-grilled asparagus, drawn butter	½ lb 59.95 1lb 104.95



Cocktails

The Navy Grog

13

gold rum, sweet Hawaiian dark rum, tropical fruit juices

Legendary Hibachi cocktail since 1961

ESPRESSO MARTINI Tito’s vodka, cold brew coffee, Kahlua, Bailey’s	16
HIBISCUS MARGARITA Nosotros blanco tequila, St-Germain Elderflower liqueur float, house-made hibiscus syrup, lime juice, sugar rim	16
BLOOD ORANGE MULE Meili vodka, blood orange purée, lemon juice, ginger beer, garnished	16
EMPRESS LAVENDER LEMONADE Empress gin, La Marca Prosecco, lemonade, lavender syrup, lime juice	16
SKINNY CUCUMBER MARGARITA Herradura blanco, fresh cucumber, triple, lime	16
ITALIAN SPRITZ Galliano L’Apertivo, limoncello, prosecco, Pellegrino Pompelmo	16
PAINKILLER Myers’s dark rum, fresh pineapple, coconut cream, nutmeg	16
PALOMA Maestro Dobel blanco, fresh grapefruit, lime, agave, Pellegrino Pompelmo	16

Zero Proof

PORT OF CALL pineapple, mint, lime, simple syrup, Red Bull Yellow Edition (tropical)	12
PINEAPPLE MOCKARITA fresh pineapple, coconut water, lime, cream of coconut	12
GINGER SMASH fresh ginger, cucumber, lime, simple syrup, topped with ginger ale	12
ATHLETIC BREWING NA 0.5% ABV, 12OZ	8

Beer Selections

DRAUGHT BEER	
Bud Light, Light Lager 4.2% ABV	8.95
Buzzrock Brewing Lil’ Mexi Lager 5.1% ABV	10.95
Golden Road Mango Cart, Wheat Ale 4.4% ABV	10.95
Stella Artois, Belgian Pilsner 5% ABV	10.95
Kona Big Wave, Golden Ale 5% ABV	9.95
Buzzrock Brewing Space Brain 6.6% ABV	10.95
Buzzrock Brewing Rat Beach, Red Ale 5.4% AVB	10.95
Mission Brewing Shipwrecked Double IPA 9.25% ABV	11.95
BOTTLES & CANS	
Budweiser, Pale Lager 5.0% ABV	8.95
Michelob Ultra, Light Lager 4.2% ABV	8.50
Corona Extra, Pale Lager 4.6% ABV	9
Guinness Stout Can 4.2% ABV	9
Omission Ultra Golden Ale (GF) 4.2% ABV	8
High Noon Vodka Seltzer (Black Cherry, Watermelon) 4.5% ABV	8

Wine By The Glass

SPARKLING La Marca, Prosecco, NV, Treviso, Italy Mumm Brut Prestige, NV, California J. Vineyards, Brut Rosé, NV, California	14.95/49.95 15.95/52.95 18.95/61.95
SAUVIGNON BLANC Champion, New Zeland Comstock, Dry Creek Valley, CA Domaine Fournier, France	13.95/45.95 15.95/52.95 16.95/56.95
CHARDONNAY Talbott Kali Hart, Monterey County, CA Sterling, Napa Valley, CA Embankment, Russian River, CA La Crema, Sonoma Coast, CA Cuvaision, Napa Valley, CA Rombauer, Napa Valley, CA	15.95/52.95 15.95/52.95 15.95/52.95 16.95/56.95 16.95/56.95 24.95/84.95
OTHER WHITES & ROSÉ Lucien Albrecht, Riesling, Alsace, France DaVinci, Pinot Grigio, Italy Mercer Rose Prosser WA Chateau L’Orangerie, Bordeaux Blanc Maison No. 9, Rosé, Provence, France	13.95/45.95 13.95/45.95 15.95/52.95 14.95/49.95 18.95/61.95
PINOT NOIR Schug, Sonoma Coast, CA Sextant, Santa Lucia Highlands, CA Goldeneye, Anderson Valley, CA	16.95/56.95 17.95/57.95 26.95/94.95
CABERNET SAUVIGNON Lapostolle, Chile B. Wise ‘Trios’, Sonoma County, CA Justin, Paso Robles, CA BV, Napa Valley, CA	16.95/56.95 20.95/70.95 20.95/70.95 24.95/84.95
OTHER REDS Highlands 41 ‘Black Granite’, Red Blend, Paso Robles, CA Loscano ‘The Winemaker’, Malbec, Mendoza, Argentina B Wise ‘Wisdom’, Red Blend, Sonoma, CA Comstock, Zinfandel, Dry Creek Valley, CA	13.95/45.95 15.95/52.95 17.95/57.95 17.95/57.95

Cellar Selections

Perrier-Jouët ‘Belle Epoque’, Cuvée, 2011, Épernay	210
Louis Roederer ‘Cristal’, Brut, Reims	338
Dom Pérignon by Moët & Chandon, Champagne	351
Daou ‘Soul of a Lion’, Red Wine, 2018, Paso Robles	240
Ornellaia, Red Blend, 2016, Bolgheri, Italy	244
Quintessa, Red Blend, 2019, Napa Valley	248
Daou ‘Patrimony Caves Des Liones’, Red Wine, 2019, Paso	276
Joseph Phelps ‘Insignia’, Red Blend, 2018, Napa Valley	300
Opus One, Red Blend, 2018, Napa Valley	396
PlumpJack Estate, Cabernet Sauvignon, 2019, Oakville	191
Silver Oak, Cabernet Sauvignon, 2018, Napa Valley	200
Brion, Cabernet Sauvignon, 2019, Napa Valley	208
Staglin, Cabernet Sauvignon, 2019, Napa Valley	294
Cardinale, Cabernet Sauvignon, 2019, Oakville	298
Shafer ‘Hillside Select’, Cabernet Sauvignon, 2019, Napa	343
Qupé, Syrah, 2020, Central Coast	252

Non-Alcoholic Beverages

EVIAN SPARKLING WATER (750mL)	7	BOTTOMLESS BEVERAGES	5.95
EVIAN STILL WATER (750mL)	7	Coke, Diet Coke, Coke Zero, Dr. Pepper, Sprite, Ginger Ale,	
RED BULL (regular or sugar-free, flavors available)	6	Root Beer, Iced Tea, Arnold Palmer, Lemonade, Shirley Temple,	
FRESH SQUEEZED JUICE (orange, grapefruit or pineapple)	6	Cranberry Juice, Coffee, Decaf, Hot Tea	
FEVER-TREE GINGER BEER	6	SANPELLEGRINO (blood orange or grapefruit)	7
COLD BREW COFFEE	7		

Wine By The Bottle

SPARKLING Nicolas Feuillatte, Champagne, NV GH Mumm, Blanc de Blancs, NV, France Jacquart, Champagne, France Veuve Clicquot, NV, Champagne, France Laurent-Perrier, Cuvée Rosé, NV, Champagne Billecart Salmon Brut Rose NV, France Perrier-Jouët Grand Brut, Champagne, France	78 99 128 123 153 155 163
WHITES & ROSÉ Schloss Johannisberg, Riesling, 2018, Germany Grgich Hills, Fumé Blanc, 2019, Napa Valley Livio Felluga, Pinot Grigio, 2021, Italy Justin, Sauvignon Blanc, 2021, Central Coast Ehlers Estate, Sauvignon Blanc 2022, Dry Creek Valley Illumination, Sauvignon Blanc, 2021, Napa Valley Chateau de Sancerre, 2022, Sancerre, France Domaine Fournier Sancerre, 2021, France Davis Bynum, Chardonnay, 2018, Sonoma Coast Stag’s Leap Winery, Chardonnay, 2021, Napa Valley Comstock, Chardonnay, 2016, Sonoma Coast Frank Family, Chardonnay, 2021, Carneros Patz & Hall, Chardonnay, 2018, Sonoma Coast Jordan, Chardonnay, 2018, Russian River Valley Stag’s Leap ‘Karia’, Chardonnay, 2019, NV Hanzell, Chardonnay, 2021, Sonoma Valley Cakebread Cellars, Chardonnay, 2021, Napa Valley Joseph Phelps ‘Freestone’, Chard, 2019, Sonoma Paul Hobbs, Chardonnay, 2019, Russian River Flowers, Chardonnay, 2019, Sonoma Coast Far Niente, Chardonnay, 2021, Napa Valley Grgich Hills, Chardonnay, 2020, Napa Valley Chateau Montelena, Chardonnay, 2019, Napa Valley Alpha Omega, Chardonnay, 2020, Napa Valley Bertrand, Gris Blanc Rosé, 2021, France	60 86 53 53 63 73 62 80 53 55 53 63 53 61 55 66 82 88 126 66 140 86 113 148 53
REDS Belle Glos ‘Clark & Telephone’, Pinot Noir, Santa Maria Sanford, Pinot Noir, Stanta Rita Hills Patz & Hall, Pinot Noir, Sonoma Coast Flowers, Pinot Noir, Sonoma Coast Joseph Phelps ‘Freestone’, Pinot Noir, Sonoma Coast Patine, Pinot Noir 2015, Napa Valley Chappellet, Cabernet Franc, 2019, Napa Valley Grgich Hills, Merlot, 2018, Napa Valley Clos Apalta ‘Le Petit Clos’, Red Blend, Chile Ehlers Estate ‘Portrait’, Red Blend, Napa Valley Justin ‘Isosceles’, Red Blend, Paso Robles Baron Herzog, Cabernet Sauvignon, California San Simeon ‘Stormwatch’, Cabernet Sauvignon, Paso B.V. ‘Tapestry’, Cabernet Sauvignon, Napa Valley Faust, Cabernet Sauvignon, Napa Valley Riboli Family, Cabernet Sauvignon, Napa Valley B.V. Rutherford, Cabernet Sauvignon, Napa Valley Heitz Cellars, Cabernet Sauvigon, 2018, Napa Valley Stag’s Leap ‘Artemis’, Cabernet Sauvignon, Napa Valley Joseph Phelps, Cabernet Sauvignon, Napa Valley Caymus, Cabernet Sauvignon, 2020, Napa Valley Salus, Cabernet Sauvignon, Napa Valley	63 66 66 78 158 223 213 90 103 128 158 60 66 78 86 108 128 143 153 158 163 193

