



Beginnings

Calamari

flash fried, spinach, house made marinara 17

Baked Brie

pastry wrapped, fresh berry compote, rustic baguette, candied pecans 15

Tuna Crudo*

sushi grade tuna, fresh avocado, mango, red onion, lime, honey 17

Burrata

heirloom tomato chutney, olive tapenade, fresh basil, rustic baguette 15

Oysters Rockefeller

spinach, garlic, shallots, fresh parsley, lemon, parmesan cheese 22

Fresh Oysters*

available on the half-shell *MP*

Rocks House Salad

mixed greens, shaved fennel, zucchini, feta cheese,
watermelon, candied pecans, orange blossom vinaigrette 9

Caesar Salad

romaine, house made croutons, shaved parmesan 11

Roasted Butternut Squash Salad

mixed greens, pistachios, fried goat cheese, lemon basil vinaigrette 15

Roasted Red Pepper Gouda Soup

roasted red peppers, basil, cream, gouda, house made croutons 11

Sides

fingerling potatoes	6	lemon basil orzo	6
coconut rice	5	house vegetable	5
sautéed mushrooms	7	boursin bacon grits	7
grilled zucchini	6		

**The consumption of raw or under-cooked meat or seafood may pose health risks*

Main Course

Fresh Catch

pan seared, white wine, butter, garlic, house coconut rice, grilled zucchini. *MP*

Chef's Specialty Preparations

chorizo encrusted, red pepper parmesan coulis add 9

or

vegetable parmesan crust, boursin cream sauce add 8

Onion Crusted Chicken

crispy onions, caramel citrus glaze, lemon basil orzo, house vegetables 28

Shrimp & Grits

cheddar grits, red eye gravy, sweet potato frites 28

Mahi

avocado mango relish, lemon basil orzo, grilled zucchini 34

Yellowfin Tuna*

sesame seared, coconut rice, house vegetables, ponzu 28

Mixed Seafood

scallops, shrimp, fresh fish, angel hair pasta, lemon garlic cream 39

Filet of Beef*

fingerling potatoes, grilled zucchini, red wine demi-glace, boursin cream, sweet potato frites
52

Scallops & Shrimp

lemon basil orzo, grilled zucchini, pineapple mango salsa, citrus glaze 36

Prime Rib

slow roasted, au jus, fingerling potatoes, house vegetables

10oz 42

14oz 52

Shrimp Scampi

white wine, garlic, lemon butter, hint of red pepper flake, angel hair pasta 32

Roasted Vegetable Primavera

fresh vegetables, herbs, mozzarella, house made marinara, angel hair pasta 28

Seared Grouper

shallots, purple fingerling potatoes, jalapeno orange sauce, herb oil 42

a 3% service charge will be added to your bill in recognition of the kitchen and support staff's part in creating your dining experience. Please add gratuity as you feel appropriate.