

STARTERS

- MAC & CHEESE** creamy Port Salut cheese, orecchiette pasta topped with aged parmesan cheese 12
- FRIED CALAMARI** shishito peppers, shrimp, sambal aioli 16
- TRUFFLE FRIES** julienne cut fries tossed in truffle oil and served with remoulade sauce 9
- BISTRO FRIES** julienne cut fries served with housemade spicy ketchup 7
- SHISHITO PEPPERS** sweet soy glaze, cilantro, lemon, sesame seed 9
- CRISPY BRUSSEL PETALS** almonds, Petit Basque cheese, and apple cider glaze 12
- MEXICAN FLATBREAD** cilantro pesto, pico de gallo, jalapeños, shrimp, avocado 14
- WILD MUSHROOM FLATBREAD** mushrooms, roasted garlic cream sauce, baby arugula 13
- SHORT RIB FLATBREAD** San Marzano tomatoes, mozzarella cheese, red onions, parmesan, jalapenos, micro cilantro 14
- CHORIZO FLATBREAD** San Marzano tomatoes, Chorizo Pamplona, mozzarella, tomatillo salsa, jalapenos 13

RAW BAR & SEAFOOD

- AHI TUNA TARTAR** cilantro ginger ponzu, serrano chili, avocado puree and wonton chips 16
- HAMACHI SASHIMI** ginger ponzu, avocado, serrano chili, sesame seed, petite cilantro 14
- OYSTERS** served 6 with cocktail sauce & mignonette 15
- SHRIMP CEVICHE TOSTADAS** avocado cream, breakfast radish, yuzu, cilantro 12
- FISH TACOS** served 3 beer battered flash fried Mahi Mahi tacos with cilantro slaw, roasted avocado cream, spicy aioli 12

SOUP & SALADS

- CLASSIC CHOPPED CAESAR** house dressing, espillette chili, parmesan, brioche crouton 12
- ARTICHOKE & PROSCIUTTO** house marinated artichokes, prosciutto di parma, arugula, parmesan, citronette 14
- GREEK QUINOA** lipstick peppers, kalamata olives, heirloom tomatoes, feta, pickled onions, tomato vinaigrette 14
- BEETS & BURRATA** fennel, grapefruit, almonds, calabrian chili vinaigrette 14
- CLAM CHOWDER** house made creamy new england clam chowder 7

BURGERS & SANDWICHES

- CRISPY CHICKEN SANDWICH** cilantro and pickle slaw, habanero jack 15
- FIREHOUSE BURGER** habanero jack cheese, applewood-smoked bacon, giardiniera, field tomato, avocado crema 16
- BLACK LABEL BURGER** truffle cheddar cheese, crispy potato strings, black truffle shavings, truffle garlic aioli 18
- ROYAL BLUE** applewood smoked bacon, marbled blue jack cheese, arugula, field tomatoes, remoulade 16
- LAMB BURGER** cumin spiced, Greek feta pudding, field tomato, arugula, onion, harissa aioli 17
- FIG BURGER** fig, sundried tomatoes, crispy prosciutto flakes, smoked gouda, lemon basil aioli, fig & olive tapenade 16
- CLASSIC BURGER** aged cheddar, field tomato, butter lettuce, red onion, remoulade 15

LARGE PLATES

- GRILLED HALF CHICKEN** marinated & grilled Rocky's half chicken, tabbouleh, field greens, house made flatbread 19
- WHOLE GRILLED BRANZINO** soft herb marinade, Jasmine rice, sumac, garden greens 32
- SEA BASS** 7 oz. seared crisp, chick pea salad, spice merguez, pea tendrils 25
- GRILLED LAMB CHOPS** marinated in rosemary with roasted sweet peppers, artichokes & lamb jus 28
- N.Y MANHATTAN STEAK & MARROW** 7 oz. Dry Age with roasted bone marrow, chimichuri, bbq'd cippolini onions 32
- BARBECUE PORK RIBS** Slow cooked, fall off the bone ribs served with coleslaw & choice of side 32
- FETTUCCINI ALFREDO PASTA** fresh made fettuccini, mushrooms, sundried tomatoes, basil, parmesan cheese 15
- SEAFOOD PASTA** fresh made spaghetti, mussels, shrimp, calamari with housemade herb red sauce 19

NO SUBSTITUTIONS

Parties of 8 or more 18% gratuity will be included.

Eating raw undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses. Not all ingredients are listed on the menu. Please inform your server of any food allergies.