



ROCKAFELLAS

A Change of Atmosphere in Casual Dining

APPETIZERS

- NEW ENGLAND STYLE CRAB CAKES** 13
Fresh Sweet Succulent Crabmeat tossed with Spices & Panko Crumbs, pan-seared, and served with a Chipotle Aioli
- HUMMUS PLATE** 14
Roasted Red Pepper Hummus, Vegetables, Marinated Olives, Feta Cheese, and Pita Bread
- BONELESS CHICKEN FINGERS** 13
Boneless Chicken Fingers tossed with your choice of Buffalo or BBQ Sauce served with Bleu Cheese or Ranch Dressing for dipping
- ROASTED ROSEMARY & LEMON CHICKEN WINGS** 7 Wings 10 12 Wings 17
- WILD P.E.I. MUSSELS** 12
Sautéed wild P.E.I. Mussels with Garlic and Butter, White Wine, Italian Cherry Tomatoes, served with French Bread Crostini
- FRIED CALAMARI** 14
Golden fried Calamari & Jalapeño Peppers, served with Cilantro Lime Sauce and Marinara Sauce

FLATBREADS

Substitute a Gluten-free crust on any Flatbread 2

- PULLED PORK** 14
Topped with Kansas City BBQ Pulled Pork, Cheddar Jack Cheese, and Pickled Sweet Red Onions
- VEGGIE** 14
Marinated Artichoke Hearts, fire roasted Peppers, Mushrooms, shredded Mozzarella, finished with homemade Pesto
- THE NORTHENDER** 15
Sweet Italian Sausage, Roasted Red Peppers, caramelized Onions, shredded Mozzarella
- MARGHERITA** 13
Marinara Sauce, Fresh Mozzarella and our house-made Basil Pesto
- FIG AND PROSCIUTTO** 15
Fig Jam and Goat Cheese topped with Caramelized Onions, Prosciutto, with Mixed Greens tossed in a Sherry Vinaigrette
- BUFFALO CHICKEN** 15
Ranch Dressing, Mozzarella Cheese, Buffalo Chicken, and topped with crumbled Bleu Cheese

NON ALCOHOLIC DRINKS

Straws provided upon request.

- Saratoga Sparkling
- Saratoga Lemon-Lime
- Saratoga Orange Tangerine
- Raspberry Lime Rickey
- Root Beer Float
- Coke, Diet Coke
- Sprite
- Ginger Ale
- Pink Lemonade
- IBC Root Beer
- Raspberry Ice Tea
- Arnold Palmer
- Hot Chocolate
- Iced Tea
- Bottled Water
- Energy Drink
- Cappuccino
- Espresso

SIGNATURE SALADS

Add any of the following to our salads: Steak Tips* 8, Grilled Chicken 4

- GREEK** 14
Fresh Romaine, Feta Cheese, Grape Tomatoes, Red Onions, mixed Marinated Olives, Cucumbers, and tossed in a creamy Greek Dressing
- GARDEN SALAD** 12
Mesclun Greens with Grape Tomatoes, Onions, Cucumbers, Carrots, and Bell Peppers
- CAESAR** 13
Fresh Romaine Lettuce tossed with Caesar Dressing, shaved Parmesan Cheese, and Croutons
- CHICKEN SPICED WALNUT** 17
Mesclun Greens with grilled Chicken, roasted Bosc Pears, dried Cranberries, spiced Walnuts, Goat Cheese, and with a Sherry Vinaigrette
- BEEF & BEET SALAD*** 17
Marinated Sirloin Tips sliced thin atop a bed of Mixed Greens, Cucumbers, Tomatoes, fresh poached Beets, and drizzled with a house-made Cilantro-Lime Dressing

*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

SOUPS

Any soup in a Bread Boule add \$2

- NEW ENGLAND CLAM CHOWDER** BOWL 7 CUP 5

SIDES

- French Fries 4
- Rice Pilaf 4
- House Made Onion Rings 6
- Garlic mashed Potatoes 4
- Garden Salad 4
- Caesar Salad 5
- Veggie of the Day 4
- Cole Slaw 3

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

- Gluten Free
- Vegetarian Options

Our menu items are not only of value, but the best quality product using aged steaks, fresh seafood, natural chicken, local produce, and in-season vegetables (from our local farmer's market when available). All menu items are prepared fresh to order.



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ROCKAFELLAS FAVORITES

- SUSAGE RUSTICA** Grilled Sweet Italian Sausage 20
with Mushrooms, Roasted Red Peppers, Spinach, Roma Tomatoes, and Penne tossed in a Parmesan Cream Sauce
- GREMOLATA HADDOCK** Lunch 17 Dinner 23
Fresh Northern Atlantic Haddock, baked golden brown, with Gremolata Bread Crumbs, Italian Parsley, and Garlic. Served with Yukon mashed Potatoes and Mélange of Seasonal Vegetables
- FRIED HADDOCK & CHIPS** Lunch 17 Dinner 23
A traditional favorite, fresh wild North Atlantic Haddock double battered, and deep fried golden brown, served with house-made Onion Rings and crispy French Fries
- CHICKEN MADEIRA** Sautéed Medallions, 22
topped with a Wild Mushroom & Madeira Sauce, herb-roasted Fingerling Potatoes, wilted Spinach
- MARINATED SIRLOIN TIPS*** 🍷 🍷 House-marinated 23
Tender Tips grilled to your liking! Served with choice of two sides
- THE PORTOBELLO TOWER** 🍷 🍷 Herb marinated 19
Portobello Mushrooms and Eggplant, roasted then layered with Goat Cheese, served over a bed of Spaghetti Squash, finished with our house-made Marinara Sauce and shaved Parmesan
- FISH TACOS** Golden fried Haddock on two Flour Tortillas 17
with Greens, Guacamole, Pico De Gallo, and topped with Cilantro Lime Sauce
- BAKED MAC N' CHEESE** A perfect comfort dish, 17
creamy Parmesan and Cheddar Blend, baked golden brown with a Panko Crumb topping in a cast iron skillet
Add: Applewood Bacon; Pulled Pork; or Buffalo Chicken \$3 each

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SANDWICHES, WRAPS & MORE

Served 'til 5. All items served with Natural Fries.

Also try our mashed Potatoes, Seasonal Veggies, Rice Pilaf, or Cole Slaw for only \$2 additional. Gluten-Free Bun \$2

- GRILLED CHICKEN CAESAR WRAP** Chicken, 13
shredded Lettuce, Croutons, shaved Parmesan Cheese, with Caesar Dressing in a Wrap
- FRIED HADDOCK SANDWICH** Golden Fried 16
Haddock, served with Lettuce, Tomato, and Tartar Sauce on a griddled Brioche Roll or with Tartar Sauce on the side
- CRAB CAKE BLT SANDWICH** Loaded with Crab Meat, 17
Lodeep fried golden brown, Applewood Smoked Bacon, with Lettuce, Tomato, and Onion, finished with a Chipotle Aioli on a griddled Brioche Roll
- SUNDRIED TOMATO PESTO GRILLED CHEESE** 13
House-made Sundried Tomato Pesto (no nuts), with fresh Basil, Swiss and Cheddar Cheese on White Rustic Bread with a Tomato Bisque for dipping
- CHICKEN ROCKAFELLA** Grilled all natural Chicken 14
Breast with Roasted Red Peppers, Caramelized Onions, Mozzarella Cheese, Mixed Greens, Balsamic Dressing on a griddled Brioche Roll
- GRILLED CHICKEN AND HUMMUS WRAP** 14
Grilled Chicken, Roasted Red Pepper Hummus slathered on a Wrap with Cucumbers, Bell Peppers, mixed Mediterranean Olives, Feta Cheese and Romaine Lettuce
- KANSAS CITY PULLED PORK** Tender Pork, 14
slow cooked, piled high, slathered with Kansas City BBQ Sauce, on a griddled Brioche Roll
- SOUTHWEST TURKEY WRAP** Oven roasted 14
Turkey Breast, Guacamole, crisp Bacon, Tomatoes, Romaine, Swiss Cheese, with Cilantro-Lime Dressing in a Wrap

ALL NATURAL BRANDT FARMS USDA CHOICE ANGUS BURGERS

*All Burgers are a 1/2 lb of 100% USDA Fresh Ground Beef grilled to your liking. All items served with Natural Fries.
Also try our mashed Potatoes, Seasonal Veggies, Rice Pilaf, or Cole Slaw for only \$2 additional.

- ANGUS BURGER*** Served with Lettuce, Tomato, 14
and Onion on a griddled Brioche Roll
- SOUTHWEST BURGER*** Topped with Cheddar 18
Cheese, Guacamole, & Kansas City BBQ Sauce, Lettuce, Tomato, and Onion, on a griddled Brioche Roll
- MUSHROOM & SWISS BURGER*** Topped with 16
sautéed Mushrooms, Swiss Cheese, Lettuce, Tomato, and Onion on a griddled Brioche Roll
- BLEU BURGER*** Topped with crumbled Bleu Cheese, 17
Bacon, Lettuce, Tomato, and Onion, on griddled Brioche Roll
- BEYOND BURGER** 100% plant-based, served 17
on a griddled Brioche Bun, topped with Lettuce, Tomato, and Red Onion
- LOUISIANA BURGER*** Cheddar Cheese, Bacon, 18
and Pulled Pork, on a Beef Patty, drizzled with Kansas City BBQ Sauce, and topped with Pickled Onions, on a griddled Brioche Roll
- TURKEY BURGER*** Grilled Turkey, Cheddar Cheese, 15
Lettuce, Tomato, and Onion, on a griddled Brioche Roll
- THE FRENCH CONNECTION BURGER*** Topped 17
with Boursin Cheese and Onion Rings, Lettuce and Tomato on a griddled Brioche Bun served with a Pickle Spear and French Fries
- MAKE YOUR OWN:**
\$1 per topping: Extra Cheese, Mushrooms
\$2 Guacamole; \$2 Gluten-Free Bun \$2 Bacon

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A Brief History

Known today as the Daniel Low Building, this building was originally the site of Salem's first church. The church used the second floor of the building for worship, and rented the ground floor to various commercial enterprises including William Bowditch's crockery, glass and China Shop, Edwin Ide's dry goods store, and John P. Peabody's ladies' furnishing store.



The cornerstone of the Daniel Low Building was placed on April 27, 1826 by members of Salem's First Church. In a space beneath the cornerstone was deposited a silver plate bearing the names of past and current ministers of the congregation. Silver was to become an important part of the building's history.

In the 1860s and 1870s, the National Exchange Bank was the sole tenant, adding the vault and double-depth windows, features still in place today.

Daniel Low opened his jewelry business in a corner room in 1867 and soon expanded to the entire first floor.

Low is renowned for creating one of the first mail order catalog businesses, which featured his most popular selling item, a souvenir silver witch's spoon, soon to be a featured item in national publications.

Low died in 1911 and was succeeded by his son Seth until 1939, then by his widow Florence until the 1950s. Seth created a landmark grand staircase between the first and second floors, which has since been demolished.

The Marchino and McKillop families took over the Daniel Low building in 2003, first converting the downstairs to Rockafellas, a premier casual dining restaurant complete with a stage and live weekly entertainment. The original bank vault was also converted to a private dining room for two.

In 2011, the upper floor of Daniel Low was reconstructed as a function hall for all occasions, Colonial Hall.

All of these successful ventures have contributed to Salem's rich history and attract visitors from all over the world.