

APPETIZERS

- NEW ENGLAND STYLE CRAB CAKES** 14
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** 14
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** 14
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
- JUMBO COCONUT SHRIMP** 15
Coconut battered all natural Shrimp deep fried golden brown served with sweet Thai Chili Sauce

FLATBREADS

Substitute a Gluten-free crust on any Flatbread 2

- PULLED PORK** 15
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** 16
Sweet Italian Sausage, Roasted Red Peppers, Caramelized Onions, shredded Mozzarella
- MARGHERITA** 14
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

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
- CHICKEN SPICED WALNUT**  17
Mesclun Greens with grilled Chicken, roasted Bosc Pear, dried Cranberries, spiced Walnuts, Goat Cheese, and with a Sherry Vinaigrette
- CAESAR** 13
Fresh Romaine Lettuce tossed with Caesar Dressing, shaved Parmesan Cheese, and Croutons
- AUTUMN HARVEST SALAD** 15
Mesclun Greens tossed in Rock's Blood Orange Vinaigrette, Red Quinoa, roasted Butternut Squash, sliced Almonds, Bermuda Onions, and English Cucumber
- BEEF & BEET SALAD***  18
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

NEW ENGLAND CLAM CHOWDER BOWL 7 CUP 5

SIDES

- French Fries 5
- Rice Pilaf 4
- 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.

ASK YOUR SERVER FOR OUR DESSERT SELECTION

Gluten Free 

Vegetarian Options 

**Sunday thru Thursday
Full Menu till 10:30 pm**


**Late Night Menu
Friday and Saturday
10:30 pm-12:00 am**

NEW ENGLAND CLAM CHOWDER
BOWL 7 CUP 5

BONELESS CHICKEN FINGERS 14

SIDE OF FRIES 5

SAUCE & CHEESE FLATBREAD 14

ROASTED ROSEMARY & LEMON CHICKEN WINGS 
7 Wings 10 12 Wings 17

ROCKAFELLAS FAVORITES

- SAUSAGE RUSTICA** Grilled Sweet Italian Sausage with Mushrooms, Roasted Red Peppers, Spinach, Roma Tomatoes, and Penne tossed in a Parmesan Cream Sauce 22
- GREMOLATA HADDOCK** 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 23
- FRIED HADDOCK & CHIPS** A traditional favorite, fresh wild North Atlantic Haddock double battered, and deep fried golden brown, served with crispy French Fries 23
- ROCKS LOBSTER ROLL** Traditional New England Lobster Roll, sweet Lobster Meat on a Brioche Bun with Greens and Lemon Aioli served with Fries and Slaw. Available warm with butter only. 25
- THE PORTOBELLO TOWER**   Herb marinated 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 19
- CHICKEN MADEIRA** Sautéed Medallions, topped with a Wild Mushroom & Madeira Sauce, herb-roasted Fingerling Potatoes, wilted Spinach 24
- GRILLED CENTER CUT AGED SIRLOIN STEAK***  28
Red Wine Demiglace and crumbled Blue Cheese, roasted Rainbow Fingerling Potatoes, Seasonal Vegetables
- MARINATED SIRLOIN TIPS***  House-marinated Tender Tips grilled to your liking! Served with choice of two sides 23
- FISH TACOS** Golden fried Haddock on two Flour Tortillas with Greens, Guacamole, Pico De Gallo, and topped with Cilantro Lime Sauce 17
- BAKED MAC N' CHEESE** A perfect comfort dish, creamy Parmesan and Cheddar Blend, baked golden brown with a Panko Crumb topping in a cast iron skillet 17
Add: Applewood Bacon; Pulled Pork; or Buffalo Chicken \$3 each
- PENNE BOLOGNAISE** Pancetta, Pork, Veal and Beef simmered in Pomodora with a touch of Cream, topped with a peppered Ricotta Cheese 22
- MUSSELS & LINGUINE** Sautéed Organic PEI Mussels, Garlic, Butter, White Wine, Italian Cherry Tomatoes served with French Bread Crostini 22
- BUTTERNUT SQUASH RAVIOLI** Tossed in a Parmesan Cream Sauce topped with Spiced Walnuts, dried Cranberries and roasted Butternut Squash 21

ALL NATURAL BRANDT FARMS USDA CHOICE ANGUS BURGERS

*All Burgers are a ½ 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, and Onion on a Brioche Roll 14
- SOUTHWEST BURGER*** Topped with Cheddar Cheese, Guacamole, & Kansas City BBQ Sauce, Lettuce, Tomato, and Onion, on a Brioche Roll 18
- MUSHROOM & SWISS BURGER*** Topped with sautéed Mushrooms, Swiss Cheese, Lettuce, Tomato, and Onion on a Brioche Roll 16
- BLEU BURGER*** Topped with crumbled Bleu Cheese, Bacon, Lettuce, Tomato, and Onion, on a Brioche Roll 17
- BEYOND BURGER** 100% plant-based, served on a griddled Brioche Bun, topped with Lettuce, Tomato, and Red Onion on a Brioche Roll 17
- LOUISIANA BURGER*** Cheddar Cheese, Bacon, and Pulled Pork, on a Beef Patty, drizzled with Kansas City BBQ Sauce, and topped with Pickled Onions, on a Brioche Roll 18
- TURKEY BURGER*** Grilled Turkey, Cheddar Cheese, Lettuce, Tomato, and Onion, on a Brioche Roll 15

MAKE YOUR OWN:

\$1 per topping: Extra Cheese, Mushrooms

\$2 Guacamole; \$2 Gluten-Free Bun \$2 Bacon

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

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.