



Sunday thru Thursday Full Menu till 10:00 pm

Late Night Menu

Friday and Saturday 10:00 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

ALL DESSERTS ALSO AVAILABLE

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
House made fire 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 🍷 14
Signature Rosemary, Garlic and Lemon olive oil marinade roasted to perfection 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

SPINACH & ARTICHOKE DIP 12
Creamy Spinach and Artichoke Dip topped with Shaved Parmesan cheese cradled in a Bread Boule served with Flash Fried Tortilla and pita Chips

FLATBREADS

Substitute a Gluten-free crust on any Flatbread \$2

PULLED PORK 15
Topped with our tender skow cooked Kansas City BBQ Pulled Pork, Cheddar Jack Cheese, and Pickles Sweet Red Onions

VEGGIE 14
Marinated Artichoke Hearts, fire roasted Peppers, Mushrooms, shredded Mozzarella, finished with homemade Pesto

THE NORTENDER 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 SALAD 🍷 🍷 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

ROASTED PEAR & SPICED WALNUT 🍷 14
Mesclun Greens, roasted Bosc Pear, dried Cranberries, spiced Walnuts, Goat Cheese, Sherry Vinaigrette Dressing

CAESAR SALAD 13
Fresh Romaine Lettuce tossed with Caesar Dressing, shaved Parmesan Cheese, and Croutons

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

SOUPS

Served in a Bread Boule for \$2 additional

NEW ENGLAND CLAM CHOWDER BOWL 7 CUP 5

SIDES

French Fries 5 Garden Salad 4

Rice Pilaf 4 Caesar Salad 5

Onion Rings 6 Veggie of the Day 4

Garlic mashed Potatoes 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 🍷

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.

ROCKAFELLAS FAVORITES

- SAUSAGE RUSTICA** 22
Grilled Sweet Italian Sausage with Mushrooms, Roasted Red Peppers, Spinach, Roma Tomatoes, and Penne tossed in a Parmesan Cream Sauce
- GREMOLATA HADDOCK** Lunch portion 17 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 portion 17 23
A traditional favorite, fresh wild North Atlantic Haddock double battered, and deep fried golden brown, served with crispy French Fries
- THE PORTOBELLO TOWER**   19
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
- CHICKEN MADEIRA** 24
Sautéed Medallions, topped with a Wild Mushroom & Madeira Sauce, herb-roasted Fingerling Potatoes, wilted Spinach
- MARINATED SIRLOIN TIPS***  Lunch portion 18 23
House-marinated Tender Tips grilled to your liking! Lunch portion served with French Fries. Dinner portion served with choice of two sides.
- FISH TACOS** 17
Golden fried Haddock on two Flour Tortillas with Greens, Guacamole, Pico De Gallo, and topped with Cilantro Lime Sauce
- BAKED MAC N' CHEESE** 17
A perfect comfort dish, 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
- PENNE BOLOGNAISE** 22
Pancetta, Pork, Veal and Beef simmered in Pomodora with a touch of Cream, topped with a peppered Ricotta Cheese
- MUSSELS & LINGUINE** 22
Sautéed Organic PEI Mussels, Garlic, Butter, White Wine, Italian Cherry Tomatoes served with French Bread Crostini
- BUTTERNUT SQUASH RAVIOLI** 21
Tossed in a Parmesan Cream Sauce topped with Spiced Walnuts, dried Cranberries and roasted Butternut Squash
- MEDITERRANEAN LINGUINE**   17
Sautéed Zucchini and Yellow Squash, Greek Olives, Italian Cherry Tomatoes, fire roasted Red Peppers, Spinach and Basil tossed in roasted Garlic Oil

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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, Onion Rings, Seasonal Veggies, Rice Pilaf, or Cole Slaw for only \$2 additional.

- ANGUS BURGER*** 14
Served with Lettuce, Tomato, and Onion on a Brioche Roll
- SOUTHWEST BURGER*** 18
Topped with Cheddar Cheese, Guacamole, & Kansas City BBQ Sauce, Lettuce, Tomato, and Onion, on a Brioche Roll
- MUSHROOM & SWISS BURGER*** 16
Topped with sautéed Mushrooms, Swiss Cheese, Lettuce, Tomato, and Onion on a Brioche Roll
- BLEU BURGER*** 17
Topped with crumbled Bleu Cheese, Bacon, Lettuce, Tomato, and Onion, on a Brioche Roll
- BEYOND BURGER** 17
100% plant-based, served on a griddled Brioche Bun, topped with Lettuce, Tomato, and Red Onion
- LOUISIANA BURGER*** 18
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
- TURKEY BURGER*** 15
Grilled Turkey, Cheddar Cheese, Lettuce, Tomato, and Onion, on a Brioche Roll

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, Onion Rings, Seasonal Veggies, Rice Pilaf, or Cole Slaw for only \$2 additional.

Gluten-Free Bun \$2

- GRILLED CHICKEN CAESAR WRAP** 14
Chicken, shredded Lettuce, Croutons, shaved Parmesan Cheese, with Caesar Dressing in a Wrap
- FRIED HADDOCK SANDWICH** 16
Golden Fried Haddock, served with Lettuce, Tomato, and Tartar Sauce on a Brioche Roll or with Tartar Sauce on the side
- KANSAS CITY PULLED PORK** 14
Tender Pork, slow cooked, piled high, slathered with Kansas City BBQ Sauce, on a Brioche Roll
- SOUTHWEST TURKEY WRAP** 14
Oven roasted Turkey Breast, Guacamole, crisp Bacon, Tomatoes, Romaine, Swiss Cheese, with Cilantro-Lime Dressing in a Wrap
- CRAB CAKE BLT SANDWICH** 17
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
- 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
- GRILLED CHICKEN ROCKAFELLA** 14
Herb marinated ABF all natural Chicken Breast, fire roasted Red Peppers, caramelized Onion and Mozzarella Cheese, mixed Greens, Sherry Vinaigrette on a 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