





ROCKAFELLAS

A Change of Atmosphere in Casual Dining

Kitchen hours: Sunday-Thursday 11:30am-9:30pm • Friday and Saturday 11:30am-10:30pm

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.

APPETIZERS

- NEW ENGLAND STYLE CRAB CAKES** Fresh Sweet Succulent Crabmeat tossed with Spices & Panko Crumbs, pan-seared, and served with a Chipotle Aioli 16
- HUMMUS PLATE**  Housemade fire-roasted Red Pepper Hummus, Vegetables, marinated Olives, Feta Cheese, and Pita Bread 16
- BONELESS CHICKEN TENDERS** Boneless Chicken Tenders tossed with your choice of Buffalo or BBQ Sauce served with Bleu Cheese or Ranch Dressing for dipping 16
- ROASTED ROSEMARY & LEMON CHICKEN WINGS**  Signature Rosemary, Garlic and Lemon Olive Oil Marinade roasted to perfection 7 Wings 13 12 Wings 20
- WILD P.E.I. MUSSELS** Sautéed wild P.E.I. Mussels with Garlic and Butter, White Wine, Italian Cherry Tomatoes, served with French Bread Crostini 16
- FRIED CALAMARI** Golden fried Calamari & Jalapeño Peppers, served with Cilantro Lime Sauce and Marinara Sauce 16
flash-fried Tortilla and Pita Chips

*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.







FLATBREADS

Substitute a Gluten-free Cauliflower crust on any Flatbread \$3

- PULLED PORK** Topped with our tender slow cooked Kansas City BBQ pulled pork, Cheddar Jack Cheese, and Pickled Sweet Red Onions 17
- VEGGIE** Marinated Artichoke Hearts, fire-roasted Peppers, Mushrooms, shredded Mozzarella, finished with homemade Pesto 16
- THE NORTHENDER** Sweet Italian Sausage, roasted Red Peppers, caramelized Onions, shredded Mozzarella 18
- MARGHERITA** Marinara Sauce, Fresh Mozzarella and our housemade Basil Pesto 16
- FIG AND PROSCIUTTO** Fig Jam and Goat Cheese topped with caramelized Onions, Prosciutto, with Mixed Greens tossed in a Sherry Vinaigrette 17
- BUFFALO CHICKEN** Ranch Dressing, Mozzarella Cheese, Buffalo Chicken, and topped with crumbled Bleu Cheese 17

SIGNATURE SALADS

Add any of the following to our salads: Steak Tips* \$9, Grilled Chicken \$5

- GREEK SALAD**   Fresh Romaine, Feta Cheese, Grape Tomatoes, Red Onions, mixed Marinated Olives, Cucumbers, and tossed in a creamy Greek Dressing 15
- GARDEN SALAD**   Mesclun Greens with Grape Tomatoes, Onions, Cucumbers, Carrots, and Bell Peppers 13
- ROASTED PEAR & SPICED WALNUT SALAD**  Mesclun Greens, roasted Bosc Pear, dried Cranberries, spiced Walnuts, Goat Cheese, Sherry Vinaigrette Dressing 15
- CAESAR SALAD** Fresh Romaine Lettuce tossed with Caesar Dressing, shaved Parmesan Cheese, and Croutons 14
- BEEF & BEET SALAD***  Marinated Sirloin Tips sliced thin atop a bed of Mixed Greens, Cucumbers, Tomatoes, fresh poached Beets, and drizzled with a housemade Cilantro-Lime Dressing 19
- SPRING QUINOA SALAD** Arcadian Greens, pickled Fennel, dried Mission Figs, and crumbled Dolce Gorgonzola, English Cucumbers, Grape Tomatoes, and Sherry Vinaigrette 16

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THE CHOWDA

NEW ENGLAND CLAM CHOWDER BOWL 9 CUP 6

SIDES

- | | | |
|----------------|--------------------------|---------------------|
| French Fries 5 | Garlic Mashed Potatoes 4 | Caesar Salad 5 |
| Rice Pilaf 4 | Garden Salad 4 | Veggie of the Day 4 |
| Onion Rings 7 | | Cole Slaw 3 |

NON ALCOHOLIC DRINKS

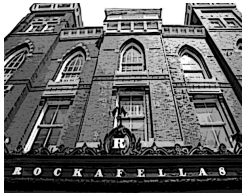
Straws provided upon request.

- | | | |
|-----------------------|-----------------------------|-------------------|
| Saratoga Still | Sprite | IBC Root Beer |
| Saratoga Sparkling | San Pellegrino Blood Orange | Raspberry Ice Tea |
| Raspberry Lime Rickey | San Pellegrino Limonata | Arnold Palmer |
| Root Beer Float | Ginger Ale | Hot Chocolate |
| Coke, Diet Coke | Pink Lemonade | Iced Tea |

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

SAUSAGE RUSTICA Grilled Sweet Italian Sausage with Mushrooms, roasted Red Peppers, Spinach, Roma Tomatoes, and Penne tossed in a Parmesan Cream Sauce	25
GREMOLATA HADDOCK Fresh Northern Atlantic Haddock, baked golden brown, with Gremolata Bread Crumbs, Italian Parsley, and Garlic. Served with Parmesan Risotto and Mélange of Seasonal Vegetables	26
FRIED HADDOCK & CHIPS A traditional favorite, fresh wild North Atlantic Haddock double battered, and deep fried golden brown, served with crispy French Fries and Onion Rings	26
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 housemade Marinara Sauce and shaved Parmesan	22
CHICKEN MADEIRA Sautéed Medallions, topped with a Wild Mushroom & Madeira Sauce, herb-roasted Fingerling Potatoes, wilted Spinach	27
MARINATED SIRLOIN TIPS* House-marinated Tender Tips grilled to your liking! Served with two sides.	26
FISH TACOS Golden fried Haddock on two Flour Tortillas with Greens, Avocado, Pico De Gallo, and topped with Cilantro Lime Sauce	20
CHICKEN ADOBADO OR CARNITAS ADOBADA TACOS On two Flour Tortillas with Greens, Cilantro and White Onion topped with Cilantro Lime Sauce	18
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 Add: Applewood Bacon; Pulled Pork; or Buffalo Chicken \$3 each	20
MUSSELS & LINGUINE Sautéed Organic PEI Mussels, Garlic, Butter, White Wine, Italian Cherry Tomatoes served with French Bread Crostini	25
MEDITERRANEAN LINGUINE Sautéed Zucchini and Yellow Squash, Greek Olives, Italian Cherry Tomatoes, fire-roasted Red Peppers, Spinach and Basil tossed in roasted Garlic Oil	20
GRILLED CENTER CUT NEW YORK SIRLOIN STRIP STEAK Gorgonzola compound Butter, Herb Roasted Yukon Potatoes, and Mélange of Vegetables	35

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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, Seasonal Veggies, Rice Pilaf, or Cole Slaw for only \$2 additional, Onion Rings \$3.

ANGUS BURGER* Served with Lettuce, Tomato, and Onion on a Brioche Roll	16
SOUTHWEST BURGER* Topped with Cheddar Cheese, Avocado, & Kansas City BBQ Sauce, Lettuce, Tomato, and Onion, on a Brioche Roll	20
MUSHROOM & SWISS BURGER* Topped with sautéed Mushrooms, Swiss Cheese, Lettuce, Tomato, and Onion on a Brioche Roll	18
BLEU BURGER* Topped with crumbled Bleu Cheese, Bacon, Lettuce, Tomato, and Onion, on a Brioche Roll	19
BEYOND BURGER 100% plant-based, served on a griddled Brioche Bun, topped with Lettuce, Tomato, and Red Onion	19
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	20
TURKEY BURGER* Grilled Turkey, Cheddar Cheese, Lettuce, Tomato, and Onion, on a Brioche Roll	17
MAKE YOUR OWN: \$1 per topping: Extra Cheese, Mushrooms \$2 Guacamole; \$2 Bacon \$2 Gluten-Free Bun	

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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, Onion Rings \$3. Gluten-Free Bun \$2

GRILLED CHICKEN CAESAR WRAP Chicken, shredded Lettuce, Croutons, shaved Parmesan Cheese, with Caesar Dressing in a Wrap	16
FRIED HADDOCK SANDWICH Golden Fried Haddock, served with Lettuce, Tomato, and Tartar Sauce on a Brioche Roll	18
ROCKS TURKEY CLUB Oven roasted Turkey Breast served on White Rustic Bread, Lettuce, Tomato and Applewood Bacon, Avocado and Chipotle Aioli	16
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	19
GRILLED CHICKEN ROCKAFELLA Herb marinated ABF all natural Chicken Breast, fire-roasted Red Peppers, caramelized Onion and Mozzarella Cheese, mixed Greens, Sherry Vinaigrette on a Brioche Roll	16
GRILLED CHICKEN AND HUMMUS WRAP Grilled Chicken, Roasted Red Pepper Hummus slathered on a Wrap with Cucumbers, Bell Peppers, mixed Mediterranean Olives, Feta Cheese and Romaine Lettuce	15
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	14
SOUTHWEST TURKEY WRAP Oven roasted Turkey Breast, Avocado, crisp Bacon, Tomatoes, Romaine, Swiss Cheese, with Cilantro-Lime Dressing in a Wrap	15

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