ROCKAFELLAS

A Change of Atmosphere in Casual Dining

Kitchen hours: Sunday-Thursday 11:30am-10:00pm • Friday and Saturday 11:30am-11:00pm

APPETIZERS

NEW ENGLAND STYLE CRAB CAKES Fresh Sweet Succulent Crabmeat tossed with Spices & Panko Crumbs, pan-seared, and served with a Capelet Aioli 16

HUMMUS PLATE Housemade feta-creamed 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 Blue 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 Steamed wild P.E.I. Mussels with Garlic and White Wine, Italian Cherry Tomatoes, served with French Bread Crostini 16

FRIED CALAMARI Golden fried Calamari & Jalepeño Peppers, served with Citrus Lime Sauce and Mamanou Sauce 16

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

SIGNATURE SALADS

Add any of the following to our salads: Steak Tips* 9 Grilled Chicken SS 5/23/22 10:53 AM  Page 1

SPRING QUINOA SALAD

CAESAR SALAD

ROASTED PEAR & SPICED WALNUT SALAD & Mélangé of Seasonal Vegetables on a Brioche Roll

Feta Cheese and Romaine Lettuce

GRILLED CENTER CUT NEW YORK STRIP STEAK

MEDITERRANEAN LINGUINE

MARINATED SIRLOIN TIPS*

TURKEY BURGER*

LOUISIANA BURGER*

ANGUS BURGER*

SOUTHWEST TURKEY WRAP

GRILLED CHICKEN CAESAR WRAP

FIG AND PROSCIUTTO

PULLED PORK

ROASTED ROSMAR Y & LEMON CHICKEN WINGS

Golden fried Haddock on two Flour Tortillas with Greens, Avocado, Pico De Gallo, and topped with Cilantro Lime Sauce

Topped with our tender slow cooked Kansas City BBQ pulled Pork, Cheddar Jack Cheese, and Pickled Sweet Red Onions

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

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FLATBREADS

Substitute a Gluten-free Sourdough crust or any Flatbread SS

PULLED PORK Topped with our tender slow cooked Kansas City BBQ pulled Pork, Cheddar Jack Cheese, and Pickled Sweet Red Onions

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

THE NORTHERNER Italian Sausage, roasted Red Peppers, marinated Onions, shredded Mozzarella

MARGHERITA Marinated Tomato Sauce, fresh Mozzarella and our homemade Basil Pesto

FISH AND PROSCIUTTO Fig Jam and Sweet Goat Cheese topped with Prosciutto, Mixed Greens tossed in a Sherry Vinaigrette

BUFFALO CHICKEN Ranch Dressing, Mozzarella Cheese, Buffalo Chicken, and topped with crumbled Blue Cheese

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SANDWICHES, WRAPS & MORE

GRILLED CHICKEN CAESAR WRAP Chicken, shaved Lettuce, Croutons, shaved Parmesan Cheese, with Caesar Dressing in a Wrap

FRIED HADDOW SANDWICH Golden fried Haddock, served with Lettuce, Tomato, and Tartar Sauce on a Brioche Roll

ROCKS TURKEY CLUB Oven roasted Turkey Breast served on White Rustic Bread, Lettuce, Tomato and Applewood Bacon, Avocado and Chipotle Aioli

CRAB CAKE BLT SANDWICH Laced with Crab Meat, deep fried golden brown, Applewood Smoked Bacon, with Lettuce, Tomato, and Onion, finished with a Chipotle Aioli on a Baguette Roll

GRILLED CHICKEN ROCKAFELLA Herb marinated ABF all natural Chicken Breast, fire-roasted Red Peppers, caramelized Onions and Mozzarella Cheese, mixed Greens, Sherry Vinaigrette on a Baguette Roll

GRILLED CHICKEN AND HUMMUS WRAP Grilled Chicken, Roasted Red Pepper Hummus slathered on a Wrap with Cucumbers, Bull Peppers, mixed Mediterranean Olives, Feta Cheese and Romaine Lettuce

SUNRIED TOMATO PESTO GRILLED CHEESE House-made Sunried Tomato Pesto (no nuts), with fresh Basil, Swiss and Cheddar Cheese on White Rustic Bread with a Tomato Brieque for dipping

SOUTHWEST TURKEY WRAP Oven roasted Turkey Breast, Avocado, crisp Bacon, Tomatoes, Romaine, Swiss Cheese, with Cilantro-Lime Dressing in a Wrap

*All items served with Natural Fries. Ask for our mixed Peppers, Seasonal Veggies, Red Papi, or Cole Slaw for only $1 additional. Onion Rings SS Gluten-Free Bun SS

ALL NATURAL BRAND FARMS USDA CHOICE ANGUS BURGERS

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 Blue Cheese, Bacon, Lettuce, Tomato, and Onion, on a Brioche Roll 19

BEYOND BURGER 100% plant-based, served on a seeded 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: Lettuce, Mushrooms, Guacamole, Bacon $2 Gluten-Free Bun

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ROCKAFELLAS Favorites

SAUSAGE RUSTICA Grilled Sweet Italian Sausage with Mushrooms, roasted Red Peppers, Spinach, Roma Tomatoes, and Pome tossed in a Parmesan Cream Sauce

GORMOLOTA HADDOW Fresh Northern Atlantic Haddock, baked golden brown, with Gormolata Bread Crumbs, Italian Parsley, and Garlic. Served with Parmesan Risotto

FRIED HADDOW & CHIPS A traditional favorite, fresh North Atlantic Haddock double battered, and deep fried golden brown, served with crispy French Fries and Onion Rings

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

CHICKEN MADEIRA Sautéed Mediterranea, topped with a Wild Mushroom & Bourdelaise Sauce, herbed roasted Fingerling Potatoes, white Spinach

MARRIATED SIRLOIN TIPS* Herb marinated Tender Tips grilled to your liking! Served with choice of 2 sides

FISH TACOS Golden fried Haddock on two Flour Tortillas with Greens, Avocado, Pico De Gallo, and topped with Chipotle Lime Sauce

POLLO ADOBADO OR CARNITAS ADOBAD TACOS On Two flour Tortillas with Greens, Chipotle and White Onion topped with Chipotle Lime Sauce

BAKED MAC’N’ CHEESE A perfect comfort dish, creamy Parmesan and Cheddar Blend baked golden brown with a Parmesan Crab topping in a cast iron skillet

ADD: Applewood Bacon, Pulled Pork, or Buffalo Chicken $3 each

MUSSELS & LINGUINE Sautéed Organic P.E. Mussels, Garlic, Butter, White Wine, Italian Cherry Tomatoes served with French Bread Crustini

MEDITERRANEAN LINGUINE Sautéed Zucchini and Yellow Squash, Greek Olives, Italian Cherry Tomatoes, fire-roasted Red Peppers, Spinach and Basil tossed in roasted Garlic Oil

GRILLED CENTER CUT NEW YORK SIRLOIN STEAK Grilled marinated Butter, Herb Roasted Yukon Potatoes, and Milonga of Vegetables

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

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.

Glorious Vegetables

THE CHOWDA

NEW ENGLAND CLAM CHOWDER BOWL 9 CUP 6

FRESH Fries 5 Rice Plat 4 Caesar Salad 5

Garlic Mashed Potatoes 4 Veggie of the Day 4

Garden Salad 4 Cafe Slow 3

Non Alcoholic Drinks

Saratoga Still Raspberry Lime Rickey

Raspberry Lime Rickey Root Beer Float

Coca, Diet Coke

Spirite

San Pellegrino Blood Orange

San Pellegrino Limonata

Ginger Ale

Pink Lemonade

IBC Root Beer

Raspberry Ice Tea

Arnold Palmer

Hot Chocolate

Iced Tea

Bottled Water

Energy Drink

Cappuccino

Espresso

Served ‘til 5.

Little Rock's Menu

All kids selections $9 +tax

All Kids selections include Fountain Drink

Traditional Cheese Flatbread

Mozzarella Cheese, Marinara Sauce

Chicken fingers w/fries

Honey Mustard

Grilled Cheese Sandwich

Pasta

Our fresh pasta with butter or Marinara Sauce

Macaroni & Cheese

Grilled Chicken Sandwich

With Lettuce & Tomato

Fresh Haddock Fish Stix Wraps

Ice Cream Sundaes 3

SBC Root Beer Float 3$