

Rocco's TAVERN

RAW BAR

CRAB CLAWS 5 (per piece)

ICE COLD JUMBO SHRIMP 6 (per piece)

BABY LOBSTER TAIL 21

EAST & WEST COAST OYSTER SELECTION 4 each

All accoutrements included

Let's make it a tower! Talk to your server

5 O'CLOCK SPECIAL

Served Anytime

Tito's Dirty Martini

Truffle Fries

Spicy Caesar

27

APPETIZERS

COCONUT SHRIMP 21

3 per order

OYSTERS ROCKEFELLER 19

4 pieces

FRESH BANG ISLAND MUSSELS 23

Served spicy red tomato sauce or white wine garlic sauce

LOLLIPOP LAMB CHOPS 26

Lemon • Oregano • Olive Oil

ROCCO'S BREAD SERVICE 8

Parsley Butter • Basted Parker Roll • Flake Salt

SOUPS & SALADS

Add chicken, shrimp, and salmon

LOBSTER BISQUE 15

SPICY CAESAR 12

Crisp Romaine • Everything Seasoning • Croutons
Calabrian Chile Caesar Dressing • Parmigiano Reggiano

HARBOR COUNTRY SALAD 10

Local Mixed Greens • Egg • Radish • Baby Heirlooms • Shredded Carrots
Choice of Housemade Dressing: Green Goddess,
Creamy Garlic or Balsamic Vinaigrette

VINE RIPE TOMATO &
ONION RING SALAD 16

Crispy Onion Rings • Danish Bleu Cheese
Bacon • Drizzled Aged Balsamic

BURGERS

Served with lettuce, tomato, onion and handcut fries
Add-on Sunny Side up Egg (\$5) or Thick Cut Bacon (\$6)

FARINA'S CLASSIC 18

10 oz Special Burger Blend • Choice of Cheese • Brioche

FRENCH ONION BURGER 21

10 oz Special Burger Blend • Gruyère • Aioli
Port Wine Caramelized Onions • Brioche

PATTY MELT 17

6oz Prime Ground Burger • American Cheese
Caramelized Onions • Pickles • Marble Rye

STEAKS & CHOPS

28 Days Wet-Aged. All served
char-grilled with au jus and maitre-d butter

CHICAGO CUT BONE-IN RIBEYE 74

24 oz

FILET 52/72

8 oz or 12 oz

NEW YORK STRIP STEAK 48

16 oz

CENTER-CUT SKIRT STEAK 38

12 oz

BONE-IN PORK CHOP 32

16 oz

COLORADO LAMB CHOP 44

Two 7 oz Chops with Mint Jelly

HOUSE SPECIALTY

HONG KONG STEAK FOR TWO

32oz Prime Porterhouse

With Sautéed Asian Vegetables Hoisin-Sake Sauce

110

AUSTRALIAN COLD WATER JUMBO LOBSTER TAIL

14 oz Served with Drawn Butter and Fresh Vegetables

79

COUNTRY HAM PLATTER

Bone-in Ham (West Virginia) & Prosciutto Cotto (Italy)

Comte Cheese, 7-year Aged Cheddar, Housemade Pickles, Gherkins,
Sea Salt Butter, Stone Ground Mustard, Grilled Pumpernickel
Bread, Marcona Almonds

~ Pairs wonderfully with oysters ~

22

ENTRÉES

YVONNE'S HOT HONEY CHICKEN 28

Herb Breaded Chicken • Glazed Baby Carrots • Housemade Hot Honey Sauce

STEAK DIANE 44

Filet Medallions • Mushrooms • Rich Cognac Sauce • Wild Rice

SHRIMP FRANCESE 42

Egg Battered Jumbo Shrimp Delicate Lemon White Wine Sauce • Sautéed Rapini

STEAK FRITES 35

Butcher's Cut Served with Maitre-d Butter

CRISPY BRICK CHICKEN 36

Lemon Oreganato Sauce

ACCOMPANIMENTS

OSCAR-STYLE 22

BABY LOBSTER TAIL 21 (5oz) or 31 (7oz)

JUMBO SHRIMP 6 (per piece)

VELASCO OR OREGANATO SAUCE 5

BEARNAISE OR BORDELAISE SAUCE 5

SIDES

JUMBO BAKED POTATO (LOADED) 12

Whipped Butter • Sour Cream • Bacon • Chives

CARUSO'S GIARDINIERA MAC & CHEESE 14

Spicy Cheese Sauce • Radiatori Pasta • Herb Breadcrumb

CREAM SPINACH 14

Better and hotter than Morton's

CRISPY HANDCUT FRIES 9

Served with Spicy Ketchup — Make it Truffle Fries +\$3

ROASTED BRUSSEL SPROUTS 15

Pine Nuts • Bacon • Balsamic Butter

SAUTÉED MICHIGAN ASPARAGUS 16

Brown Butter • Lemon • Parmigiano Reggiano

ADAN'S MUSHROOM & CIPOLLINI ONIONS 15

Served with Burgundy Wine Sauce

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS, MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. PLEASE NOTE THAT A SERVICE CHARGE OF 2.93% WILL BE ADDED TO YOUR BILL WITH THE USE OF CARD PURCHASES TO OFF SET COST *