

Starters

Baby Red Oak Salad	15
curried chic peas, cherries, goat cheese, oregano vinaigrette	
*Peppered Beef Carpaccio	17
arugula, parmesan reggiano, caper sherry vinaigrette	
Poutine	16
hand cut fries, smoked cheddar, country sausage gravy	
The Wedge	16
iceberg, applewood smoked bacon, tomatoes, roquefort fondue, crispy onion strings	
Fried Shrimp & Honey Garlic Sauce	15
cashews, cilantro	
Buffalo Fried Cauliflower	16
roquefort fondue & micro celery	
Steamed Littleneck Clams	18
tomatoes, basil, shallots, garlic, chablis, grilled baguette	
Potato & Parmesan Gnocchi	16
shiitake mushrooms, broccoli rabe, cranberry orange relish, butternut squash sauce	
Cider Glazed Chicken Livers	16
arugula, roasted butternut squash, cranberries, warm bacon vinaigrette	

Sparkling Wine & Rosé

Adami , Prosecco, Treviso, Italy 2017	9
Campuguet , Rosé, Provence 2018	13

Whites

Bollini , Pinot Grigio, Trentino, Italy 2018	10
Seresin , 'Momo', Sauvignon Blanc, NZ 2018	11
Zum Martin Sepp , Gruner, Austria 2018	11
Louis Jadot , Bourgogne, Burgundy 2015	12
Newton , 'Skyside' Chardonnay, Napa 2017	13
Barton & Guestier , Sancerre, Loire 2017	15

Reds

CMS , Red Blend, WA 2015	11
Spoken Barrel , Cabernet Sauv, WA 2015	12
Bodega Amalaya , Malbec, Argentina 2017	13
Averaen , Pinot Noir, OR 2017	13
Decoy , Cab Sauv, Sonoma, CA 2017	14
Pendulum , Cabernet Sauv, WA 2016	15

Rockfish

**now offering full service catering
with mobile brick oven**

Entrees

"Chicken & Waffles"	20
buttermilk fried chicken, spicy voodoo sauce, maple gravy	
Pressed Cuban Sandwich & Fries	18
roasted pork loin, smoked ham, pickles, red onion, chipotle aioli	
*Sea Salt Brine Pork Chop	30
garlic spinach, apple potato hash, calvados reduction	
Hunter's Ragu	28
braised chicken, italian sausage, mushrooms, tomatoes, escarole, penne, mascarpone	
*Pan Roasted Atlantic Salmon	30
corn & applewood smoked bacon risotto, haricots verts, cider reduction	
*Pan Roasted Cod	29
haricots verts, pine nut & black currant salad, mashed potatoes, citrus beurre blanc	
*Grilled NY Strip & Fries	38
asparagus, mushrooms & cabernet sauce	
*Pan Roasted Atlantic Halibut	36
creamed spinach, japanese sweet potatoes, pinot noir reduction	
*Double Cheeseburger & Fries	18
caramelized onions, vermont cheddar, brioche bun	
Vegetarian Plate	28
chef's choice of vegetables & starches	

From the Wood Oven

Charred Tuscan Style Jumbo Wings	16
wood smoked, herb buttermilk dipping sauce	
"Potato Skins" Flatbread	18
potatoes, applewood smoked bacon, red onions, cheddar, crème fraiche	
Duck Confit Flatbread	20
shiitake mushrooms, baby arugula, balsamic onions, asiago cheese	
Classic Flatbread	15
house-made red sauce, mozzarella, parmesan	

**Consuming raw or undercooked shellfish or meat
may increase your risk of food borne illness*

***Per the Before placing your order, please inform
your server if a person in your party
has a food allergy*

****MA Food Code,
a copy of the most recent establishment inspection
report is available upon request*