


rocks Lounge

KITCHEN HOURS:

Tuesday - Thursday 4:00pm to 10:00pm

Friday - Saturday 4:00pm to 11:00pm

Sunday 12:00pm to 9:00pm

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SHAREABLE FARE

ROCKS NACHOS

seasoned ground beef, onion, tomato, cheddar cheese, guacamole, jalapeños, sour cream, salsa 10.99

SPICY CRAB BALLS

jumbo lump crabmeat & spicy aioli, breaded w/panko crumbs 12.99

SESAME SEED ENCRUSTED TUNA

seared rare ahi tuna atop asian coleslaw, finished with sriracha aioli and sweet ginger soy 12.99

FISH TACOS

southwest seasoned haddock with provolone cheese, avocado, and pico de gallo 9.99

POPCORN TEMPURA SHRIMP

served atop asian coleslaw, drizzled with ginger soy sauce and sriracha aioli 11.99

FRIED DILL PICKLE CHIPS

served with a spicy buttermilk ranch 7.99

SWEET POTATO WAFFLE SKINS

topped with slow smoked pork and bbq sauce, cheddar cheese, chipotle sour cream and scallions 9.99

FRIED CALAMARI

served with a sriracha aioli 10.99

BAKED PRETZELS

served with beer cheese and stone ground mustard 8.99

SOUTHWEST CHICKEN EGG ROLLS

grilled chicken, corn, black beans, jalapenos, monterey jack cheese, rolled in a tortilla, served with an avocado aioli 8.99

CRAB DIP

jumbo lump crabmeat, old bay cream cheese, topped with cheddar cheese, served with garlic and herb crostinis 11.99

CARIBBEAN JERK CHICKEN QUESADILLA

jerk seasoned chicken and cheddar cheese, grilled in a flour tortilla and served with pineapple salsa 10.99

SPICY CLAMS CASINO

littleneck clams baked with a spicy clam filling, topped with bacon and provolone cheese 9.99

CRAB JALAPENO RANGOON

jumbo lump crabmeat, bacon and jalapenos in a cream cheese filling stuffed in an egg roll wrapper with an old bay aioli 10.99

FLATBREADS

CARIBBEAN JERK CHICKEN

chipotle barbecue sauce, jerk chicken, caramelized onions, cheddar cheese 9.99

MARGHERITA

brushed with a roasted garlic oil, topped with cherry tomatoes, basil and mozzarella cheese 8.99

MEAT LOVERS

roasted garlic tomato sauce, topped with pepperoni, sausage, ham and mozzarella cheese 9.99

WILD MUSHROOM

brushed with a roasted garlic oil, topped with portabella, shitake and button mushrooms, sundried tomatoes and goat cheese 9.99

PHILLY CHEESESTEAK

roasted garlic tomato sauce, topped with thinly sliced prime rib, caramelized onions and peppers and mozzarella cheese 9.99

Ask about our CHEF SPECIALS!

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

WINGS

BUFFALO CHICKEN WINGS or BONELESS WINGS

served with celery and bleu cheese or ranch dressing

8 pc 7.99 | 12 pc 10.99 | 16 pc 13.99

WET SAUCES

mild | hot | extra hot
sweet & sour | bbq | chipotle bbq
garlic parm | sweet chili

DRY RUBS

caribbean jerk | southwest
lemon pepper | old bay | cajun

HAND-HELDS

ANGUS BURGER, CHICKEN BREAST or PORTABELLA

served with lettuce, tomato and pickle on a toasted kaiser roll with french fries

BREAKFAST

hickory smoked bacon, cheddar cheese, topped with an over easy egg 11.99

CHEESE TRIO

topped with cheddar, american and provolone 9.99

BACON CHEDDAR

hickory smoked bacon, topped with cheddar cheese 10.99

BLACK & BLEU

dusted with cajun seasoning, topped with caramelized onions and wild mushrooms with bleu cheese crumbles 10.99

WILD MUSHROOM

sautéed portobella, shiitake and button mushrooms, swiss cheese 9.99

BILLY GOAT

baby spinach and sundried tomatoes, topped with goat cheese 9.99

SOUTHWEST

dusted with taco seasoning, topped with avocado, salsa, sour cream and pepper jack cheese 9.99

SMOKEHOUSE

hickory smoked bacon and bbq sauce topped with gouda cheese and fried onion straws 11.99

CRAB MELT

jumbo lump crabmeat, old bay cream cheese topped with provolone and cheddar cheese 11.99

SALADS

ROCKS HOUSE

spring mix, tomatoes, peppers, onions, cucumbers, herb croutons, hard boiled egg, cheddar cheese, your choice of dressing 5.99

CAESAR

romaine lettuce, herb croutons, shaved asiago cheese, creamy caesar dressing 5.99

GREEK

spring mix, feta cheese, kalamata olives, onions, tomatoes, cucumbers, greek dressing 6.99

BABY SPINACH

bleu cheese crumbles, toasted walnuts, warm bacon vinaigrette 6.99

ICEBERG WEDGE

herb croutons, bleu cheese crumbles, bacon, sundried tomatoes, creamy bleu cheese dressing 6.99

To any salad above, add your choice of

CHICKEN 5.00, STEAK 6.00, SHRIMP 6.00, or SALMON 7.00

STRAIGHT UP

BLACK & BLUE MARTINI

Stoli Blueberi, Chambord, sours, cranberry, wildberry puree 9.00

CAKE BY THE OCEAN

Crown Vanilla, Malibu, grenadine, pineapple juice, topped with a cherry 8.50

DRUNKEN PEACH

Ketel One Peach & Orange Blossom, peach puree, mint syrup, lime juice, soda 8.00

PINK ELEPHANT

Ketel One Grapefruit & Rose, splash of lime juice, lemonade, and cranberry juice 8.00

SALTED PB PRETZEL

Skrewball PB Whiskey, Ole Smoky Salted Caramel Whiskey, Dark Chocolate Godiva, and cream, served with salted rim 8.50

THE STILETTO

Ketel One, triple sec, strawberry puree, oranges, cranberry juice 8.50

MOSCOW MULES

CLASSIC

Stoli, lime juice, and ginger beer 8.00

DARK BERRY

Faber Raspberry, blackberry brandy, muddled cherries, ginger beer, cranberry juice, traditional copper mug 8.50

JAMAICAN

Malibu Rum, lime juice, pineapple juice, and ginger beer 7.50

JUST PEACHY

muddled lemons, Bird Dog Peach Whiskey, ginger beer, and a splash of lemonade and lime juice 8.50

MEXICAN

Jose Cuervo, lime juice, and ginger beer 7.50

SLOW SUNRISE

Faber Orange, Stirrings Pomegranate Liqueur, cranberry juice, lime juice, and ginger beer 8.00

TENNESSEE

Jack Daniels, lime juice, and ginger beer 8.00

ON THE ROCKS

5 O'CLOCK WATERMELON

Ole Smoky Salted Watermelon Whiskey, Jose Cuervo, triple sec, sours, splash of orange juice, served tall with salt rim 8.50

APPLE OF MY EYE

Faber Grapefruit, Berentzen Apple, and pineapple juice 6.00

GREEN TEA

Jameson, Stirrings Peach, sours, orange juice, sierra mist, served tall 7.00

LAVEN' UP

Single Prop Caribbean Rum with Coconut Water, lavender simple syrup, lemon juice, and club soda 6.00

PAIN RELIEVER

Dorda Coconut, Captain White, triple sec, pineapple and orange juice, served tall with sprinkle of nutmeg 8.00

RACHEL'S ROOTBEER

Smirnoff Whipped Vodka, RumChata, and rootbeer, served tall 7.00

ROCKS RUM RUNNER

Captain Morgan Spiced, Captain Morgan White, blackberry brandy, banana liqueur, oj, pineapple juice, grenadine, and floater of Goslings Dark Rum, served tall 8.50

ROYAL POM IN MY A**!

Crown Apple, Stirrings Pomegranate, ginger ale, served tall 8.50

SALTED KARAMEL WHITE RUSSIAN

Ole Smoky Salty Caramel Whiskey, Kahlua, cream 6.50

SPICY MANGO HEAT

Ole Smoky Mango Habanero Whiskey, mango puree, orange juice, club soda, bitters 6.50

STRAWBERRY MOONEY

muddled lemons, Ole Smoky Strawberry Moonshine, and lemonade, served tall 7.00

TIPSY ARNOLD

New Amsterdam Lemon, Stirrings Peach, lemonade, and iced tea, served tall 7.50

WANNA MANGO

Faber Mango, Strawberry Vodka, strawberry puree, cranberry juice, and sprite, served tall 7.50

DRAFT BEERS

ANGRY ORCHARD

SAMUEL ADAMS SEASONAL

BUD LIGHT

SHOCKTOP

GUINNESS

TRÖEGS PERPETUAL IPA

MILLER LITE

YUENGLING LAGER

Ask about our ROTATING TAPS!

BOTTLED BEERS

BECK'S N.A.

LORD HOBO BOOMSAUCE

BLUE MOON

MACKENZIES

BELGIAN WHITE

BLACK CHERRY CIDER

BLUE MOON LIGHTSKY

MICHELOB ULTRA

BUD LIGHT

MILLER LITE

CHIMAY RESERVE BLUE

NEW BELGIUM

COORS LIGHT

VOODOO RANGER JUICY

CORONA EXTRA

NEWCASTLE

CORONA PREMIER

ROLLING ROCK

DESCHUTES

SAMUEL ADAMS

BLACK BUTTE PORTER

BOSTON LAGER

DOGFISH HEAD 90 MINUTE

SIERRA NEVADA PALE ALE

DOGFISH HEAD

SMIRNOFF ICE

SEAQUENCH ALE

STELLA ARTOIS

DOGFISH HEAD

TRÖEGS JAVA HEAD STOUT

SLIGHTLY MIGHTY

TRÖEGS SUNSHINE PILSNER

DOS EQUIS SPECIAL LAGER

TWISTED TEA RASPBERRY

EVIL GENIUS STACY'S MOM

WHITE CLAW SELTZERS

HEINEKEN

YUENGLING TRADITIONAL

WINES BY THE GLASS

CANYON ROAD MOSCATO 7.00

MONTEVINA PINOT GRIGIO 7.50

KENDALL JACKSON CHARDONNAY 8.00

ADAMS COUNTY WINERY REBEL RED 7.50

J LOHR PINOT NOIR 8.00

ANGELINE MERLOT 7.50

LOUIS M MARTINI CABERNET SAUVIGNON 8.50

SHOTS

APPLE STREUSEL

Ole Smoky Apple Pie Moonshine and RumChata 6.00

BEE STING

Jack Daniel's, Buttershots, Fireball 5.50

KELLY'S SNACK

Dorda Coconut, Melon Schnapps, pineapple juice 5.50

PEANUT BUTTER COOKIE

Skrewball PB Whiskey and RumChata 6.00

PURPLE HOOTER

Tito's Vodka, Razzmatazz, sours, lemon juice 4.50

SEXY ALLIGATOR

Jagermeister, Malibu, melon schnapps, pineapple juice, Razzmatazz 5.00

TWISTED KLONDIKE

Frangelico, Baileys, Rumble Minze 5.50

WOOWO

Stoli, Stirrings Peach, cranberry juice 4.50

HAPPY HOUR:

4:00pm to 6:00pm

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