

CHEF DE CUISINE

Jordan Buendia

ROCOJO

STEAK

SOUS CHEF

Donald Burnett

APPETIZERS

GRILLED OCTOPUS	14	AHI TUNA TARTARE	15
Pickled Pearl Onions, Duck Fat Potatoes, Romesco, Olives		Foraged Mushroom Escabeche, Chives, EVOO	
JUMBO LUMP CRAB CAKE	18	KOREAN STYLE DUCK	13
Pommery Mustard Butter, Petite Greens		Kimchi Meringue, Scallions, BBQ Sauce, Rice Cracklin	
BEEF CARPACCIO (<i>Filet Mignon</i>).....	13	JUMBO SHRIMP	15
Arugula, Horseradish Cream, Pickled Onion, Parmesan, Capers		Halloumi Cheese Fries, Capers, Fennel Salad, Lemon, EVOO	

ON THE ROCKS

SHRIMP COCKTAIL 16

Cocktail Sauce

JUMBO LUMP CRAB 17

Remoulade

HALF LOBSTER TAIL 16

Mustard Aioli

RAW OYSTERS MKT

East Coast - West Coast

Half Dozen / Dozen

Cocktail Sauce - Cucumber Mignonette

SEAFOOD PLATTER 64

Traditional Accompaniments

BUTCHER BLOCK



CURED & AGED MEATS,
ARTISANAL CHEESE & ACCOMPANIMENTS

Small 14 | Large 25

LOBSTER BISQUE WITH COGNAC CREAM 10

SALADS

LOCAL GREENS..... **10**

Radish, Hearts of Palm, Pommery Mustard Vinaigrette

COUNTRY SALAD..... **10**

Heirloom Tomatoes, Cucumbers, Green Peppers, Red Onions,
Greek Feta, Olives, Red Wine Vinegar

THE WEDGE..... **11**

Heirloom Tomatoes, Bacon Jam, Chives, Bleu Cheese Dressing

CLASSIC CAESAR*..... **10**

Romaine, Parmigiano Reggiano, Homemade Croutons

Spicy Bacon Dressing plus 2

BURRATA..... **12**

Arugula, Fresh Watermelon, Jewel Heirloom, Watermelon Radish,
Balsamic Pearls

BURGERS

*All Burgers served with
Parmesan Truffle Fries*

BLACK & BLUE 18

Black Angus, Bleu Cheese Crumbles,
Bacon Jam, Brioche

AHI BURGER 20

Fresh Seared Ahi Tuna Steak, Gruyere,
Remoulade, Brioche

**There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.*

STEAKS & CHOPS

GRASS FED FILET MIGNON 7 oz.....	38
PETITE FILET MIGNON 7 oz.....	37
FILET MIGNON 10 oz.....	46
NY STRIP 14 oz.....	43
RIBEYE 16 oz.....	48
DRY AGED COWBOY RIBEYE 45 day - 20 oz.....	62
DRY AGED PORTERHOUSE 45 day - 40 oz.....	97
PORK CHOP <i>Southeast Family Farms</i> - 14 oz.....	30

CHEF'S FAVORITES

MISO SALMON.....	28
Baby Bok Choy, Shiitake Mushroom, Rice Puff, Ginger Miso Butter	
YELLOWTAIL SNAPPER.....	32
Fingerling Potatoes, Seasonal Foraged Mushrooms, Charred Corn, Orange Saffron Butter	
LOBSTER AMERICANA.....	28
Spicy Lobster Cognac Cream, Lobster, Fresh Tagliatelle, Tarragon	
GEORGES BANK SEA SCALLOPS.....	34
Jerusalem Artichoke, Baby Kale, Black Truffle Agrodulce	
ROASTED CHICKEN <i>Poulet Rouge</i>	27
Ginger Carrot Puree, Baby Spinach, Seasonal Foraged Mushrooms	
RACK OF LAMB.....	39
Roasted Vegetables, Farro, Tarragon Veal Jus	



STEAK ENHANCEMENTS

Indulgent additions to your steak

BÉARNAISE 5

AU POIVRE 5

TRUFFLE BUTTER 9

BLUE CHEESE BUTTER BRÛLÉE 8

OSCAR STYLE JUMBO LUMP CRAB 12

THE SIGNATURE 16

Lemon-Thyme-Butter Poached Half Maine
Lobster Tail

TO SHARE



ROASTED MUSHROOMS 8/11

GRILLED JUMBO ASPARAGUS 10

CREAMLESS CORN MASH 6/9

MAC & CHEESE 7/10

LOBSTER MAC & CHEESE 12/17

ROASTED VEGETABLES 7/10

CREAMED SPINACH 6/9

TWICE BAKED POTATO 8

WHIPPED POTATOES 6/9

PARMESAN TRUFFLE FRIES 9