

Lunch

STARTERS

SALMON GRAVLAX TARTINE*

red wine-cured salmon, capers, fresh dill, egg salad spread, toasted pumpernickel | 17

CARROTS THREE WAYS GF, VEG, CN

sous vide heirloom carrots, carrot purée, carrot gastrique, greek yogurt, pine nuts | 12

CLASSIC SHRIMP COCKTAIL DF, GF

cocktail & remoulade sauce | 17

JUMBO LUMP CRAB CAKE DF

cocktail & tartar sauce, fresh lemon | 17 / 29

CAMPECHANA DF, GF

chilled gulf shrimp, jumbo lump crab, spicy tomato sauce, avocado, warm tortilla chips | 22

FRIED GULF OYSTERS DF

eight cornmeal crusted oysters, cocktail & remoulade sauce, fresh lemon | 13

SOUPS

cup 5 | bowl 6

CHILLED GAZPACHO DF, GF

CHICKEN TORTILLA DF, GF

diced avocado, tortilla strips

VEGETABLE BEEF DF, GF

SOUP OF THE WEEK

please ask your server for selections

SOUP OF THE DAY

Tuesday | split pea DF, GF

Wednesday | lentil DF, GF

Thursday | poblano GF

Friday | shrimp & crab gumbo, cup 11 | bowl 14

Saturday | navy bean/chili DF

Sunday | cream of chicken GF

SALADS

CAESAR

romaine, tomatoes, focaccia garlic croutons, shaved parmigiano-reggiano | 8 / 10

TRADITIONAL COBB GF

tossed greens, diced chicken, avocado, bacon, tomatoes, bleu cheese, egg, old house dressing | 12 / 14

ROCC HOUSE SALAD DF, GF, V

tomatoes, artichokes, avocado, hearts of palm, your choice of dressing | 9

ADD PROTEIN TO ANY SALAD ABOVE:

chicken (7), fried oysters (8), shrimp (13), salmon 3oz (12) or 6oz (23), jumbo lump crab 2oz (13) or 4oz (27)

FINE HERB SALMON SALAD CN, DF, GF

petite bibb wedge, pears, pistachios, pomegranate seeds, fine herb vinaigrette (3oz) | 21 / (6oz) | 32

BURGER BOWL* GF

8oz. grilled burger, iceberg lettuce, tomatoes, red onions, bacon, fresh jalapeños, dill pickles, cheddar cheese, crispy fries, tossed in ranch dressing | 17

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

SANDWICHES

All sandwiches served with your choice of one side item: cole slaw, fresh fruit, potato chips, cottage cheese with peaches, regular or sweet potato fries

"THE BIRDIE"

chicken salad, pimento cheese, egg salad, & albacore tuna salad finger sandwiches, plus a cup of soup & fresh seasonal fruit | 12 with Friday's gumbo | 21

COUNTRY CLUB SANDWICH **DF**

roasted turkey, lettuce, bacon, tomato | 12

CRISPY SOUTHERN CHICKEN SANDWICH

cole slaw, dill pickles, brioche bun, spicy southern sauce, french fries | 14

COCHINITA PIBIL **DF**

braised pork shoulder, red onion, habañero, cilantro, brioche bun | 12

ROCC TURKEY BURGER

avocado, roasted bell peppers, onion, jack cheese, wheat bun | 13

CERTIFIED ANGUS BURGER*

char-grilled, choice of cheese, lettuce, tomatoes, onions, pickles, french fries | 13

BUILD YOUR OWN SANDWICH | 8

OUTSIDE

white, whole wheat, rye, multigrain, sourdough

INSIDE

chicken salad, tuna salad, shrimp salad, egg salad, house roasted turkey, sliced ham, pimento cheese

ON THE SIDE

cole slaw, fresh fruit, potato chips, cottage cheese with peaches, regular or sweet potato fries

HALF SANDWICH COMBO

your choice of soup & any half sandwich, served with fruit | 9 with Friday's gumbo | 18

ENTRÉES

TRIO SALAD PLATE

shrimp salad, chicken salad, pimento cheese finger sandwiches, fresh seasonal fruit | 13

FRIED SEAFOOD PLATTERS **DF**

french fries, cole slaw, remoulade & cocktail sauce, fresh lemon

catfish | 17

shrimp | 26

oysters | 23

choice of two | 38

CHICKEN FRIED STEAK

prime tenderloin, mashed potatoes, green beans, creamed gravy | 26

TUNA POKE BOWL* **DF**

pineapple, mandarin oranges, edamame, peppadew peppers, bok choy, fresh jalapeños, chilled coconut basmati rice, toasted coconut, thai purple basil, ponzu sauce, sriracha aioli | 19

SHORT RIB FLAUTAS

red cabbage slaw, avocado crema, guacamole, pico de gallo | 21

ESCABECHE-STYLE TACOS

(3) tacos, select (1) protein

served with pickled white onions, jalapeño, cilantro, cotija cheese & charred salsa verde

GRILLED CHICKEN | 16

CATFISH | 16

SHRIMP | 19

SAKU TUNA* | 19

KING SALMON* | 21

SNAPPER | 22



CN contains nuts **DF** dairy free **GF** gluten free
V vegan **VEG** vegetarian

Thank you for dining with us

RESTAURANT CHEF | SAM GOSSETT

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