

BRUNCH ENTRÉES

Lobster Crepes

Lobster, Madeira Sauce, Tarragon,
Creme Fraiche \$18

Eggs Benedict, Steak Or Lobster

Hollandaise Sauce, Avocado,
Home Fries, Seasonal Fruit \$21

Avocado Toast

Served On Whole Wheat Bread,
Seasonal Fruit \$9

Feta & Basil Shakshuka

Gently Poached Eggs In Tomato & Basil
Sauce, Crostini \$14

Blueberry Pancakes

Made With Fresh Blueberries, Served
With Butter & Maple Syrup \$11

Breakfast Tacos

Ground Chorizo Sausage, Eggs, Cheese,
Avocado, Creme Fraiche \$12

Bailey's Irish Cream French Toast

Thick Sliced Texas Toast Topped With
Cinnamon, Sugar \$11

Egg Sandwich

Cheese, Bacon Or Sausage,
Home Fries \$10

Coffee Cake Platter, Perfect For Sharing

Coffee Cake, Drizzled With Caramel Sauce \$8

Sausage & Cheese Monte Cristo

Served With Seasonal Fruit \$10

Corned Beef Hash & Eggs

Any Style Eggs & Choice Of Toast \$13

Bagel, Lox & Cream Cheese

Cured Salmon, Tomato, Capers,
Raw Onion & Cucumber \$17

Veggie Omelet

Served With Home Fries & Choice Of Toast \$12

Bacon & Veggie Omelet

Served With Home Fries & Choice Of Toast \$14

Chorizo & Veggie Omelet

Served With Home Fries & Choice Of Toast \$14

SIDES

Fresh Fruit \$6

Bagel & Cream Cheese \$2

Bacon, Sausage or Chorizo \$4

Home Fries \$3

Toast Options Rye, Wheat, White,
Gluten Free, English Muffin

BREAKFAST BAR

Ultimate Bloody Mary

Shrimp Wrapped In Candied Bacon,
Vodka, Olives, Citrus & A Kick Of
Tabasco \$21

Zorro's Espresso Martini

Baileys, Coffee Liqueur, Vodka,
Fresh-Brewed Espresso \$15

Infused Tequila Margarita

Jalapeño, Lime, Cilantro \$15

Winter Sangria

With Seasonal Fruit \$12

Jameson Green Tea Shot

Jameson Whiskey & Peach Schnapps \$5

Aperol Spritz

Prosecco, Aperol, Soda & Fresh Orange \$12

Mimosa

Classic Orange, Pomegranate or Cranberry \$12

BARISTA COFFEE BAR

ICED COFFEE • CAFE MOCHA • MOCHACCINO • LATTE
CAPPUCCINO • ESPRESSO \$7

ADD A SHOT OF KAHLÚA, WHISKEY, BRANDY, AMARETTO,
FRATELLO, GODIVA CHOCOLATE LIQUEUR \$7



Mimosa



Winter Sangria



Zorro's Espresso Martini

Is It Even Brunch Without A Mimosa?

SUNDAY LUNCH MENU

SOUP + CHILI

New England Clam Chowder \$11

House Made Lobster Bisque \$12

French Onion \$10

MYSTIC CHILI-FEST AWARD WINNER \$11

Roasted Corn & Black Bean Pork Chili,
With Sour Cream, Scallions, Cheddar
Jack Cheese, Corn Tortilla Chips

BRUNCH SALADS

ADD TO ANY SALAD *Chicken \$7, Shrimp \$12,*

Steak \$12, Salmon \$12, Scallops \$12

Burrata Salad, GF

Red Onion, Candied Pecans, Dried
Cranberries, Apples, Fig Balsamic
Vinaigrette \$16

Lobster Stuffed Avocados, GF

Chilled Maine Lobster Over A Bed Of
Spinach With A Drizzle of Extra Virgin
Olive Oil \$27

House Greens, GF

Mixed Seasonal Vegetables With
Balsamic Dressing \$8 & \$14

Roasted Beet Salad, GF

Mixed Greens, Pistachios, Goat
Cheese, Honey Dijon Vinaigrette \$16

Classic Caesar Salad

Romaine, Parmesan, Croutons, Classic
Caesar Dressing \$14

Cobb Salad, GF

Mixed Greens Chicken, Bacon, Egg,
Avocado, Tomato, Onion, Blue Cheese,
Ranch Dressing \$20

Salmon Cobb

Grilled Salmon, Mixed Greens Chicken,
Bacon, Egg, Avocado, Tomato, Onion,
Blue Cheese, Ranch Dressing \$26

LIVE MUSIC
EVERY SUNDAY DURING BRUNCH

including
T-Ray, Tony Merando, Lucas Neil,
Gil Bricault, Brad Bensko
Garrett Erff & others

See ROCKS21.COM
for complete listings

HOUSE FAVORITES + SANDWICHES

House Made Spinach Artichoke Dip

Served With Tri Color Tortilla Chips \$1

New England Seafood Tacos

Shrimp/\$21, Scallops/\$21, Cod/\$18

Three Soft Tacos, Lightly Fried With
Spanish Seasoning, Coleslaw, Pico
De Gallo, & Chipotle Aioli
Sorry, No Combinations

Classic Calamari

Lightly Fried, Served With Marinara
Sauce, & Lemon \$17

Rhode Island Calamari

Lightly Fried, Olives, Artichoke, Cherry &
Banana Peppers, Garlic Butter Sauce \$18

Coconut Shrimp

Lightly Battered Served With
Piña Colada Sauce \$17

Maine Lobster Roll

Served Hot Or Cold
With Fries & Coleslaw \$PTM

Fish & Chips

Beer Battered Atlantic Cod, Served With
Fries & Coleslaw \$23

House Made Black Bean Quinoa Burger

Tomato, Avocado, Pesto, Served On
Herbed Focaccia \$16

Vermont Burger

Maple Bacon, Sharp Cheddar,
Tomato Jam, Lettuce, Onion
Pickles & French Fries \$19

Rocks 21 Burger

Lettuce, Tomato, Onion, Avocado, Chipotle
Mayo, Served On A Brioche Bun \$19

HOUSE-MADE DESSERTS

New York Style Cheesecake \$9

Brownie Sundae \$10

Seasonal Ice Cream & Sorbet, GF \$9

Vanilla Crème Brûlée \$9

Chocolate Chip Cookie Skillet, GF \$10

Thoroughly cooking meats, poultry, seafood, shellfish and eggs
reduces the risk of food borne illnesses. **Please inform your
server of any allergies.** Many items on our menu can be
made gluten free, please ask your server.

