



ROCKS 21 RAW BAR

À LA CARTE RAW BAR

Oysters \$3.50, Clams \$2.50, Shrimp Cocktail \$4

RAW BAR PLATTER, GF \$47

6 Oysters / 6 Clams / 4 Shrimp

ADD LOBSTER TAIL \$PTM

SOUPS

All Soups Are Made From Scratch

NEW ENGLAND CLAM CHOWDER \$11

LOBSTER BISQUE \$12

MYSTIC CHILI FEST AWARD-WINNER

Beef Chili With Roasted Corn & Black Beans, Served With Sour Cream, Scallions, Cheddar Jack Cheese & Corn Tortilla Chips \$12

SOUVENIR CAMPFIRE MUGS, \$20 For Soup & The Mug

SALADS

*Add To Any Salad: Chicken \$7, Shrimp \$12, Steak \$14
Salmon \$14, Scallops \$14*

ROCKS 21 SIGNATURE HOUSE SALAD, GF

Mixed Greens, Seasonal Vegetables, Chickpeas, Black Olives, Choice Of Traditional Balsamic Or Strawberry Vinaigrette Small/\$8 Large/\$14

CAESAR SALAD

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

ROASTED BEET SALAD, GF

Mixed Greens, Pistachios, Goat Cheese, Citrus Vinaigrette \$16

LOBSTER STUFFED AVOCADOS, GF

Chilled Maine Lobster Served In Fresh Avocados Over Fresh Arugula \$28

COBB SALAD, GF \$21

Mixed Greens, Chicken, Bacon, Egg, Avocado, Tomato, Onion, Blue Cheese Crumbles, House Made Buttermilk Ranch Dressing \$21

SUBSTITUTE SALMON FOR CHICKEN \$6

ARUGULA SUMMER SALAD, GF

Arugula, Grilled Peaches, Goat Cheese, Fresh Strawberries, Mandarins, Red Onions, Almonds, Tossed With Strawberry Vinaigrette \$17

HOUSE FAVORITES

CHICKEN WINGS

Buffalo, Garlic-Pepper Parmesan, Honey BBQ, Hot Honey, Jerk-Rub, Mango-Habanero, Teriyaki, Thai Peanut Sauce
6 Wings/\$12, 1 Sauce 12 Wings/\$18, 2 Sauces

COSTA STYLE SHRIMP, CHEF PABLO'S FAMILY RECIPE

Served In A Cast Iron Skillet, Cilantro Lime Sauce With Crispy Tostones \$18

CLASSIC CALAMARI

Lightly Fried, Banana & Cherry Peppers, Served With Marinara & Lemon \$17

MUSSELS

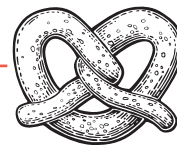
Served In Garlic & White Wine Sauce Or Fra Diavolo Broth, Grilled Crostini \$17

ULTIMATE NACHOS

Choice Of Beef, Chicken, Pork, Or Vegetables Pico De Gallo, Jalapeños, Scallions, Sour Cream \$17

PHILLY CHEESESTEAK EGG ROLLS

House-Made, Shaved Steak, Caramelized Onions, American Cheese, With A Honey Chipotle Remoulade \$17



GIANT BAVARIAN PRETZEL

Served With Beer-Cheddar Sauce, \$14

SPINACH ARTICHOKE DIP, GF

Made-To-Order With Roasted Artichokes, Spinach, Parmesan Cheese, Roasted Garlic, Tortilla Chips \$15

GUACAMOLE, CHIPS & SALSA

House-Made Guacamole & Salsa \$14

BEAN BRUSCHETTA

Toasted Crostini, Glazed With House-Made Tomato Pesto, Topped With Black Beans, Canellini Beans & A Balsamic Drizzle \$13

ROCKS 21 LOBSTER NACHOS

House Made Guacamole, Pico De Gallo, Scallions, Lemon Cream \$27

BACON WRAPPED SCALLOPS GF

Made-To-Order, Wrapped With Applewood Smoked Bacon, Citrus Honey Maple Grain Mustard \$18



MAINE LOBSTER ROLL \$PTM

Hot or Cold On A Toasted New England Bun, With Fries & Margarita Coleslaw

CRAB CAKES

House-Made With Maryland Crab, Bell Peppers, Capers, Sherry Wine Lobster Sauce \$18

COCONUT SHRIMP, LIGHTLY BATTERED

Piña Colada Sauce \$17

OUR SIGNATURE MARGARITA COLESLAW is made in-house. It is a delicious & refreshing, blend of purple cabbage, red onions, peppers, cilantro & rice vinegar.

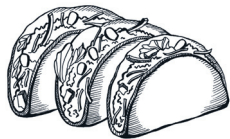
ENTRÉES

FISH & CHIPS

Fresh Local Cod, Lightly Beer Battered, Served With French Fries & Margarita Coleslaw \$24

BLACKENED SEARED SALMON , GF

Served Over A Thai Crunch Spinach Salad With Mandarin Oranges, Fried Wontons, & Tossed With A Peanut Dressing \$30



SEAFOOD TACOS

Shrimp/\$21, Scallops/\$22, Cod/\$18

Three Soft Tacos, Spanish Seasoning, Margarita Coleslaw, Pico De Gallo, Chipotle Aioli
Sorry, No Combinations

NY STRIP, 12oz, FLORENTINE STYLE GF

Garlic Mashed Potatoes, Crispy Spinach, Wild Mushrooms, & Topped With Garlic White Wine Lemon Sauce \$39

SURF & TURF, LOBSTER TAIL & PETITE FILET MIGNON

Crab-Stuffed Lobster Tail, Filet Mignon, Garlic Mashed Potatoes, Grilled Zucchini & Summer Squash, Topped With Chianti Demi Glace \$53

FISHERMAN'S PLATTER

Local Scallops, Shrimp & Cod

Choose Broiled Or Fried

Broiled Platter GF

Mashed Potatoes & Seasonal Vegetables \$37

Fried Platter

French Fries & Margarita Coleslaw \$37

GRILLED SCALLOP PLATTER GF

Wild Mushroom & Spinach Risotto, White Truffle Oil, Shaved Asiago Cheese \$33

ROOM 245 CHICKEN MILANESE

Lightly Breaded Chicken With Parma Prosciutto, Sliced Mozzarella, Arugula, Tossed With Roasted Tomatoes & Balsamic Dressing \$23

CHICKEN PICCATA

Served Over Linguini With Sauteed Spinach \$28

TORTELLINI WITH SPINACH & ROASTED TOMATOES

Choice Of Pesto, Alfredo Or Pomodoro Sauce \$22
Add Grilled, Blackened Chicken \$7

CHICKEN PARMESAN

San Marzano Pomodoro Sauce, Fresh Mozzarella, Linguini, Fresh Basil, Parmesan Cheese \$27

SHRIMP SCAMPI

Shrimp, White Wine, Zucchini, Yellow Squash, Cherry Tomatoes, Roasted Artichokes, Tossed With Linguini & Topped With Shaved Asiago Cheese \$33

FRIED CLAM STRIP BASKET

Served With Lemon Aioli, Fries & Margarita Coleslaw \$23

HALEY MANSION SEAFOOD FRA DIAVLO

Fresh Littleneck Clams, Jumbo Shrimp, Mussels & Cod Over Linguini, With A Spicy Pomodoro Sauce \$39
Also Available In A Garlic White Wine Sauce

BURGERS + SANDWICHES

Served On A Brioche Bun With French Fries Or Margarita Coleslaw. Add Parmesan Truffle French Fries \$1.50

ROCKS 21 BURGER

Our House-Made Blend Of Fresh Ground Tenderloin & New York Strip, Served With Lettuce, Tomato, Onion & Chipotle Mayo \$19

VERMONT BURGER

Our House-Made Blend Of Fresh Ground Tenderloin & New York Strip, Served With Applewood Smoked Bacon, Sharp Cheddar, Tomato Jam, Lettuce, Onion & Pickles \$21

HOUSE-MADE BLACK BEAN & QUINOA BURGER

Lettuce, Tomato & Avocado Pesto \$17

GRILLED OR FRIED CHICKEN BREAST SANDWICH

Arugula, Tomatoes, Applewood Smoked Bacon & Hot Honey, \$19

WOOD-FIRED FLATBREAD PIZZAS

SHRIMP & BACON

With Roasted Garlic Parmesan, Mozzarella Cheese \$21

BBQ CHICKEN

With Caramelized Onions, Applewood Smoked Bacon, Mozzarella Cheese \$17

PEACHES & GORGONZOLA

With Fig Jam, Prosciutto, Arugula, Balsamic Glaze \$17

PIADINA, SALAD PIZZA

Baby Arugula, Red Onion, Tomatos, Garlic, Olive Oil \$16

MARGHERITA

Heirloom Tomatos, Fresh Mozzarella, Fresh Basil, Olive Oil \$16

CLASSIC CHEESE

San Marzano Tomato Sauce, Mozzarella Cheese \$16

CLASSIC PEPPERONI

San Marzano Tomato Sauce, Mozzarella, Pepperoni \$17

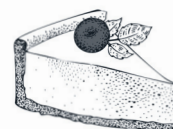
HOUSE-MADE DESSERTS

PINEAPPLE UPSIDE DOWN CAKE

Served With Whipped Cream & Vanilla Ice Cream \$10

MOLTEN LAVA CAKE

Served With Whipped Cream & Vanilla Ice Cream \$11



NEW YORK STYLE CHEESECAKE

House-Made, Rich & Creamy, \$10

BROWNIE SUNDAE

Served With Vanilla Ice Cream, Crushed Heath Bar, Whipped Cream, Chocolate Drizzle \$11

SEASONAL ICE CREAM & SORBET, GF \$9