

Appetizers

ROCCO'S RIBS	13.	FRIED MOZZARELLA	9.
Crafted By Rocco's, Never Duplicated, Braised Baby Back Ribs, Seared & Tossed w/ Your Choice of Any One of Our 50 FLAVORS!!			
ROCCO'S FRENCH FRIES	6.	SCALLOPS WRAPPED IN BACON	18.
Hand-Cut, Garlic, Parmesan Cheese, Togarashi & Chipotle Ketchup			
ATOMIC CHIPS	9.	SLIDERS	10.
Housemade Potato Chips, Gorgonzola Cream, Buffalo Sauce & Scallions			
ROCCO'S CALAMARI	11.	REUBEN DUMPLINGS	12.
Point Judith Calamari, Ground Chorizo, Hot Peppers, Olives & Chipotle Avocado Aioli			
WINGS ^{GF}	11.	ROCCO'S NACHOS	9.
1 Pound of Specially Seasoned Chicken Wings - Choose From Our 50 FLAVORS!!			
SLAB BACON	6.	House Made Tortilla Chips, Romaine, Tomato, Black Beans, Jalapeños, Red Onion & Sour Cream	
Ginger, Garlic, Maple Glazed, Slow Braised Bacon, Quarter Pound Slice			
KUNG PAO CAULIFLOWER	11.	Add: Chicken \$12.00 Shaved Steak \$15.00 Cajun Chicken \$13.00 Pulled Pork \$15.00	
Tempura Cauliflower, Kung Pao Sauce, Lime Aioli			

Salads

CAESAR	9.	C.O.B.B. SALAD	14.	CAPRESE	12.
Romaine, Croutons, Two Cheese Blend, House Made Caesar Dressing					
HOUSE ^{GF}	8.	Mixed Greens & Romaine w/ Chicken, Avocado, Crumbled Blue Cheese, Bacon, Hard Boiled Egg w/ Homemade Blue Cheese Dressing		Delicate Mozzarella, Prosciutto, Tomato & Balsamic Glaze.	
Mixed Greens, Tomato, Cucumber, Shaved Carrots, Olives w/ Honey Balsamic					
*STEAK HOUSE ^{GF}					
Sliced Sirloin, Mixed Greens, Tomato, Red Onion, Gorgonzola Crumbs, Buttermilk Ranch					
<u>ADD THE FOLLOWING TO ANY SALAD:</u>					
Chicken	5.	Cajun Chicken.....	6.	Shrimp.....	7.
*Sirloin Steak..... 8.					

Street Tacos

CARNE ASADA	14.	POLLO PARRILLA	13.
Shaved Sirloin, Nappa Slaw, Raw Onion, Cilantro Lime Aioli			
CARNITAS	13.	FISH	13.
Smoked Pork, Pickled Onion, Chopped Tomato			
CAMARÓN	16.	BEAN	13.
Tempura Shrimp, Corn, Slaw, Pickled Onion Cilantro Lime Aioli			

Sandwiches

Served w/ French Fries. Upgrade Your Side To Sweet Potato Fries, Cole Slaw Or Onion Rings For \$1.00
Rocco's Fries \$1.50, Small House Salad \$2.50

*THE BIG ROC	14.
Sliced Sirloin, Sautéed Onion, Mushrooms & American Cheese	
THE ORIGINAL STEAK & CHEESE	12.
Shaved Steak, Cheese Sauce, Caramelized Onions & Dijon Mustard	
CAPRESE SANDWICH	10.
Fresh Mozzarella, Tomato, Basil, Arugula & Balsamic Glaze. Add Chicken 12. Add Prosciutto 13.	
THE SMITHFIELD COWBOY	11.
Grilled Chicken, BBQ, Cheddar, Bacon, Onion Rings & Ranch	
CHICKEN PARM	11.
Chicken Cutlet, Tomato Sauce w/ Mozzarella Cheese	
CHIPOTLE CHICKEN WRAP	11.
Grilled Chicken, Avocado, Bacon, Swiss, Chipotle Avocado	

Flatbreads

Our Wood Grilled, Thin Crust Pizzas
Ask About Our Take & Bake Options

CORN PIZZA	14.
Garlic Rubbed Flatbread w/ A Corn Steeped Cheese Sauce, Caramelized Onion, Sweet Corn, Crushed Red Pepper, Finished w/ Honey	
PROSCIUTTO ARUGULA	15.
Prosciutto, Arugula, Sliced Tomato, Fresh Mozzarella, Shaved Parmesan, Lemon Zest & White Truffle Oil	
POMODORO	11.
Classic Tomato Sauce, Mozzarella, Grated Parmesan, Fresh Basil. Add Pepperoni \$2.00	
PIZZA MARGHERITA	13.
Olive Oil, Garlic, Fresh Mozzarella, Basil & Tomato	
BUFFALO BILL	15.
Rocco's Hot Sauce, Mozzarella, Gorgonzola, Mascarpone, Grilled Chicken, Bacon, Scallions w/ Blue Cheese Dressing On The Side For Dipping	
BBQ CHICKEN	15.
BBQ Sauce, Grilled Chicken, Aged Yellow Cheddar, Onion Rings & Ranch Dressing	

Burgers

*MUSHROOM BURGER	13.	*THE BEAST BY DEFELICE	15.	*THE LONE RANGER	14
Sautéed Mushroom, Swiss Cheese, Truffle Aioli					
*BACON AVOCADO BURGER	13.	Two ¼ pound patties, American Cheese, Pickle & Mac Sauce		Cheddar, Jalapeño, Slaw, Spicy Ranch	
Mozzarella, Applewood Smoked Bacon, Avocado, Pickled Red Onion, Chipotle Avocado					
*BLACK & BLUE BURGER	14.	*ROCCO'S PUB BURGER12.			
Blue Cheese, Applewood Smoked Bacon, Caramelized Onions					

Entrees

*STEAK ALLA MAMA	27.	CHICKEN MARSALA	19	GNOCCHI	17
Seared Sirloin, Garlic & White Wine Sauce, Roasted Potato					
FISH & CHIPS PLATTER	15.	ROASTED CHICKEN	18.	MARINARA	14.
Potato Chip Crusted Cod, Hand Cut French Fries, Homemade Tartar Sauce & Cole Slaw					
LO MEIN	17.	PINK VODKA	15.		
Soft Noodles, Garlic, Carrot, Mushroom, Scallion, Celery, Pea & Bean Sprout					
QUESADILLAS	9.	Vodka, Tomato Sauce & a Touch of Cream			
Cheddar cheese, jalapeños, lettuce, tomato, salsa & sour cream. Served with fries.					
Black Bean	11.	Chicken.....	12.	Cajun Chicken	14.
Pulled Pork					
Shaved Steak					
Shrimp					

*Consumption of raw or under-cooked foods of animal origin will increase your risk of food borne illness. Consumers who are vulnerable to food borne illness should only eat food from animals thoroughly cooked. It is the consumer's responsibility to notify staff of any food allergies prior to ordering.

Wines by the Glass

Sparkling

CHLOE PROSECCO

CUPCAKE MOSCATO D'ASTI

White

KENDALL-JACKSON "VR"
CHARDONNAY

130 CELSIUS SAUVIGNON BLANC

AVA GRACE CHARDONNAY

HOGUE CELLARS RIESLING

CUPCAKE PINOT GRIGIO

BELLERUCHE ROSÉ

SANTA MARGHERITA
PINOT GRIGIO

Red

CHLOE PINOT NOIR

GLASS MOUNTAIN

CUPCAKE MERLOT

CABERNET SAUVIGNON

J. LOHR CABERNET SAUVIGNON

TRAPICHE MALBEC

Draft Beers

HARPOON IPA - 5.9% abv - MA - An interpretation of the classic English style IPA.

MILLER LITE - 4.1% abv - WI - Superior taste in a less-filling beer.

ANGRY ORCHARD CRISP APPLE CIDER - 5% abv - OH - Crisp and refreshing cider mixes the sweetness of the apples with a subtle dryness.

PALM BELGIAN ALE - 5.4% - Belgium - A great alternative to traditional pilsners and lagers.

HARPOON BOSTON IRISH STOUT - 4.3% - MA - A traditional, full-bodied, dry Irish Stout.

SAMUEL ADAMS BOSTON LAGER - 4.9% - MA - Taste is big malt flavor with a good amount of spicy mildly bitter earthy hops.

SAMUEL ADAMS SEASONAL - Various abv - MA

UFO WHITE ALE - 4.8% - Brewed with orange peel and a unique blend of spices.

PERONI NASTRO AZZURRO - 5.1% - ITALY - A unique balanced taste with a delicate aroma arising from the hops of the most exclusive varieties.

ASK ABOUT OUR ROTATING DRAFT FEATURES

Featured Cocktails

MOSCOW MULE

Stoli Oranj Vodka, ginger beer & fresh squeezed lime. Garnished w/ fresh lime.

ANGRY ORCHARD APPLE MOJITO

Big Apple Bacardi Rum, muddled limes, simple syrup & basil. Topped w/ Angry Orchard, garnished with limes & basil.

RASPBERRY MOJITO

Bacardi Raspberry Rum, soda water, simple, muddled raspberries, mint & lime.

GINNY!!!

Bombay Dry Gin, tonic, splash white grapefruit juice, grapefruit garnish.

JUST PEACHY

Deep Eddy Peach Vodka, lemonade, lemon.

BLAME IT on the GOOSE

Grey Goose Vodka, fresh muddled strawberries, simple syrup & lemonade.

WHAT'S IN THE LEMONADE?

Grey Goose Vodka, Rosemary-infused lemonade, fresh lemon (trust me).

CLASSIC WOODFORD OLD FASHIONED

Woodford Reserve Bourbon, muddled cherries and oranges, bitters, sugar, charred orange peel.

Martinis

NAUGHTY GIRL COSMO

SKYY Citrus Vodka, Patrón Citronge Liqueur, fresh squeezed lime & a splash of cranberry juice. Garnished w/ fresh lime.

GOOSIE ESPRESSOTINI

Grey Goose La Vanilla, Kamora Coffee Liqueur, Carolann's Irish Cream, Espresso

CRANBERRY TINI

SKYY Cranberry Vodka, cranberry juice, grapefruit juice

Margaritas

PATRÓN PERFECT MARGARITA

Patrón Silver Tequila & Patrón Citronge Liqueur with fresh squeezed limes. Garnished with a splash of orange juice & lime.

PEACH RASPBERRY LEMONADE

Sauza Blue Tequila, Peach Schnapps, Raspberry Liqueur & lemonade

CUCUMBER JALAPEÑO

Sauza Blue Tequila, Triple Sec, Muddled Cucumbers & Jalapeños St Germain Elderflower Liqueur, Sour Mix & Soda Water.

BLOOD ORANGE

Sauza Blue Tequila, blood orange liquor, sour mix, splash of OJ, charred orange peel

RUBY RED

Deep Eddy Ruby Red Vodka, Sauza Blue Tequila, fresh lime, Ruby Red Grapefruit Juice & soda water. Served with a salted rim & a slice of grapefruit garnish.

Mason Jar Features

TOSSED BLOODY MARY

Stoli Vodka, Rocco's Housemade Bloody Mary mix -- Rimmed w/ mixture: pepper, celery salt & cayenne pepper. Garnished w/ skewered bacon, olive & fresh lemon.

DARK N' STORMY

Gosling's Black Seal Rum, ginger beer & fresh lime.

KIKI'S ICED PUMPKIN LATTE

OR KIKI - DO YOU LOVE ME?

Iced Pumpkin Latte with SKYY Vanilla Vodka, Kamora Coffee Liqueur, Pumpkin Liqueur, coffee & milk.

Sangrias (by the glass or pitcher)

WHITE

Chardonnay, triple-sec, brandy, Deep Eddy Ruby Red Vodka, a splash of Sprite & a splash of pineapple juice. Grapefruit, cherry & orange garnish.

RED

Cabernet Sauvignon, triple sec, brandy, splashes of Sprite & orange juice. Garnished with a cherry, lemon & orange.

ROSÉ

Stoli Razberi Vodka, Dry Rose, peach pucker, pineapple juice, lemonade, & splash of Sprite.

APPLE CIDER

Cabernet Sauvignon, Brandy, Apple Puckers, Apple Cider, splash of Sprite.

MOSCATO D'ASTI

Deep Eddy Peach Vodka, Peach Schnapps, Moscato d'Asti & a splash of pineapple juice.

Weekly Calendar

monday

BUILD YOUR OWN BURGER
\$4 22 OZ MILLER LITE DRAFTS

tuesday

TACO TUESDAY \$2 TACOS
MARGARITA SPECIALS

wednesday

\$5 MARTINIS
SKYY VODKA SPECIALS!

thursday

45¢ WINGS

sunday

SANGRIA SUNDAYS
\$25 PITCHERS!