

THE ROOKERY

Summer Menu

BAR BITES, SHAREABLES, AND STARTERS

Watermelon Gazpacho

Cup - 5 Bowl - 8

Chicken Quesadilla

Grilled Chicken, Cheddar and Jack Cheese, Sautéed Bell Peppers, and Scallions. Served with Guacamole, Salsa, and Sour Cream

15

Crab Bruschetta

Ciabatta Bread Crostini topped with Lump Crabmeat, Tomato, Onions, Capers, Cilantro, and Lemon Butter Sauce

16

Tuna Poke

Raw Yellowfin Tuna prepared with Sesame Oil, Soy Sauce, Ginger, Scallions, Pepper Paste, Cilantro, and Lime Juice with Mango, Cucumber, and Wonton Crisps

15

Thai Style Pork Drummy

Served Hot & Crispy tossed in Thai Red Chili Glaze with Toasted Sesame Seeds, Scallion, Mango, and Cilantro

14

SALADS AND SANDWICHES

Mediterranean Salad

Mixed Greens, Tomato, Cucumber, Roasted Peppers, Olives, Chick Peas, Feta Cheese, Artichokes, topped with Grilled Chicken

19

Add Grilled Shrimp or Salmon \$2.50

Caesar Salad

Romaine Hearts tossed with House Recipe Eggless Dressing, Garlic Croutons and Parmesan Cheese topped with Grilled Chicken

18

Add Grilled Shrimp or Salmon \$2.50

New England Lobster Roll

Lobster Meat Salad prepared with Old Bay, Mayo, Celery, and Lemon. Served on a Toasted Brioche Roll with Shredded Lettuce and Cole Slaw

29

Grouper Tacos

Three Flour Tortillas filled with Seasoned Grouper topped with Cheese, Lettuce, and Tomato served with Salsa, Sour Cream, & Guacamole

18

Grouper Sandwich

Prepared Grilled, Blackened or Fried on a Toasted Bun with Tartar Sauce and French Fries

26

The Rookery Cheeseburger

8 oz. Blend of Brisket Sirloin and Chuck Char-Grilled with Choice of Cheese served on a Griddled Kaiser Roll.

16

Add Mushrooms, Grilled Onions \$1 each or Bacon \$2.50

All sandwiches served with choice of French Fries, Cole Slaw, Onion Rings, Fresh Fruit, or Sweet Potato Fries (add \$3)

THE ROOKERY

Summer Menu

FEATURED THIS WEEK - MAY 13TH

Tuesday - Rockin' the Rook with Steve & Lonza

End your spring days the right way—with live music and great company
Special Menu

Wednesday - Lamb Shank

Braised until Fork Tender served with Red Wine Demi Glaze over
Mushroom Risotto and Vegetable
29

Thursday - Jager Schnitzel

Pork Scallopini, Lightly Breaded Pan Fried served over Mushroom Sauce
with Spaetzle and Braised Red Cabbage
28

Friday - Closed for Private Party

Be sure to make your reservations for next week
to try out the new summer menu

ENTRÉES

Petite Filet Mignon

5 oz. Tenderloin of Beef with Brandied Green Peppercorn
Sauce and Yukon Gold Whipped Potato and Vegetable
32

Buttermilk Fried Chicken

Chicken Breast prepared Crispy with Gravy, Yukon Gold
Whipped Potato and Vegetable
26

Grouper a la Siciliana

Deep Water Black Grouper Grilled served over Roasted Roma Tomato,
Olives, Capers, and Raisins with Ancient Grain Blend and Vegetable
34

Picchio Pacchiu

San Marzano Tomatoes with Garlic, Onions, Olive Oil. and
Basil topped with Locatelli Pecorino Cheese
24

Add Grilled Chicken \$4 or Shrimp \$10

Simply Salmon

Scottish Salmon Grilled or Blackened with Remoulade Sauce,
Ancient Grain Blend and Vegetables
29

Veal Française

Veal Scallopini prepared with Parmesan Egg Batter served over Lemon
Caper Sauce, Angel Hair Pasta, and Vegetable
29

Charleston Style Shrimp & Grits

Wild Caught Shrimp prepared with Bacon, Garlic, Onions, Bell Pepper
Sauce, over Savory Cheddar Cheese Grits and Vegetable
28

Rookery Cioppino

Combination of Sea Scallops, Shrimp, Mussels, Clams, and Fish in a Hearty
Tomato Broth with Saffron, Fennel, and Leeks with Grilled Ciabatta Bread
26

Chef Joe welcomes any request for vegan and gluten free options

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