

ROCKFISH GRILL and ANACORTES BREWERY
320 COMMERCIAL AVE, ANACORTES WA 98221
360-588-1720 / WWW.ANACORTESROCKFISH.COM



STARTERS

- “ROCKFISH” NACHOS**, House made tortilla chips topped with cilantro, jalapeños, tomatoes, black beans, cheddar and jack cheeses, and your choice of tomatillo salsa or red salsa, then wood fired in our oven. Topped with sour cream. 8.99
With five fried oysters, chicken, or five prawns 13.49
- HOT WINGS**, Pound and a quarter of drumettes glazed with a spicy wing sauce. Served with carrot chips and celery with cilantro-lime ranch. 10.29
- BREWER’S CALAMARI**, Tossed in seasoned breadcrumbs and lightly fried. Served with a roasted red pepper remoulade. 8.49
- DOUBLE OYSTER MARTINI**, Two Pacific Yearling oysters served “up” in a Martini glass with horseradish and house made cocktail sauce. 3.49
- HUMMUS DIP**, House made with chickpeas, sesame tahini, garlic, and lemon juice. Served with grilled pita bread. 9.99
- COCONUT PRAWNS**, Six prawns dipped in batter, lightly breaded in coconut flakes and quickly fried. Served with a house made orange-jalapeno dipping sauce. 9.29
- TEQUILLA LIME SHRIMP COCKTAIL**, Six tiger prawns roasted in our woodfired oven. Served chilled in a martini glass with our house made tequila lime sauce. 8.29
- CRAB CAKES**, Two generous northwest crab cakes pan-fried in butter and olive oil, served with lemon-thyme aioli. 10.99
- WOODFIRED FLATBREADS**, Pesto and Parmesan Cheese, Or Roma Tomatoes and Gorgonzola with Fresh Basil and Balsamic Glaze, Or Gorgonzola and Calmyrna Fig. 7.49

SALADS AND SOUPS

All salads are served with bread and butter.

- BREWER’S SALAD**, Organic greens, grape tomatoes, roasted corn, grated carrots and cucumber served with one of our freshly made dressings. Starter 7.99 Entrée 11.99
- SAN JUAN SALAD**, Organic greens, candied pecans, dried cranberries, sliced red onion, gorgonzola crumbles, grape tomatoes served with our roasted garlic dressing. Starter 8.99 Entrée 12.99

CAESAR SALAD, Romaine hearts tossed with our house made Caesar dressing. Topped with shredded parmesan cheese, garlic-cheese croutons and lemon. Starter 6.99 Entrée 9.99

SOUP AND SALAD COMBO, Starter size salad served with a cup of soup of the day. Caesar 9.99 Brewer’s 10.99 San Juan 11.99 Substitute chili or chowder add .60

Add the following to any of our salads: Grilled Chicken 3.99 Prawns 4.99 Calamari 6.99 Portabella 3.99 4oz Wild Salmon 6.99 Fried Oysters 4.99 Yellow Fin Tuna 6.99

Available dressings: Honey-lager vinaigrette, Roasted garlic, Cilantro-lime ranch, Caesar, Creamy gorgonzola and Balsamic vinaigrette.

“ROCKFISH” VEGETARIAN CHILI, Black, kidney and garbanzo beans with a medley of roasted peppers, onions, carrots and corn simmered in Anacortes Pilsner. Cup 4.09 Bowl 5.59

SOUP OF THE DAY Cup 3.49 Bowl 4.99

CHOWDER Cup 4.09 Bowl 5.59

WOODFIRED PIZZAS

Add a side salad to your pizza for 3.75 (San Juan 4.75)

SMOKED SALMON and GOAT CHEESE, Basil pesto, sun-dried tomatoes, red onion, smoked salmon and goat cheese 11.99

BUFFALO CHICKEN, cilantro-lime ranch sauce and mozzarella. 8.99

THAI, peanut sauce, mozzarella, carrots, cilantro, chicken and peanuts. 10.99

CHEESE, marinara, mozzarella and parmesan. 8.99

PEPPERONI, marinara, mozzarella, fresh basil chiffinade. 9.29

BASIL PESTO, mozzarella, red onions, artichoke hearts, gorgonzola cheese, and crimini mushrooms. 10.99

CHICKEN and ROASTED GARLIC, marinara, mozzarella, gorgonzola crumbles and sun dried tomatoes. 10.99

HAWAIIAN, pineapple, Canadian bacon, mozzarella, marinara and black olives. 10.49

“BUILD YOUR OWN” MARINARA or PESTO, mozzarella, and choice of three toppings. 10.99

ADD A TOPPING TO ANY OF OUR PIZZAS FOR 1.00

Pepperoni, sausage, chicken, buffalo chicken, Canadian bacon, mushrooms, red onion, tri-colored peppers, basil, pesto sauce, marinara sauce, ranch sauce, fresh tomatoes, black olives, pineapple, roasted garlic, jalapeños, sun-dried tomatoes, cooked tomatoes, artichoke hearts, parmesan, mozzarella, feta and gorgonzola cheeses.

ROCKFISH FAVORITES

Add a side salad for 3.75 (San Juan 4.75)

FISH and CHIPS, Alaskan white fish dipped in pilsner beer batter, quick fried, served with jicama cole slaw, roasted red pepper remoulade and your choice of waffle fries, salad, soup or tortilla chips. Sub chowder or chili add .60. Sub sweet potato fries add 1.50 2 Piece 7.29, 3 Piece 9.29.

TOSTADA, Lightly fried corn tortillas, organic greens, tomatoes, black beans, cilantro, jalapeños, shredded jack and cheddar cheeses, sour cream, and your choice of tomatillo or red salsa. 7.99

You may add the following to the tostada: Beer batter fish 3.99, Grilled Chicken 3.99, Prawns 4.99, Portabella 3.99, 4oz Salmon 6.99, Calamari 6.99, Yellow Fin Tuna 6.99, Fried Oysters 4.99

OYSTERS and CHIPS, Pacific Yearling oysters dipped in batter, quick fried. Served with red pepper remoulade and your choice of waffle fries, salad, soup or tortilla chips. Sub chowder or chili add .60. Sub sweet potato fries add 1.50 6 Piece 7.99, 8 Piece 9.99

ROCKFISH SANDWICHES

Add a side salad for 3.75 (San Juan 4.75)

Served with your choice of fries, salad, soup or tortilla chips.

Sub chowder or chili add .60, Sub Sweet Potato Fries add 1.00.

WOODFIRED WILD SALMON, 4 oz filet of wild Salmon topped with pickled ginger, wild greens, tomato, onion and pickle. Served on a bun with roasted red pepper remoulade. Cooked to medium. 9.99

REUBEN, Corned beef, sauerkraut, and swiss cheese simmered in our red ale. Stacked high on toasted rye bread with russian dressing, onions and a pickle. 8.99

BBQ PORK, Shredded pork loin spiked with our whiskey BBQ Sauce and topped with pepper-jack cheese. Served on a bun with sliced onions, pickle and jicama cole slaw. 8.99

PORTABELLA, Portabella mushroom marinated in balsamic vinegar, garlic and extra virgin olive oil. Topped with tri-colored peppers and smoked cheddar cheese. Served on a bun with lemon thyme aioli, organic greens, tomato, onion and pickle. 9.49

BEER BATTER FISH, Alaskan white fish dipped in our pilsner beer batter quickly fried and topped with smoked cheddar cheese then melted in our wood fired oven. Served on a bun with red pepper remoulade, wild greens, tomatoes, onions, and a pickle spear. 7.99

"BREWERY" BURGER, Grilled one-third pound of Black Angus sirloin seasoned with kosher salt and pepper. Served on a bun with mayonnaise, wild greens, tomato, onion, and a pickle spear. Choice of cheese, add .60 8.49

CHICKEN BURGER, Grilled chicken breast seasoned with kosher salt and pepper. Served on a bun with mayonnaise, wild greens, tomato, onion, and a pickle spear. Choice of cheese, add .60 8.49

VEGGIE BURGER, Veggie patty baked in our wood fired oven with grilled onions and feta cheese. Served on a bun with lemon-thyme aioli, wild greens, tomato and pickle. 8.99

Create your own burger with these additional toppings:

Smoked Cheddar, Pepperjack, Swiss, Gorgonzola, Provolone, Porter Onions, Bacon, Roasted Peppers, Mushrooms, Jalapeños, Sautéed Onions, Pineapple. (Add .60 for each)

BACON CHEESEBURGER, The brewery or chicken burger topped with bacon and your choice of swiss, smoked cheddar, pepper jack or provolone cheese and bacon. 9.69

PORTER ONION BURGER, The brewery or chicken burger topped with warm porter onions and Provolone cheese. 9.69

MUSHROOM SWISS BURGER, The brewery or chicken burger topped with sautéed crimini mushrooms and swiss cheese. 9.69

TERIYAKI BURGER, The brewery or chicken burger topped with teriyaki sauce, grilled pineapple and provolone cheese. 9.69

FLAMING BURGER, The brewery or chicken burger topped with sliced jalapenos, pepper jack cheese and served with a spicy chipolte mayonnaise. 9.69

ENTRÉES

Served with spent grain bread, choice of salad or soup.

San Juan add 1.00, Sub chili or chowder add .60

WILD SALMON, Drizzled with fresh lime juice, kosher salt and pepper then baked in our wood fired oven. Served with a creamy Dijon mustard-lime sauce, garlic mashed potatoes and fresh seasonal vegetables. Cooked to medium. Market Price

TIGER PRAWNS, Prepared with butter, diced tomatoes, fresh garlic and basil. Served with garlic mashed potatoes and fresh seasonal vegetables. 18.99

CRAB CAKES, Two generous northwest crab cakes pan fried to a golden brown in butter and olive oil. Served with lemon thyme aioli, garlic mashed potatoes and fresh seasonal vegetables. 21.99

PORK LOIN CHOPS, Two hand-cut pork tenderloins marinated in stone ground mustard, honey and apple cider. Charbroiled to perfection and served with garlic mashed potatoes and fresh seasonal vegetables. 15.99

RIBEYE STEAK, 10 oz. cut of USDA choice beef seasoned with salt and pepper, grilled to your liking. Served with creamy horseradish sauce, garlic mashed potatoes and fresh seasonal vegetables. 21.99

CHICKEN MARSALA, Two chicken breasts dredged in seasoned flour then seared in olive oil with crimini mushrooms, deglazed with marsala wine and reduced with a touch of cream. Served with garlic mashed potatoes and fresh seasonal vegetables. 15.99

YELLOW FIN TUNA, Pan seared in olive oil, rolled in black and white sesame seeds and served with wasabi aioli, garlic mashed potatoes and fresh seasonal vegetables. 17.99

SMOKED SALMON FETTUCCINE, Fettuccine Alfredo made from scratch with smoked salmon, parmesan, garlic, mushroom, onion, white wine and butter. 17.99

WOOD FIRED RAVIOLI, Five ravioli filled with six different cheeses, coated with Italian style breadcrumbs then wood fired until crisp and served with a roasted garlic and artichoke heart cream sauce. 16.99

DECADENT DESSERTS

Ala mode add \$1.50

DOUBLE CHOCOLATE BROWNIE from Cheesecake Café 6.99

BERRY COBBLER from Cheesecake Café. 6.99

KEY LIME PIE from Cheesecake Café. A unique twist on the original. 5.99

NEW YORK CHEESECAKE from Cheesecake Cafe 5.99

ICE CREAM from Lopez Island Creamery. Your choice of Vanilla, Strawberry Cream or Bittersweet Chocolate. 4.29

BEER ICE CREAM, from Lopez Island Creamery. Made with the beers created in our brewery. Ask your server for today's offering. 4.29

BEVERAGES

SODA FOUNTAIN (Bottomless Glass) 2.25

Pepsi, Diet Pepsi, Lemon Lime, Orange, Root Beer, Dr. Pepper

THOMAS KEMPER ROOT BEER and CREAM SODA 2.50

SPARKLING MINERAL WATER 11oz 2.25

ICE TEA (Bottomless Glass) 2.25

LEMONADE (Bottomless Glass) 2.25

COFFEE (Bottomless Cup) Fidalgo Bay Roasting Company

HOT TEA Assorted varieties from Good Earth: Original Blend, Original Decaf, Earl Grey, Chamomile, Peppermint, Chai, Red Berry, White and Green Blend, English Breakfast, Jasmine 2.25

HOT CHOCOLATE 1.75

MILK and CHOCOLATE MILK 2.25

JUICES Apple, Cranberry 2.75

NON ALCOHILC BEER (Cluasthaller) 3.25

BEER TO GO

Reg Ales / Lagers .17/oz, High Beer (>8% ABV) .24/oz, Cask .24/oz, Cider .20/oz, Growlers, 1/2 gal 4.50, German Swing Top Growlers 2 Liter 30.00

ROCKFISH GRILL and ANACORTES BREWERY
320 COMMERCIAL AVE, ANACORTES WA 98221
360-588-1720 / WWW.ANACORTESROCKFISH.COM