

THE ROOFTOP



RAW BAR

OYSTERS 16

1/2 dozen

SHRIMP COCKTAIL 20

lettuce, tomato, apple

CHERRYSTONE CLAMS 14

1/2 dozen

LITTLENECK CLAMS 12

1/2 dozen

SMALL PLATES

ANTIPASTI PLATTER 26

cured meats, cheese, olives, pickled vegetables, preserves

ARANCINI 12

saffron, mozzarella, kale pesto

MEATBALLS 15

neapolitan sauce, whipped ricotta, olive oil

LOBSTER DYNAMITE 24

sriracha mayonnaise, tobiko, sesame, crispy rice

BLISTERED SHISHITOS 10

sesame seeds, spiced crème fraîche, lime, sea salt

FRIES 9

add parmesan, truffle oil +2



FOR THOSE OF US WITH ALLERGIES

we take this pretty seriously, so please alert your
server of any allergies or dietary restrictions

SALADS

salad additions:

flank steak +15 | chicken +12 | salmon +12 | shrimp +12

PEAR & GOAT CHEESE 15

arugula, red onion, toasted walnuts, maple dressing

MARGIE'S CAESAR 14

romaine, croutons, parmesan, caesar dressing

CHOPPED KALE 15

broccoli florets, chickpeas, cucumber, pomegranate, quinoa,
flaked almonds, lemon-tahini dressing

SANDWICHES

served with your choice of fries or salad

MARGIE'S BURGER 20

8oz beef patty, lettuce, cheddar, pickles, burger sauce, brioche roll

SEARED TUNA BURGER 26

red cabbage slaw, salsa bruja, cilantro, mint,
wasabi mayo, sesame bun

BUTTERMILK FRIED CHICKEN 22

hot honey glazed, arugula, tomato, brioche bun

IMPOSSIBLE BURGER 22

plant based patty, lettuce, cheddar, pickles,
burger sauce, seeded brioche roll



EXECUTIVE CHEF:
BARRY TONKS

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

COCKTAILS

SHARK BITE 16

ghost pepper tequila, cucumber, watermelon, lime, tajin

EZ-PASS 16

tito's, lavender, lemon, club soda

GOLD RUSH 14

jack daniel's, honey, lemon, bitters

ESPRESSO MARTINI 16

tito's, mr. black, kahlua, espresso

WALNUT OLD FASHIONED 16

sazerac rye, nocello, bitters

ROSEBUD 14

victoria pink gin, velvet falernum, amaro nonino, lemon, prosecco

BISCO SOUR 16

faretti biscotti, old grandad, allspice dram, lemon, honey

VESPER 15

tanqueray, tito's, bianco vermouth, bitters

HARVEST MULE 16

pama pomegranate, apple jack, cinnamon, lime, cranberry, ginger

IDLEWILD 16

illegal mezcal, aperol, montenegro amaro, lemon

HOT CIDER 8

cider, winter spices, citrus

add spiced rum +8 | add bourbon +8

MARGIE'S IRISH COFFEE 12

bushmill's, coffee, housemade whipped cream

CANNED BEER

can / bucket of 6

CORONA 6/30*

BUD LIGHT 6/30*

FAT TIRE 7/35*

KONA BIG WAVE 7/35*

OMMEGANG RARE VOS 8/40*

THREES BREWING LOGICAL CONCLUSION HAZY IPA 16oz 10/50*

HARD SELTZER

SIP MARGS

CLASSIC MARGARITA 7

MANGO MARGARITA 7

BUCKET OF SIX 35

WHITE CLAW

BLACK CHERRY 7

BUCKET OF SIX 35

WINES BY THE GLASS

WHITE / SPARKLING

PROSECCO *Le Contesse, it* 11

PINOT GRIGIO *Lavis, it* 12

SAUVIGNON BLANC *Buisse, fr* 13

CHARDONNAY *Red Tail Ridge, ny* 14

ROSÉ

Studio by Miraval, *cfr* 14

RED

PINOT NOIR *J Vineyards, ca* 15

CABERNET *Uppercut, ca* 15

MALBEC *Colores Del Sol, ar* 12

WINES BY THE BOTTLE

WHITE

PINOT GRIGIO	
Lavis, <i>it</i> '20	48
A to Z, <i>or</i> '19	65
Santa Margherita, <i>it</i> '20	75

SAUVIGNON BLANC

Momo, <i>nz</i> '20	60
Paul Buisse, <i>fr</i> '20	52
Emmolo, <i>ca</i> '20	75

CHARDONNAY

Red Tail Ridge, <i>ny</i> '19	56
Jadot Chablis Sabliere, <i>fr</i> '18	70
Sonoma-Cutrer	
Russian River Ranches, <i>ca</i> '18	70
Drouhin Chassagne-Montrachet, <i>fr</i> '18	155

SANCERRE Mellot, <i>fr</i> '20	75
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ALBARIÑO Alba Vega N, <i>sp</i> '19	75
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RIESLING Empire Estate, <i>ny</i> '18	55
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SPARKLING

PROSECCO Stellina di Note, <i>it</i>	55
SPARKLING Decoy Domestic, <i>ca</i>	65
BRUT Moet Chandon, <i>fr</i>	110
CHAMPAGNE Piper-Heidsieck, <i>fr</i>	125
ROSÉ Piper-Heidsieck, <i>fr</i>	165
CHAMPAGNE Dom Perignon, <i>fr</i> '10	450

LARGE FORMAT

CHAMPAGNE Henriot 1.5L, <i>fr</i>	250
BRUT Taittinger, La Francaise 3L, <i>fr</i>	550

ROSÉ

Studio by Miraval, <i>fr</i> '20	50
Chateau Minuty M de Minuty, <i>fr</i> '20	60
Chateau de Berne Inspiration, <i>fr</i> '20	70

RED

PINOT NOIR

J Vineyards, <i>ca</i> '17	60
Banshee, <i>ca</i> '18	65
Regnard Bourgogne, <i>fr</i> '19	75

CABERNET SAUVIGNON

Uppercut, <i>ca</i> '19	60
Daou, <i>ca</i> '18	75
Quilt, <i>ca</i> '18	110
Jordan Alexander Valley, <i>ca</i> '16	175
Spring Mountain, <i>ca</i> '05	190
Caymus, <i>ca</i> '18	225
Bordeaux, Clarendelle St. Emilion <i>fr</i> '19	80

MALBEC

Colores Del Sol, <i>ar</i> '19	48
Ernesto Catenary Siesta, <i>ar</i> '16	95
Red Schooner, <i>ar</i> '19	125

MONTEPULCIANO Barba, <i>it</i> '19	55
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GRENACHE Gigondas, <i>fr</i> '19	75
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RIOJA Monte Real, <i>sp</i> '16	90
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BRUNELLO DI MONTALCINO Caparzo, <i>it</i> '16	105
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SPIRITS BY THE BOTTLE

VODKA

TITO'S	250
GREY GOOSE	400
KETEL ONE	400

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BOMBAY SAPPHIRE	250
TANQUERAY	350
HENDRICK'S	350

RUM

BACARDI	300
BACARDI SPICED	350

TEQUILA / MEZCAL

CASAMIGOS BLANCO	400
DON JULIO	450
DON JULIO 1942	825
HERRADURA REPOSADO	475
CLASE AZUL REPOSADO	850
GHOST PEPPER TEQUILA	300
MAESTRO DOBLE	300
ILEGAL MEZCAL	400

BOURBON / SCOTCH / WHISKEY

MAKERS MARK	425
BULLEIT	400
BULLEIT RYE	400
WOODFORD RESERVE	475
SAGAMORE RYE	350
MACALLAN 12	450
JOHNNIE WALKER BLACK	400
GLENFIDDICH 12 YR	550
JACK DANIEL'S	300
JAMESON	350

THANKS FOR STOPPING BY

THINKING ABOUT HAVING YOUR
NEXT PARTY OR EVENT WITH US?

WE WOULD LOVE TO HAVE YOU.

PLEASE EMAIL
EVENTS@THEROCKAWAYHOTEL.COM
TO INQUIRE

THE ROCKAWAY

HOTEL + SPA

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