

THE ROOFTOP



RAW BAR

all served with cocktail sauce, mignonette, horseradish, hot sauce

OYSTERS 18/32
selection of ½ dozen/dozen

CHERRY STONE CLAMS 12
selection of ½ dozen

SHRIMP COCKTAIL 20
horseradish cocktail sauce, lemon, tabasco

LITTLE NECK CLAMS 14
selection of ½ dozen

platters served with cocktail sauce, mignonette, horseradish, hot sauce, romesco

THE COUSTEAU 68 (serves 2-4)

*"the sea, the great unifier, is man's only hope. now, as ever before,
the old phrase has a literal meaning: we are all in the same boat"*

12 oysters, 6 cherry stone clams, 4 shrimp, 4 snow crab claws

THE HEMINGWAY 125 (serves 4-6)

*"always do sober what you said you'd do drunk, that will teach you
to keep your mouth shut"*

12 oysters, 6 cherry stone clams, 6 shrimp, 3oz tuna poke,
6 snow crab claws, 3oz lobster cocktail

THE KRAKEN 185 (serves 6-8)

*"the kraken is the legendary like sea monster of gigantic size,
the sheer size and fearsome appearance have made it the common
ocean-dwelling monster"*

24 oysters, 6 cherry stone clams, 6 little neck clams, 6 shrimp,
1 whole chilled lobster, 6oz tuna poke, 8 snow crab claws, 8oz king crab leg

CRISPY RICE

LOBSTER DYNAMITE 25

maine lobster, tobiko, spicy sesame kupie mayo

TUNA POKE 22

avocado, crispy shallots

SPICY SALMON 20

atlantic salmon, scallions, cucumber, lemon crema

SNACKS

SARDINES & CHIPS 12
house made chips, onion dip, fresh
sardines, lemon

GUACAMOLE 10
corn chips, salsa,
sour cream

SEA SALT EDAMAME 8

TAQUERIA

PULLED PORK TACOS 14
(3) slow roasted pork shoulder, chili bbq,
queso fresco, pickled onion, siracha crema

BLACK BEAN TACOS 15
(3) chili mole, refried black beans,
shaved lettuce, shredded jack cheese,
pico de gallo

**TEQUILA LIME
CHICKEN TACOS 14**
(3) patron marinated pulled chicken, lime,
napa cabbage, cilanto, tomatillo salsa

VEGGIE QUESADILLA 14
jack cheese, jalapeños, served with
guacamole, pico de gallo, sour cream

FLATBREADS

MARGHERITA 12
classic red sauce, fresh mozzarella, basil

BUFFALO CHICKEN 14
crème fraîche, mozzarella, pulled chicken, buffalo sauce, scallions, blue cheese cream

PROSCIUTTO & FIG 16
gorgonzola, fig jam, prosciutto, arugula, lemon zest



FOR THOSE OF US WITH ALLERGIES

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



EXECUTIVE CHEF: BRIAN CRAWFORD

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

COCKTAILS

individual cocktail / large format

SHARK BITE 16/80

ghost pepper tequila, cucumber, watermelon, lime, tajin

JAMAICAN BAY 16/80

coconut cartel rum, cucumber, lime

EZ-PASS 16/80

grey goose vodka, lavender, lemon, club soda

DALTON'S MARGARITA 14/70

cazadores tequila, orange liqueur, agave, lime

HARBOR SUNSET 15/75

crop cucumber vodka, dry curaçao, aloe liqueur chateau,
orange blossom, lemon

MEZCALOMA 16/80

illegal mezcal, grapefruit, club soda

BLACKBERRY SPRITZ 14/70

victoria pink gin, blackberry, aperol, lemon

ESPRESSO MARTINI 16

tito's vodka, mr. black, kahlua, espresso

HARD SELTZER

SIP MARGS

CLASSIC MARGARITA 8

MANGO MARGARITA 8

BUCKET OF SIX 40

WHITE CLAW

BLACK CHERRY 8

BUCKET OF SIX 40

CANNED BEER

can / bucket of 6

CORONA LIGHT 7/35*

BUD LIGHT 6/30*

MICHELOB ULTRA 7/35*

KONA 8/40*

ROCKAWAY IPA 8/40*

WINES BY THE GLASS

WHITE / SPARKLING

PROSECCO	11
PINOT GRIGIO <i>Lavis, it</i>	12
SAUVIGNON BLANC <i>Buisse, fr</i>	13
CHARDONNAY <i>Boen, ca</i>	14
CHABLIS <i>Louis Jadot, fr</i>	18

ROSÉ

Studio by Miraval, <i>fr</i>	14
Summer Water, <i>ca</i>	12

RED

PINOT NOIR <i>J Vineyards, ca</i>	15
CABERNET <i>Uppercut, ca</i>	15
MALBEC <i>Colores Del Sol, ar</i>	12

WINES BY THE BOTTLE

WHITE

PINOT GRIGIO	
Lavis, <i>it</i> '20	48
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

SANCERRE Mellot, <i>fr</i> '20	75
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CHARDONNAY

Boen, <i>ca</i> '19	56
Sonoma-Cutrer Russian River Ranches, <i>ca</i> '18	70
Jordan, <i>ca</i> '18	90

BURGUNDY

Jadot Chablis Sabliere, <i>fr</i> '18	70
Drouhin Chassagne-Montrachet, <i>fr</i> '18	155

ALBARIÑO Alba Vega N, <i>sp</i> '19	75
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RIESLING

Empire Estate, <i>ny</i> '18	55
Urban by Nik Weis, <i>ge</i>	55

SPARKLING

PROSECCO Stellina di Note, <i>it</i>	55
SPARKLING Lieb Cellars, <i>ny</i>	65
BRUT Moet Chandon, <i>fr</i>	130
ROSÉ Lieb Cellars, <i>ny</i>	70
ROSÉ Piper-Heidsieck, <i>fr</i>	165
CHAMPAGNE Dom Perignon, <i>fr</i> '10	450

LARGE FORMAT

BRUT Moet Chandon Brut 1.5L, <i>fr</i>	250
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ROSÉ

Summer Water, <i>fr</i> '20	45
Studio by Miraval, <i>fr</i> '21	55
Hampton Water, <i>fr</i> '21	55
Chateau Minuty, <i>fr</i> '21	60

LARGE FORMAT

Hampton Water 1.5L, <i>fr</i> '21	110
Hampton Water 3L, <i>fr</i> '21	220

RED

PINOT NOIR

J Vineyards, <i>ca</i> '17	60
Benton Lane, <i>or</i> '19	65
Banshee, <i>ca</i> '19	65

BURGUNDY

Regnard Bourgogne, <i>fr</i> '19	75
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CABERNET SAUVIGNON

Uppercut, <i>ca</i> '19	60
Daou, <i>ca</i> '18	75
Quilt, <i>ca</i> '18	110
Spring Mountain, <i>ca</i> '05	125
Jordan Alexander Valley, <i>ca</i> '16	150
Caymus, <i>ca</i> '18	210

MALBEC

Colores Del Sol, <i>ar</i> '19	48
Ernesto Catenary Siesta, <i>ar</i> '16	80
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	70
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SUPER TUSCAN

Ca'Marcanda by Gaja 'Promis', <i>it</i>	90
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SPIRITS BY THE BOTTLE

VODKA

TITO'S	250
GREY GOOSE	300

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TANQUERAY	250
HENDRICK'S	300

TEQUILA

DON JULIO BLANCO	325
DON JULIO REPOSADO	350
DON JULIO AÑEJO	375
DON JULIO 1942	625
CLASE AZUL REPOSADO	650
LANETA EXTRA AÑEJO	700

BOURBON / SCOTCH / WHISKEY

MAKERS MARK	250
WOODFORD RESERVE	300
MACALLAN 12	450
JOHNNIE WALKER BLACK	350
JAMESON	300

DESSERTS

BAILEY'S IRISH CREAM CHEESECAKE 12
graham cracker crust, fresh raspberries, fresh melba coulis,
house-made whipped cream

BANANA SPLIT 12
vanilla ice cream, whipped cream, chocolate sauce,
toasted almonds, cocoa nibs, cherries

GELATO & SORBET 8
vanilla, chocolate, or raspberry
sugar cone available upon request

THE ROCKAWAY

HOTEL + SPA

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