

ROCA

restaurant & bar

SOUP

CUP/BOWL

SOUP OF THE DAY 3 / 5

HOUSE
CHICKEN & ANDOUILLE
GUMBO 4 / 6

SANDWICHES

SERVED WITH BBQ SPICED FRIES

80/20 BURGER

BRIOCHE BUN / AMERICAN
CHEESE / THICK CUT BACON / 12

OYSTER PO BOY

FRENCH BREAD
LETTUCE / TOMATO /
REMOULADE / 12

FRIED CHICKEN BLT

BRIOCHE BUN / COMEBACK / 10

PIMENTO CHEESE

SOURDOUGH BREAD
BREAD & BUTTER PICKLES / 9

SIDES

HOPPIN' JOHN / 3

BUTTERMILK WHIPPED
POTATOES / 3

SWEET POTATO / 3

BAKED POTATO / 3

SHALLOT SMOTHERED
GREEN BEANS / 4

COLLARDS / 4

BBQ SPICED FRIES / 4

WHITE CHEDDAR GRITS / 4

JAY PARMEGIANI
OWNER, EXECUTIVE CHEF

STANLEY GLEESE
SOUS CHEF

TINA SMITH
GENERAL MANAGER

STARTERS

SHRIMP & GRITS / TOMATOES / MUSHROOMS / GARLIC BUTTER BROTH / 11

FRITTERS / BENTON'S BACON / SMOKED GOUDA / ROSEMARY HONEY MUSTARD / 8

FRIED OYSTERS / COLLARDS / MISSISSIPPI COMEBACK / 12

HOMEMADE BACON / GRILLED CORNBREAD / PEPPER JELLY / GREEN ONIONS / 12

CRAWFISH CAKES / GREEN TOMATOES / REMOULADE / BLACK EYE PEA BUTTER / 12

PIMENTO CHEESE / HOUSE CRACKERS / 8

SALADS

CAESAR / ROMAINE / PARMESAN CRISP / BUTTERMILK DRESSING / 10

MIXED GREENS / CHERRY TOMATOES / JACK CHEESE / RED ONIONS / HERB CROUTONS
SUGARCANE VINAIGRETTE / 11

SPINACH / APPLES / RED ONIONS / BLUE CHEESE / CANDIED PECANS / SUGARCANE
VINAIGRETTE / 12

BLACKENED TUNA / FIELD GREENS / CUCUMBERS / TOMATO / WONTONS / CREOLE
GINGER SOY VINAIGRETTE / 15

SOUTHERN COBB / FRIED CHICKEN / CHARRED ONIONS / EGG / JACK CHEESE
TOMATO / BACON / SUGARCANE VINAIGRETTE / 15

ADD TO ANY OF THE ABOVE:

BLUE CHEESE / 2 GRILLED CHICKEN / 5 ROASTED SHRIMP / 7 SEARED TUNA / 8

SALAD DRESSING OPTIONS:

SUGARCANE VINAIGRETTE, BLACK PEPPER BUTTERMILK, BALSAMIC VINAIGRETTE,
1000 ISLAND, SPICY BLUE CHEESE, GINGER SOY VINAIGRETTE
ADDITIONAL DRESSING /.50

STEAKS

OUR STEAKS ARE USDA CERTIFIED ANGUS BEEF

RIBEYE

14 OZ. / RED EYE GRAVY
BUTTERMILK MASH
ROASTED VEGETABLES / 28

FILET

8 OZ. / RED WINE SHALLOT BUTTER
BUTTERMILK MASH / ROASTED
VEGETABLES / 28

CHOPS & BIRD

PORK CHOP / WHISKEY CHERRY SAUCE / WHITE CHEDDAR GRITS / GREEN BEANS / 26

DUCK / PEPPERCORN SAUCE / SWEET POTATO MASH / COLLARDS / 26

FRIED CHICKEN / MAPLE CHILI GLAZE / BUTTERMILK MASH / GREEN BEANS / 12

QUAIL / CIDER REDUCTION / SWEET POTATO MASH / GREEN BEANS / 25

GULF SEAFOOD

SALMON / MUSTARD COUNTRY HAM BUTTER / MASHED POTATOES / GREEN BEANS / 25

BLACKFISH / HOPPIN' JOHN / LEMON BUTTER / 25

TUNA / TOASTED PECANS & WORCESTERSHIRE BUTTER / SWEET POTATO MASH / GREEN BEANS / 26

BLACKENED SHRIMP / WHITE CHEDDAR GRITS / TOMATO RELISH / 25

PASTA

LASAGNA / ITALIAN SAUSAGE / GROUND BEEF / 3 CHEESE BLEND / TOMATO SAUCE / 12

TOMATO BRAISED PORK SHOULDER / RIGATONI / PARMESAN CHEESE / 14

CHICKEN FETTUCCINI / GARLIC CREAM / NUTMEG / SHAVED PARMESAN CHEESE / 14

GULF SHRIMP / ARTICHOKE HEARTS / SUN DRIED TOMATOES / PESTO CREAM / PENNE / 16

SCAMPI / GARLIC BUTTER / TOMATOES / HERBS / ANGEL HAIR / 16

CHICKEN PARMESAN / PENNE / 16

SPICY CRAWFISH / BENTON'S BACON / MUSHROOMS / SPINACH / CREOLE CREAM / PENNE / 16

**Foodborne Illness Warning:*

Consuming raw or undercooked eggs or fish may increase your risk of food born illness, especially if you have certain medical conditions. Please alert your server of any food allergies and we will be happy to accommodate you.

A \$4 split charge will be added to all split entrees.