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# ROCA

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restaurant & bar

## Blue Plate Special

### Tuesday

Meatloaf with Black Pepper Barbeque Sauce 8.95

### Thursday

Red Beans and Rice with Andouille Sausage 8.95

### Wednesday

Lasagna with Italian Sausage and Fresh Marinara 8.95

### Friday

Braised Angus Beef with Red Wine Gravy 8.95

Served With Your Choice Of Two Home-Style Vegetables And Iced Tea:

Collard Greens, Blackeyed Peas, Baked Mac & Cheese,  
Buttermilk Mashed Potatoes, Bacon Smothered Green Beans, Creamed Corn

## Lunch Entrees

### Blackened Catfish

With Remoulade  
over Cajun Dirty Rice 11.95

### Buttermilk Fried Chicken

Served with Roca Mashed Potatoes and  
Maple Chili Glaze 11.95

### Crispy Soft Shell Crab

Over Cajun Dirty Rice with  
Mississippi Comeback Sauce 11.95

### Roca Sirloin Cheeseburger

Mixed Greens, Roma Tomatoes, Onions, Pickles  
and Barbeque Spiced French Fries 7.95

## Salads

### Mixed Field Greens

Tossed in Choice of Dressing, Roma Tomatoes,  
Red Onions, Monterey Jack Cheese  
& Herb Croutons 9.95

### Grilled Chicken Cobb

Field Greens with Roasted Red & Yellow Peppers,  
Fresh Mozzarella, Roma Tomatoes, Toasted Pecans  
& Apple Wood Smoked Bacon 10.95

### Grilled Chicken Caesar

Crisp Romaine, Shaved Parmesan Cheese,  
Black Pepper Buttermilk Dressing  
with Parmesan Crisps 9.25

### \*Seared Sushi Grade Tuna

Mixed Field Greens Tossed in our Ginger Soy  
Vinaigrette, Cucumbers, Tomatoes,  
Sesame Seeds & Crispy Wontons 11.95

### Spinach

Blue Cheese, Granny Smith Apples, Onions,  
Caramelized Pecans and Warm Sugarcane  
Bacon Vinaigrette 8.25

### Choice Of Dressings:

Sugarcane Bacon Vinaigrette, Black Pepper Buttermilk,  
Balsamic Vinaigrette, Spicy Blue Cheese,  
Ginger Soy Vinaigrette

Add To Any Of The Above:

Grilled Chicken 3.95, Roasted Shrimp 4.95, Blue Cheese 2.95, Seared Sushi Grade Tuna 6.95

## Signature Sandwiches

Choice of soup or mixed greens  
tossed with house vinaigrette.

### **Pesto Shrimp BLT**

Pesto Shrimp Salad, Applewood Bacon,  
Romaine Lettuce, & Roma Tomatoes  
on Rosemary Focaccia (served cool) 8.49

### **Grilled Chicken Melt**

Chicken Breast, Plum Tomatoes, Spinach & Fontina,  
Bacon with Basil Pesto Mayonnaise on  
Grilled Flatbread 7.25

### **Angus Steak**

Seared Steak & Bleu Cheese with Caramelized Onions,  
Mixed Greens and Horseradish Mayonnaise  
on Rosemary Focaccia (served cool) 8.49

## Brick Oven Pizza

### **Seared Steak**

Seared Angus Beef and Bleu Cheese with Roasted Red  
Peppers and Horseradish Aioli 10.95

### **Crawfish**

Creole Spiced Crawfish with Roasted Garlic Oil,  
Fresh Mozzarella and Grilled Onions 10.95

### **Andouille**

Andouille Sausage and Wild Mushrooms with Roasted  
Garlic, Fontina and Mozzarella Cheese 9.95

### **Pepperoni**

Pepperoni with House Made Tomato Sauce  
and Mozzarella Cheese 9.25

### **Blackened Chicken**

Blackened Chicken, "BLT" Fontina Cheese  
and Caesar Dressed Romaine Lettuce 10.25

### **Primavera**

Mozzarella base with a Blend of Roasted, Grilled  
and Sautéed Vegetables 10.50

### **Black Pepper Chicken Pesto**

Our homemade Pecan Basil Pesto with Balsamic Onions  
and Sundried Tomatoes 10.25

### **BBQ Pork**

Roasted Garlic Puree, Mozzarella Cheese, Collard Greens  
and Celery Root "Cole Slaw" 10.95

## Pasta

### **Crawfish Bolognese**

Tagliatelle & Crawfish Bolognese with Mushrooms,  
Spinach & Prociutto in a Spicy Cream Sauce 8.25

### **"Scampi"**

Angel Hair and Crabmeat in Extra Virgin Olive Oil,  
Tomato, Basil and Garlic, with Toasted Bread Crumbs 8.25

### **Shrimp Pesto**

Penne and Gulf Shrimp, Sun Dried Tomatoes, Artichoke  
Hearts, Tossed in a Pecan Pesto Cream Sauce 8.25

### **Chicken Alfredo**

Fettuccine and Grilled Chicken Fresh Parmesan  
Cheese and a Hint of Nutmeg 7.95