

ROCOCO

WESTERN

ROCOCO CRABCAKE \$22

life changing...trust us
#rocococrabcake

SMOKED SCALLOPS \$15

carrot-ginger puree,
spicy coriander butter

DEEP FRIED MUSHROOMS \$7

roasted garlic dipping sauce

ROASTED STUFFED TOMATO \$13

stuffed with PEI Mussels, andouille,
basil, with grilled baguette

CLAMS CASINO

\$8 FOR 6 | \$14 FOR 12

baked on the half, with casino butter,
bacon, breadcrumbs

OYSTERS ON THE HALF \$18

we're from back east, we know oysters.
ask your server for todays selections

ROASTED GARLIC BULB \$5

with grilled baguette

BAKED OYSTERS

\$10 FOR 3 | \$16 FOR 5

on the half, bone marrow butter,
breadcrumbs, gremolata

STEAMED CLAMS \$14

STEAMED MUSSELS \$12

garlic, shallots, white wine, basil

POKE \$16

tuna, pineapple, roasted red
peppers, seaweed salad, hoisin

FRIED SHRIMP \$11

with tartar & cocktail sauce

CALAMARI

Traditional - with marinara \$10

**Rhode Island Style - garlic butter,
banana cherry peppers \$12**

'COOKIES'

Bleu Cheese - \$6

Gangster - \$7

Nancy's - \$8

APPETIZERS & SMALL PLATES

ROCOCO

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ROCOCO LOVE SALAD

\$9 | \$14 FOR 2 | \$24 FOR 4

romaine, butter lettuce, tomato,
onion, ham, salami,
parmesan, provolone

THE BIG APPLE SALAD \$13

pulled chicken, apples, feta, almonds,
arugula, champagne vinaigrette

SEASONAL HOUSE SALAD \$8

a whimsical blend of the
season's best ingredients

SOUPS

New England Clam Chowder \$6

Bermuda Fish Chowder \$9

Chef's Daily Inspiration

GRILLED SWORDFISH SANDWICH \$13

arugula, red pepper & cucumber aioli,
toasted bun, fries

DOUBLE CHEESEBURGER - \$11

choice of cheese, lettuce, tomato,
onion, pickle, toasted bun, fries

REUBEN - \$12

house cured pastrami, provolone,
sauerkraut with garlic mustard sauce

ITALIAN GRINDER - \$10

hard salami, capicola, prosciutto,
provolone, lettuce, roasted red
peppers, tomato, & olive oil

POACHED SALMON SALAD \$14

butter lettuce, artisan romaine,
pickled red onions, feta, olives,
toasted pine nuts, green goddess

CAESAR SALAD \$6

with pulled chicken \$11
with poached salmon \$13

MUSHROOM RISOTTO \$12

toasted garlic, mushrooms, chicken
stock, parmesan

CHICKEN SCALLOPINI

Marsala - \$13

Piccata - \$13

Parmesan - \$14

NEW ENGLAND FISH FRY

Fish n' Chips \$13

Shrimp n' Chips \$15

Scallop n' Chips \$16

FISH SANDWICH - \$13

fried cod, shredded lettuce,
tartar sauce, toasted bun, fries

NEW ENGLAND LOBSTER ROLL - \$22

served warm, spicy slaw, fries

FANCY GRILLED CHEESE - \$11

a blend of cheeses, sauteed jalapenos
& onions, bacon

LUNCH

ROCOCO

WESTERN

BENEDICTS

two poached eggs, hollandaise, slider tots, fresh fruit

Crabcake \$24 - served over our famous crabcake

Classic \$13 - spicy capicola, english muffin

Smoked Salmon \$15 - smoked salmon, basil, english muffin

OMELETS

Western \$11 - prosciutto, red peppers, goat cheese, chives

Mediterranean Seafood \$28 - shrimp, lump crab, capers,
olives, onions, red peppers

BAKED EGGS \$15

two eggs en casserole, poached salmon, smoked gouda, gruyere,
green onions, creme fraiche, caviar, matchstick potatoes

BELGIAN HANGOVER \$16

capicola, toasted garlic, chicken stock, gruyere, bucatini, sunnyside eggs

CHICKEN & WAFFLES \$18

chicken fried chicken, belgian waffles, syrup, slider
tots, fresh fruit

HALLAH BRAID FRENCH TOAST \$16

candied pecans, fried raisins, whipped cream,
slider tots, fresh fruit

PASTRAMI HASH \$13

house-cured pastrami, potato hash, two eggs any style, sautéed spinach

FANCY GRILLED CHEESE \$11

cheddar, gruyere, smoked gouda, sauteed jalapenos and onions, bacon

DOUBLE CHEESEBURGER \$14

choice of cheese, lettuce, tomato, onion, pickle, bacon, fried egg, slider tots

NEW ENGLAND LOBSTER ROLL \$22

served warm, spicy slaw, slider tots

BRUNCH

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garlic, shallots, white wine, basil

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with tartar & cocktail sauce

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ROCOCO LOVE SALAD

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romaine, butter lettuce, tomato,
onion, ham, salami, parmesan,
provolone

SHRIMP OR CRAB COCKTAIL

shrimp - \$13
crab - \$24

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APPETIZERS, SMALL PLATES, SALADS

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RHODE ISLAND FISHERMAN STEW \$36

all the beautiful things we do with seafood in one dish

HALIBUT \$32

seared, roasted fennel, butternut squash risotto

CATCH OF THE DAY

andouille cream, dirty rice, charred broccolini

BAKED SALMON \$42

stuffed with Rococo crabcake, seasonal vegetables, veloute`

LOBSTER & SHRIMP RISOTTO \$34

toasted garlic, fennel, pernod

NEW ENGLAND FISH FRY

Fish n' Chips \$18 Scallops n' Chips \$28 Shrimp n' Chips \$22

SCALLOP & MUSHROOM RISOTTO \$28

parmesan, stock, onions, toasted garlic

LOBSTER MAC N CHEESE \$32

smoked gouda, gruyere, rigatoni

BRUCE'S BIG MEATBALLS \$11 JUNIOR | \$22 SENIOR

6 ounce balls, marinara, spaghetti, garlic bread

BUCATINI WITH CLAM SAUCE - CLAMS \$22 - MUSSELS \$20

choice of white or red sauce

CHICKEN SCALLOPINI & SPAGHETTI

Marsala \$18 Piccata \$18 Parmesan \$20

GRILLED PORK CHOP \$28

sautéed spinach, blistered tomatoes, parisienne potatoes,
mascarpone, toasted pine nuts

FILET MIGNON \$38

grilled, walnut & port wine demi-glace, bleu cheese crumbles,
charred broccolini, pepper chips

BRAISED LAMB SHANK \$28

peasant-style white bean & vegetable ragout

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