

STARTERS

COLD STARTERS

CHILLED JUMBO SHRIMP

served with traditional cocktail sauce and lemon Each 2.50

BASIL-CURED SALMON

served with goat cheese cookies, capers, red onions & lemon 7.25

COLD-WATER OYSTERS ON THE HALFSHELL

lemon and oak-aged Sherry mignonette Market

MOUSSE DE CANARD

chef selection of accompaniments 10.75

SOUTH PHILLY STYLE ANTIPASTI ASSORTMENT

*sweet roasted peppers, calamata olives, provolone,
hard salami, sliced capicola, sauteed Grape tomatoes
and soft garlic bread* 11.25

HAWAIIAN POKE

*traditional Hawaiian dish with sashimi-style Ahi, layered
with seaweed salad, pineapple, roasted red peppers, Asian
glaze and green onions* 13.75

CRAB COCKTAIL

*classic Maryland jumbo lump crab over shredded lettuce
and homemade cocktail sauce* Market

LARRY & CHUCKS FRUIT & CHEESE PLATTER

*fresh fruit, Manchego, Maytag Blue and seasoned
goat cheese, with toasted French bread slices* 15.75

COOKIES

BARBEQUE CHICKEN

pulled barbeque chicken topped with smoked Gouda 7.50

BLUE CHEESE, TOASTED GARLIC SLIVERS AND ASIAGO CHEESE

*with Parmesan and cream cheese blended to a
smooth texture, spread on toasted baguette and baked* 5.75

THE GANGSTER

Italian sausage & sweet onions with pomodoro & Parmesan 7.25

CRAB DIP

*Maryland jumbo lump crab with horseradish,
cream cheese & chives* 8.50

SHRIMP AND SPINACH

*sautéed together with toasted garlic and served on
toasted baguette with Parmesan* 7.50

NANCY'S COOKIES

*smoked salmon rosettes with Horseradish cream,
diced red onion & capers* 7.25

HOT STARTERS

STEAMED LITTLENECK CLAMS

*one pound of fresh clams steamed with white wine,
shallots, garlic, parsley, and basil* 12.25

PRINCE EDWARD ISLAND MUSSELS

*one pound of fresh mussels steamed with white wine,
shallots & garlic or steamed with a savory fennel &
sambucca broth* 10.50

DEEP-FRIED WILD MUSHROOMS

lightly breaded and served with ranch dressing 7.25

DEBBIE'S GOAT CHEESE

served with fried wontons for dipping 12.00

ROCOCO FRIED SHRIMP

*41/50's tossed with buttermilk and New England
Clam Fry; served with tarter or cocktail sauce* 10.25

JUMBO SHRIMP "LES SAISONS"

*an old favorite of friends; cold water shrimp sautéed
with garlic, shallots, mushrooms and julienned carrots,
tossed in beurre blanc and parsley* 12.75

SURF AND TURF ON A STICK

*jumbo shrimp and New York sirloin together on a skewer,
cooked on the open grill and served with sweet and spicy
Sambal, jasmine rice, and seaweed salad* 16.25

ROCOCO JUMBO LUMP CRABCAKE
Bruce is from the East Coast, he knows how it is really done; accompanied by a subtle Thai red chili cream sauce and a small field salad tossed in balsamic vinaigrette, the idea is to taste the crab, not all the other ingredients! Market

ESCARGOTS
in the style of Bourgogne (fennel, garlic, butter and parsley) 9.25

SCALLOPS
pan blackened with lemon-basil beurre blanc Each 5.00

STUFFED MUSHROOMS
filled with a savory blend of spicy Italian sausage and mozzarella 7.25

DEEP-FRIED CALAMARI
fried golden brown served with homemade marinara 7.25
 "RHODE ISLAND STYLE" *fried golden brown & tossed with banana cherry peppers & garlic butter* add 1.00
 "GREEK STYLE" *also fried golden brown & tossed with Calamata olives, tomatoes, Feta cheese & field greens* add 3.25

SOUPS & SALADS

ADD TO ANY SALAD

<i>crumbled Roquefort</i>	1.00	<i>crumbled bacon</i>	1.00
<i>grilled chicken breast</i>	4.25	<i>grilled jumbo shrimp</i>	8.25

AMBER'S VEGETARIAN CHILI
fresh garden vegetables, Boca meat & seasonings Cup 4.25
 Bowl 6.25

DR. LISA'S SOUP OF THE DAY
never made with anything but the best ingredients Cup 4.25
 Bowl 5.50

NEW ENGLAND STYLE CLAM CHOWDER
old-school favorite Cup 4.75
 Bowl 5.50

MUSHROOM SOUP
velvety cream of shiitakes, leeks and scallions, with sherry Cup 4.25
 Bowl with a Brie Cookie 6.25

THE LITTLE "CHOPPED" SALAD 5.25

THE BIG "CHOPPED" SALAD 8.50

ROCOCO LOVE SALAD
iceberg lettuce, roma tomato, red onion, Italian meats & cheeses tossed with red wine vinaigrette & lots of garlic & love.
 Price for 2 11.25
 Price for 4 18.75

CAESAR SALAD
an old favorite, made with care with Romaine leaves and real anchovies 5.25

THE WEDGE SALAD
iceberg, sliced roma tomatoes, bermuda onions, bleu cheese crumbles and 1000 Island dressing 5.75

BETTER GARDEN GREENS WITH MORE STUFF
better house mix (mache, radicchio, oak leaf and mizuna) with grilled pears, spiced walnuts, Roquefort and bacon, balsamic vinaigrette 10.50

ASIAN-INFLUENCED SPINACH SALAD
baby spinach, green cabbage, snow peas and shiitake mushrooms, tossed with sesame, ginger and rice vinegar dressing, crispy rice noodle "kerchiefs" 8.50