

THE ROOFTOP



RAW BAR

all served with:

cocktail sauce, mignonette, horseradish, hot sauce

OYSTERS 16
LITTLE NECK CLAMS 14
selection of ½ dozen

SHRIMP COCKTAIL 20
horseradish cocktail sauce, lemon, tabasco

BOWL OF CLAWS 20
jonah's crab claws, sweet chili sauce

PLATTERS

THE COUSTEAU 70
oysters
clams
shrimp
snow crab claws

THE HEMINGWAY 130
oysters
clams
shrimp
snow crab legs

THE KRAKEN 185
oysters
clams
shrimp
tuna poke
half lobster
snow crab legs



FOR THOSE OF US WITH ALLERGIES

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

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

ROOFTOP FAVORITES

CHEESE & CHARCUTERIE 24

cheddar, manchego, brie,
prosciutto, genoa salami, mortadella,
dried apricots, fig jam, oat crackers

WATERMELON WEDGE SALAD 15

baby arugula, sweet watermelon, whipped feta,
fresh mint, fig-balsamic glaze

SPINACH & ARTICHOKE DIP 17

baby spinach, artichoke hearts, cream cheese, parmesan,
cheddar, jack, red pepper flakes, served with corn tortilla chips

DIP TRIO 20

hummus, whipped feta, roasted tomato
served with naan, tortilla chips, and crudité

LOBSTER SLIDERS 28

fresh maine lobster, old bay mayo, potato roll, house-made chips

K-TOWN LETTUCE WRAP 18

sweet & spicy tuna poke k-town style, pickled bell peppers

10" PIZZAS

MARGHERITA 14

tomato, mozzarella, fresh basil

BBQ CHICKEN 16

grilled chicken, bbq sauce, cheddar & jack, scallions

SHRIMP & FENNEL 20

white sauce, jumbo shrimp, braised fennel, garlic chips,
red pepper flakes



COCKTAILS

\$16 each - Drinking with friends? Go big! (serves six) \$80

SHARK BITE

ghost pepper tequila, cucumber, watermelon, lime, tajin

BLACKBERRY SPRITZ

gin lane pink gin, blackberry, aperol, lemon

RAINTOWER

hendrick's gin, luxardo maraschino, green chartreuse, sage, lime, egg white

THE MAGNET

michter's american whiskey, apple brandy, all spice, cinnamon, grapefruit, lime

SNUG HARBOR

bushmill's irish whiskey, amaro nonino, fig, lemon

SANDBAR

illegal mezcal, crème de banane, macadamia, all spice, nocello, lemon, egg white

PIER 92

cazadores reposado tequila, chamomile, aperol, lime

CLASSICS

ESPRESSO MARTINI 16

ketel one vodka, mr. black, kahlua, espresso

HARD SELTZER

SIP MARGS

CLASSIC MARGARITA 8

MANGO MARGARITA 8

WHITE CLAW

BLACK CHERRY 8

CANNED BEER

KONA 8
BUD LIGHT 7
CORONA LIGHT 8
MICHELOB ULTRA 7
FIVE BOROUGHS JUICY IPA 8
FAT TIRE 8

WINES BY THE GLASS

WHITE/SPARKLING

PROSECCO	11
PINOT GRIGIO Lavis, it	12
SAUVIGNON BLANC Paul Buisse, fr	13
CHARDONNAY Boen, ca	14

ROSÉ

Studio by Miraval, fr	15
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RED

PINOT NOIR J Vineyards, ca	15
MALBEC Colores Del Sol, ar	12
CABERNET SAUVIGNON Uppercut, ca	15
CABERNET SAUVIGNON Daou, paso robles	18

WINES BY THE BOTTLE

WHITE

PINOT GRIGIO	
Lavis, <i>it</i> '21	48
Santa Margherita, <i>it</i> '22	75

SAUVIGNON BLANC

Momo, <i>nz</i> '22	60
Paul Buisse, <i>fr</i> '22	52
Emmolo, <i>ca</i> '21	70

SANCERRE Chavet, <i>fr</i> '22	70
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CHARDONNAY

Boen, <i>ca</i> '20	56
Conundrum, blend, <i>ca</i> '20	60
Avaraen, willamette, <i>or</i> '21	65
Sonoma-Cutrer	
Russian River Ranches, <i>ca</i> '21	70
Jordan, <i>ca</i> '19	90
Flowers, sonoma '21	95

BURGUNDY Jadot Chablis, <i>fr</i> '20	70
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ALBARIÑO Alba Vega N, <i>sp</i> '20	75
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VINHO BRANCO

Beyra Reserva Quartz, <i>po</i> '20	55
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RIESLING

Empire Estate, <i>ny</i> '18	55
Urban by Nik Weis, <i>ge</i> '21	55

SPARKLING

PROSECCO Gabbiano, <i>it</i>	50
SPARKLING WHITE BBQ, <i>po</i>	60
SPARKLING ROSÉ BBQ, <i>po</i>	60
Moet Chandon Imperial Reserve, <i>fr</i>	110
Moet Chandon Imperial Rosé, <i>fr</i>	125
CHAMPAGNE Dom Perignon, <i>fr</i> '10	450

ROSÉ

Studio by Miraval, <i>fr</i> '22	55
Chateau Minuty, <i>fr</i> '22	60

RED

PINOT NOIR

J Vineyards, <i>ca</i> '20	60
Banshee, <i>ca</i> '21	65
Benton Lane, <i>or</i> '21	65
Patriarche, <i>fr</i> '21	70
Flowers, sonoma '21	100

CABERNET SAUVIGNON

Uppercut, <i>ca</i> '21	60
Daou, <i>ca</i> '21	70
Quilt, <i>ca</i> '20	110
Leviathan, <i>ca</i> blend '19	125
Jordan Alexander Valley, <i>ca</i> '18	150
Caymus, <i>ca</i> '20	210
Spring Mountain, <i>ca</i> '05	300

MALBEC

Colores Del Sol, <i>ar</i> '20	48
Ernesto Catenary Siesta, <i>ar</i> '17	75

BORDEAUX

Clarendelle St. Emillion, <i>fr</i> '19	68
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MONTEPULCIANO Barba, <i>it</i> '21	55
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GRENACHE Gigondas, <i>fr</i> '20	75
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RIOJA Monte Real, <i>sp</i> '18	70
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SUPER TUSCAN

Antinori Il Bruciato, <i>it</i> '21	90
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ZINFANDEL Saldo, <i>ca</i> '19	70
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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

FRENCH CHOCOLATE MOUSSE 10
dark chocolate mousse, house made whipped cream

MARGIE'S CHEESECAKE 12
traditional no-bake cheesecake, graham cracker crust,
seasonal fresh fruit coulis

THE ROCKAWAY

HOTEL + SPA

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