

ROCOCO

East Coast Style

Fresh Seafood, Killer Pasta & So Much More.

ROCOCO PENN

The Original

2824 N Pennsylvania Ave. 405-528-2824

Not the one in Northpark Mall!

Their number is 405-212-4577 ☺

STARTERS, SOUPS & SALADS

*Served all Day Sunday thru Friday and
Saturday after 5pm*

Cold Starters

Basil-Cured Salmon (GF)	8
Smooth Duck Liver Mousse (GF)	11
<i>Rolled in pistachios & served with accompaniments</i>	
Larry & Chuck's	
Fruit & Cheese Platter (GF)	15
Crab Cocktail (GF)	Market
Hawaiian Poke (GF)	14
<i>Layers of thinly sliced tuna, seaweed salad, pineapple, roasted red peppers, Asian glaze & green onions</i>	
South Philly-Style	
Antipasti Assortment (GF)	13
<i>Italian meats, cheeses, grilled vegetables, and olives</i>	
Shrimp Cocktail (GF)	12

Cookies

Nancy's Smoked Salmon	8
Shrimp & Spinach	8
Crab Dip	9
Gangster	7
Bleu Cheese	6
Barbecue Chicken	8
Cookie Sampler (1 of each)	9

Hot Starters

Rococo Jumbo Lump Crab Cake	Market
<i>Our Specialty! Trust us it's all about the crab!</i>	
Deep-Fried Calamari	
<i>Traditional</i>	8
<i>Rhode Island style</i>	9
<i>Greek style</i>	12
Stuffed Mushrooms (GF)	8
Blackened Scallops (GF)	15
Shrimp "Les Saisons" (GF) <i>An old favorite</i>	13
Escargots (GF)	10
<i>Bourgogne Style, in Buerre Blanc with fennel, Pernod and toasted garlic</i>	

Rococo Fried Shrimp	11
Debbie's Goat Cheese Dip	12
Deep-fried Wild Mushrooms	8
P.E.I. Mussels (GF)	11
Steamed Littleneck Clams (GF)	13
<i>White wine & garlic</i>	

Soup & Salad

New England-Style Clam Chowder	6
<i>A Rococo Specialty!</i>	
Amber's Vegetarian Chili (GF)	5
<i>A Rococo Specialty!</i>	
Dr. Lisa's Soup of the Day	6
Mushroom Soup (GF)	5
<i>Served with a brie cookie</i>	
Rococo Love Salad	For two 12 for four 19
<i>Iceberg lettuce, Roma tomatoes, red onion, Italian meats & cheeses tossed with red wine vinaigrette, lots of garlic & love. A Rococo Specialty!</i>	
The Little Salad (GF)	6
Rough Chopped Salad (GF)	12
<i>Chopped iceberg & romaine lettuce, with hearts of palm, crumbled bleu cheese, balsamic vinaigrette, cucumbers, tomatoes, red onions & Kalamata olives</i>	
Caesar Salad (GF)	6
The Wedge Salad	
Better Salad (GF)	12
<i>Mixed greens with grilled pears, spiced walnuts, bleu cheese crumbles, pancetta, & balsamic vinaigrette</i>	
Asian-Influenced Spinach Salad (GF)	8
<i>Fresh spinach tossed with a fragrant rice wine vinaigrette & served in a crispy rice noodle "kerchief"</i>	

Add To Any Salad

Crumbled Bleu cheese	2
Grilled chicken breast	5
Crumbled bacon	1
Grilled shrimp	9
Love Garlic Toast	1

LUNCH

Lunch is served Monday thru Friday, 11 am to 4pm. We are closed for lunch on Saturday

Lunch Entrees

Rococo Fried Shrimp & Chowder	11
Southwestern Chicken Taco Salad	10
Lunch Pasta	13
<i>Pomodoro or Alfredo with your choice of cavatappi, fettuccine, penne or linguine</i>	
Mushroom Risotto (GF)	10
<i>A guest favorite!</i>	
<i>Grilled Chicken or Shrimp</i>	15
Surf & Turf on a Stick (GF)	18
<i>Served with jasmine rice, seaweed salad, sweet & spicy sambal, & Asian glaze</i>	
Lunch Fish Stew (GF)	26
<i>Shrimp, scallops, sole, sausage, clams, & mussels sautéed then braised in a hearty saffron-tomato broth</i>	
Filet of Sole	13
<i>Meunière or Grenobloise Served with saffron rice</i>	
Chef Josh's Lunch Wild Salmon	
<i>We only serve "wild" or the highest sustainable salmon on the market at that time. For lunch our salmon is served off the grill over saffron rice</i>	
Chicken Scaloppini	12
<i>Choice of Preparation: Piccata, Marsala, Saltimbocca, Mediterranean, Parmesan, or Florentine. Served classically over linguine</i>	
Grilled New York Strip (GF)	15
<i>7 ounces of certified Angus beef served with mashed potatoes</i>	

Sandwiches & Combos

Sandwiches come with a choice of side

Chicken Saltimbocca	9
<i>Pounded thin with fresh sage & a sheet of prosciutto. Topped with roasted red bell peppers, mixed greens, provolone, & pesto aioli</i>	
Cubano	9
<i>An island favorite with sliced pork loin, cure 81 ham, Dijon, Swiss, spicy slaw & a pickle</i>	
Grilled Tuna Sandwich	13
<i>Tuna steak grilled medium rare, served on a challah roll with roasted red bell peppers & pesto aioli</i>	
Tuna Salad Sandwich	7
<i>How can you beat this old favorite?</i>	

Rococo B.L.T.	8
<i>Made with thick-cut, hickory-smoked bacon... enough said</i>	
Chicago-Style Sausage Grinder	8
<i>Italian sausage link with Dijon mustard & roasted onions</i>	
South Philly-Style Grinder	9
<i>Spicy Capicola, Prosciutto, & genoa with provolone, red onions, roasted red bell peppers, oil & vinegar</i>	
Buffalo Chicken Sandwich	8
<i>Our version served on a toasted challah roll with bleu cheese dressing</i>	
Rococo Reuben	9
<i>This sandwich has a checkered past. is it from Reuben's deli in NY, 1914 or the Blackstone hotel in Omaha, 1920? Either way, our "spin" is Capicola, provolone, Thousand Island, & sauerkraut served on rye</i>	
Turkey Burger	8
<i>Bourbon barbecue sauce & cheddar cheese or blue cheese & pesto aioli</i>	
Onion Burger	7
<i>Classic with cheese</i>	
Triple Decker Turkey Club	8
<i>Smoked turkey, bacon, lettuce, tomato & red onion</i>	
Smoked Ham & Roasted Turkey Wrap	8
<i>Provolone or Cheddar cheese</i>	
Chicken Caesar Wrap	8
<i>Grilled chicken, romaine lettuce & our house Caesar dressing</i>	
Fancy Grilled Cheese & Soup	11
<i>Chef's choice of cheese, jalapeño & bacon on Texas toast – served with choice of soup</i>	
Shrimp Po'boy	8
<i>Our New England clam fry, old bay aioli, lettuce & tomatoes</i>	

Sides

One choice of side is served with all of our Sandwiches and Combos, but they may also be purchased a la carte for \$3 each.

Grilled Vegetables	
French Fries	
Fruit	
Mashed Potatoes	
Spicy Cole Slaw	
Sweet Potato Fries	
House or Caesar Salad	<i>add \$1</i>
Bowl of Soup	<i>add \$3</i>

DINNER

*Dinner is served Monday thru Thursday
until 10pm, Friday and Saturday until
11pm, and Sunday until 9pm.*

Pasta

Penne with P.E.I. Mussels	16
<i>Fresh from Prince Edward Island</i>	
Fettuccine Alfredo	18
<i>Prepared with a choice of chicken, shrimp or Carbonara style</i>	
Cavatappi Pomodoro	18
<i>Served with chicken, shrimp or a hearty Bolognese</i>	
Dr. C's Shrimp "Fra Diavolo"	23
<i>This one's a little spicy</i>	
Rococo Shrimp Scampi with linguine	23
Linguine with Littleneck Clams	22
<i>Red or White Sauce</i>	

Steaks, Chops & More

Ribeye (GF)	33
<i>14 ounces of certified Angus beef Served Pan-Roasted or Grilled</i>	
Roasted Rack of Colorado Lamb	46
<i>Served with a succulent fond lié & parmesan mashed potatoes</i>	
New York Strip (GF)	33
<i>14 ounces of certified Angus beef Served Pan-Roasted or Grilled</i>	
Filet Mignon (GF)	Market
<i>7 ounces of certified Angus beef Served Pan-Roasted or Grilled</i>	
Surf and Turf Add a "great piece of tail"	Market
Long Island Duckling	29
<i>A Rococo specialty! The thigh is cooked "confit", the breast is seared and sliced, and the livers are made into a "cookie". Finished with sauce jus lie</i>	
Dr. Marks Pan-Roasted Veal Chop	Market
<i>First-rate veal chop carefully seasoned, seared & roasted with sautéed tomatoes & grilled asparagus served with a hearty, wild mushroom & "your wine" influenced demi glacé</i>	
Pan-Roasted Stuffed Pork Chop	29
<i>A Rococo specialty and one of Bruce's favorites! Bone-in, center out pork chop stuffed with provolone, spinach & toasted pine nuts finished with a Barolo sauce</i>	

Veal Scaloppini	29
<i>Choice of Preparation: Piccata, Marsala, Saltimbocca, Mediterranean, Parmesan, or Florentine. Served classically over linguine</i>	
Chicken Scaloppini	17
<i>Choice of Preparation: Piccata, Marsala, Saltimbocca, Mediterranean, Parmesan or Florentine. Served classically over linguine</i>	
Pork Tenderloin (GF)	22
<i>Jason's style – Sage, grilled pears & cognac sauce Bruce's style – House-made bourbon barbecue</i>	

Seafood

Great Piece of Tail (GF)	Market
<i>6 ounces of cold water Maine lobster tail</i>	
Rhode Island Fisherman's Stew (GF)	45
<i>A Rococo Specialty! All the beautiful things we do with seafood served in one dish!</i>	
Lobster & Shrimp Risotto (GF)	32
<i>With fennel & Pernod</i>	
Yellowfin Tuna (GF)	28
<i>Grilled with lemon juice & olive oil, or pan-roasted with a rich, hearty bordelaise sauce</i>	
Scallop & Mushroom Risotto (GF)	28
Filet of Sole	19
<i>Meunière or Grenobloise style</i>	
Chef Josh's Wild Salmon*	Market
<i>A Rococo Specialty! We only serve "wild" or the highest sustainable on the market at that time.</i>	
<i>Grilled-</i> with lemon	
<i>Steamed-</i> with Asian glaze & green onions	
<i>Coriander Encrusted-</i> With a fragrant ginger sauce	

**Ask your server for today's price & varietal*

Sides

Sides are served family-style

Fancy Lobster Mac 'N' Cheese	16
Jasmine Rice	6
Grilled Vegetables	6
Mashed Potatoes	6
Wild Rice	6
Sugar Snap Peas	7
Vegetable Stir Fry	7
Baby Spinach	8
Mushroom Risotto	8
Fresh Asparagus	8
Grape Tomatoes	8
Mushrooms with Sweet Onions	8
Seaweed Salad	8
Saffron Rice	8

BRUNCH

Brunch is served on Sundays from 11am to 3pm

Rococo Eggs Benedict	9
House-Cured Salmon Benedict	10
Rococo Crab Cake Benedict	Market
Breakfast Burrito	8
<i>Sausage, egg, cheddar cheese, peppers, & onions rolled in a flour tortilla with Pico de Gallo & sour cream</i>	
Country Breakfast	9
<i>With bacon</i>	
<i>Italian Sausage</i>	10
<i>Steak</i>	16
Waffles	10
<i>Mixed berries or chocolate chips</i>	
Fried Chicken & Waffles	14
Quiche of the Day	9
<i>Chef's choice</i>	
Rococo House Omelette	8
<i>Sautéed wild mushrooms, roasted red bell peppers & provolone</i>	
Today's Omelette (GF)	Market
Top-Shelf Omelette (GF)	Market
<i>Chef's choice</i>	
Rococo French Toast	9
Fresh French Crepes	9
<i>Seasonal berries & crème fraiche</i>	
Belgian Hangover	14
<i>Toasted garlic, spicy capicola, confetti, chicken broth, gruyere cheese, linguine & two eggs, sunny side up</i>	
Tuna Melt	8
Classic East Coast Smoked Salmon Bagel	8
<i>cream cheese, red onion, lettuce & tomato</i>	
Bruce's Big Breakfast	9
<i>Caribbean jerked pork, two eggs any style, grits & a grilled tortilla</i>	

Early Frenchman	8
<i>sliced prosciutto, eggs any style, seasoned cream cheese, & mixed greens with a squeeze of lemon – served on French bread</i>	
Brunch Sliders	8
<i>Bacon, eggs & cheese served on English muffins</i>	

Sandwiches & Entrees

<i>Sandwiches come with a choice of side</i>	
Onion Burger	7
<i>classic with cheese</i>	
Turkey Burger	8
<i>Bourbon barbecue sauce & cheddar cheese or blue cheese & pesto aioli</i>	
Rococo B.L.T.	8
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Brunch Pasta	13
<i>Pomodoro or Alfredo with your choice of cavatappi, fettuccine, penne or linguine</i>	
Filet Oscar (GF)	Market
<i>7 oz. filet mignon, Maryland jumbo lump crab, grilled asparagus & hollandaise sauce</i>	
Fish Stew (GF)	26
<i>shrimp, scallops, sole, sausage, clams, & mussels sautéed then braised in a hearty saffron-tomato broth</i>	
Fish and Chips	12
Filet of Sole	13
<i>Meunière or Grenobloise Served with saffron rice</i>	
Chef Josh's Wild Salmon Program (GF)	Market
<i>we only serve "wild" or the highest sustainable on the market at that time.</i>	
<i>Grilled with lemon</i>	
<i>Steamed with Asian Glaze</i>	
<i>Coriander Encrusted with a fragrant ginger sauce</i>	
Shrimp Risotto (GF)	15
<i>Made with Pernod and fennel</i>	
Whatever the Chef feels like making today	Market

Sides

Grilled Vegetables
French Fries
Fruit
Mashed Potatoes
Spicy Cole Slaw

*(GF) Gluten Free

We are proud to offer many gluten-free choices. Some items require modifications-just ask your server.

Note: The Health Department would like you to know that individuals may be at a higher risk for a food-borne illness if the following foods are undercooked: Eggs, Beef, Fish, Lamb, Milk Products, Pork Poultry and Shellfish

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