



Bar Bites

DEVILED EGGS \$8 *GF *V**
local island eggs & plantain chips

SMOKED FISH DIP \$13.50 **GFP
local smoked mahi mahi, house pickles & crispy plantain chips

CHICKEN EMPANADAS \$10
herb salsa verde

BACON & CORN CHOWDER \$9
smokey bacon, potato & sweet corn chowder

TUNA TARTARE \$20.50 *GF
aji amarillo, coconut, avocado & popped corn

EL CRAB CAKE EN FUEGO \$17
local island crab, salsa fuego, mango slaw & salsa verde

HOT WINGS
\$8.5 FOR 1/2 DOZEN | \$14.50 FOR A DOZEN
chili mango hot sauce, celery & ranch

ROASTED GARLIC NAAN \$7 *V**
yogurt & cucumber raita, mint & lemon

ICEBERG WEDGE *GF **VP**
HALF \$12 | WHOLE \$18
house made local pork belly bacon, cherry tomato, charred corn, avocado, pickled onion, blue cheese crumbles & ranch

WATERMELON TOMATO & MANGO \$15 *GF *V**
lime & jalapeño vinaigrette, fresh mango & mint

SIMPLE GREENS \$11 **GFP *V**
cucumber, tomatoes, carrot ribbons, arugula, red onion & citrus vinaigrette

ADD TO ANY SALAD
GRILLED CHICKEN +\$7 *GF
FRIED CHICKEN +\$7
CRAB CAKE +\$12
SHRIMP +\$10
MARINATED 5 oz SKIRT STEAK +\$12 *GF



RCK Favorites

CRISPY FRIED CHICKEN BUCKET
HALF \$21 | WHOLE \$38
local puerto rican chicken, citrus dusted and served with tabasco honey

SLOW ROASTED SPARE RIBS
HALF RACK \$19 | WHOLE RACK \$26 *GF
spicy brown sugar bruleed rub, guava barbecue sauce & pickled chilies

GRILLED SWORDFISH \$31 **GFP
coconut sticky rice, yellow coconut curry & coconut crusted shrimp

SHRIMP & GRITS \$25
sauteed shrimp, smoked sausage, local beer & caramelized red onions jus over creamy grits

CHICKEN BASIL PESTO PASTA \$23 **VP**
fresh pappardelle pasta, basil pine nut pesto & melted tomatoes

LA RAIZ CHEESEBURGER \$17 *GFP
8 oz. upper choice house ground burger with cheddar, ranch & barbeque sauce +bacon \$2

CHAR GRILLED CAULIFLOWER STEAK \$19.50 *GF *V**
vidalia onion soubise, home made raisins & naked tomatoes

Large Plates

THE BUTCHERS CUT



MARINATED 10 OZ. CHURRASCO STEAK \$34
char grilled skirt steak, mashed potatoes & herb chimichurri

GRILLED SAUSAGE & RIBS \$24
house made local pork sausage, half rack of our signature brown sugar bruleed ribs & whipped mashed potatoes

BIG FISH FOR 2

CRISPY WHOLE SNAPPER \$MP
with key lime & salsa verde

Pizza

12 INCH PIES

RIO MAR-GHERITA \$16
fresh mozzarella, tomato & basil

POLLO Q PIZZA \$18.50
fried chicken, BBQ sauce, sweet corn, tomato & buttermilk ranch

MAC & CHEESE PIZZA \$18.50
cheesy pasta, oregano & crunchy onions

PUMPKIN & GOAT CHEESE PIZZA \$19.50
mushrooms, local pumpkin, goat cheese, pesto, caramelized onions & arugula

BORIQUA PORK PIZZA \$19.50
chorizo sausage, bacon, roasted garlic & basil

FLOWER PIZZA \$18.50
yellow squash, zucchini, tomato, ricotta & pesto

VEGGIE PIZZA \$16
goat cheese, fresh mozzarella, roasted corn, hot peppers, spinach & basil

Build Your Own

12 INCH: \$16
RIO MAR-GHERITA
fresh mozzarella, tomato & basil

ADD MEAT:	ADD ROOTS:	ADD CHEESE:
bacon \$3	mushrooms \$2	goat cheese \$3
pepperoni \$4	corn \$2	extra mozz \$3
chicken \$4	cherry tomatoes \$2	burrata \$4
shrimp \$5	basil \$1	
ham \$4	local pumpkin \$2	ADD SAUCE:
chorizo \$4	caramelized onion \$2	spicy peppers \$2
	pineapple \$2	pesto \$2

Sides

CRISPY BRUSSELS SPROUTS WITH CITRUS \$10 *GF **VP**

EDAMAME, CHERRY TOMATO & CORN SUCCOTASH \$8 **GFP *V**

LOCAL CALABAZA SQUASH MASH, COCONUT & CHILIES \$8 *GF *V**

MACARONI & CHEESE WITH BISCUIT THYME CRUST \$8 *V**

BACON & CHEDDAR LOADED TATER TOTS \$7 *GF **VP**

FRIES \$7 *GF *V**

CHILLED WATERMELON \$7 *GF *V**

WHIPPED MASHED POTATOES \$7 *GF *V**

COCONUT RICE \$7 *GF *V**

*GF = Gluten Free

**GFP = Gluten Free Possible

***V = Vegetarian

****VP = Vegetarian Possible

* Consuming raw or undercooked meats poultry seafood shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions