



rosaritofishshack.com | 718 388 8833





SNACKS / SALADS

OLIVES \$6

GUACAMOLE, SEEDS AND BAKED TORTILLAS \$11

SALTED COD CROQUETTES \$13

FLASH FRIED ARTICHOKE HEARTS WITH CALABRIAN PEPPER AIOLI \$14

CORN ON THE COB, YUZU MAYO & BONITO FLAKES \$7

ZUCCHINI, CASTELVETRANO OLIVES, PECORINO, LEMON, & MINT \$12

ROMAINE HEARTS, CASHEW CREAM, MATCHA TEA, & NUTRITIONAL YEAST \$13

BACON WRAPPED OCTOPUS HOT DOG, PICKLED CABBAGE SLAW WITH FRIES \$16

WILD CAUGHT SHRIMP ROLL, TARRAGON/HARDBOILED EGG MAYO WITH FRIES \$17

ENDIVES, PEAR, PECAN NUTS, SOURDOUGH, PARMESAN, CHARDONNAY VINEGAR \$14

RAW/CURED

OYSTERS WITH YUZU MIGNONETTE \$17

HALF POUND WILD CAUGHT PATAGONIAN PRAWNS WITH HARISSA COCKTAIL SAUCE \$18

CURED MUSSELS ON SOURDOUGH TOAST BREAD AND JALAPEÑO AIOLI \$15

HAMACHI TIRADITO, ROCOTO SAUCE, CRISPY QUINOA & FENNEL \$17

SUMMER MIX SEAFOOD CEVICHE : PRAWNS, OCTOPUS, SQUID & AVOCADO \$16

FLUKE CRUDO, ROASTED CAMOTE, GINGER SOY SAUCE, TRUFFLE OIL & TOGARASHI \$17

DESSERTS \$8

CHOCOLATE CAKE

Whipped Cream, Crunchy Amaranto, Sea Salt Cocoa Powder

FLAN

Creamy Traditional Latin Custard Topped with a Berries Salsita

TRES LECHES

Individually created to order, moist sponge cake soaked in 3 milks, Tequila infused frosting and lime zest

PLATES

PAELLA FOR TWO: SHRIMP, CALAMARI, COD & MUSSELS \$45 (per person)

FISH MILANESE, SHAVED FENNEL SALAD & GRIBICHE SAUCE \$24

FIRE ROASTED CAULIFLOWER, COCONUT JASMINE RICE, GREEN CURRY & PEANUTS \$17

CATCH OF THE DAY, BLUE POTATO EMULSION, ROASTED FENNEL, SHALLOT CONFIT AND HAZELNUT ROMESCO SAUCE \$28

R.F.S BURGER: GRASS-FED DOUBLE PATTY, WHITE CHEDDAR, CARAMELIZED ONION & PICKLE MAYO ON PRETZEL BUN, SERVED WITH FRIES \$18

PACCHERI PASTA, TUNA & FENNEL RAGU WITH LEMON ZEST \$21

GRILLED GRASS-FED RIB EYE STEAK, ROASTED VEGETABLES, GARLIC CHIPS, SEA SALT & CHERMOULA SAUCE \$35

TACOS

(aztec style homemade fresh corn tortillas) 3 per order

PORK BELLY TACOS

Guajillo Adobo Sauce, Grilled Pineapple, Pickled Onion & Cilantro \$14

SHRIMP TACOS

Brown Butter, Cucumber/Jicama Slaw \$15

TEMPURA FISH TACOS

Guacamole, Tamarind Sauce, & Coleslaw \$15

OYSTER MUSHROOMS VEGGIE TACOS

Guacamole, Burnt Tomatillo Sauce, Pickled Onion \$13

please inform us of any food allergies or dietary restrictions

**HAPPY HOUR 5 - 7 PM
MONDAY - FRIDAY**

20% gratuity will be added to parties of 6 and more