



CRAFTING EXCELLENCE
IN EVERY BITE

APPETIZERS

BRUSSELS SPROUTS \$13
Crisply seared Brussels sprouts, sweet tangy chili sauce, parmesan cheese

GIANT PRETZEL \$15
Giant Bavarian pretzel, beer cheese, horseradish mustard

ISLAND WINGS \$16
Fresh jumbo chicken wings, Jamaican jerk seasoned, Korean chili sauce

LOBSTER DIP \$16
Lobster, seasoned cheese blend, pita chips

SPINACH DIP \$14
Fresh spinach, artichokes, seasoned cheese blend, pita chips

BUBBLING SHRIMP™ \$15
Jumbo shrimp, signature spicy cajun butter sauce, garlic bread

VOLCANO SHRIMP \$15
Crispy coated fried shrimp, spicy sriracha chili aioli

COCONUT SHRIMP \$14
Seasoned jumbo shrimp, coconut crusted, orange marmalade

CALAMARI \$17
Calamari crisply finished, pink vodka sauce, jalapeno tartar

SOUPS

CLAM CHOWDER \$6
New England style

FRENCH ONION \$8
Layered Gruyere cheese crust

CHICKEN TORTILLA \$6
Rich & velvety, crispy tortillas

SOUP-3-WAYZ™ \$12
Clam chowder, French onion, chicken tortilla

Signature Recommendation

LET'S TALK SEARING BEFORE YOU ENJOY

Experience a unique dining adventure where you complete your steak, seafood and more on a 755-degree hot rock.™ Unlike traditional grilling, our culinary crafted stone method sears the meat to perfection. Preserving the natural juices and enhancing the flavor for a tender, succulent bite every time. This works like a hot plate, ensuring your protein stays hot and juicy for every bite. You control the searing; the server is always available for assistance or questions during your experience.

When your protein is served, the searing process will have already begun. At the table, we'll flip your protein to start searing the other side, cut your first bite and your server will provide cooking times if it's your first culinary stone experience.



YELLOWFIN TUNA
Wild "AAA" 8oz
\$24

TWIN TAILS
Two 4oz. cold water
lobster tails \$36

JUMBO SHRIMP
Ten large tiger shrimp
\$29

GRAND SCALLOPS
Five jumbo scallops
\$38

SEAR & SIZZLE



SIGNATURE SIRLOIN
6oz \$24
9oz \$28

TOUR ROYALE
4oz Prime Filet, 4 large
shrimp, 4oz cold water
lobster tail \$39

FILET MIGNON

FILET MIGNON
6oz \$38
8oz \$45



TASTE OF BR™
4oz Prime Filet,
6oz Sirloin \$37

HANDCUT RIBEYE

HANDCUT RIBEYE
12oz \$36
16oz \$47

LAMB CHOPS
New Zealand, 12oz
\$34

DISCOVER TOP TIER CUTS AND
THE FINEST GRADES OF BEEF

INCLUDED WITH YOUR SELECTION ABOVE IS ONE "STARTER" & ONE "COMPANION" TO ENJOY

STARTERS

HOUSE SALAD

CAESAR SALAD + \$2

STRAWBERRY ORCHARD SALAD + \$4

CHOPPED BLUE CHEESE SALAD + \$4

CLAM CHOWDER

CHICKEN TORTILLA

FRENCH ONION + \$4

COMPANIONS

YUKON MASHED
BAKED POTATO
FRENCH FRIES

CREAMED CORN *Contains bacon

MAC & CHEESE

LOADED MASHED + \$3

LOADED BAKED POTATO + \$3

CANDY SWEET WAFFLES + \$3
Waffle cut sweet potatoes, sugar coated, white
chocolate drizzle

ASPARAGUS + \$2

Large asparagus pan seared al dente, parmesan,
balsamic drizzle

BRUSSELS SPROUTS + \$3

Crisply seared Brussels sprouts, sweet tangy chili
sauce, parmesan

ENHANCE

FILET MEDALLIONS + \$13

JUMBO SHRIMP + \$7

BUBBLING SHRIMP™ + \$9

LOBSTER TAIL + \$15

LAMB CHOPS + \$9

ROCK RIBS + \$12

YELLOWFIN TUNA + \$11

GRAND SCALLOPS + \$12

YOUR SELECTION ABOVE IS SERVED WITH OUR EXCLUSIVE ROCK SAUCE & CASINO BUTTER

INDULGE

PEPPERCORN TRUFFLE SAUCE + \$3

HORSERADISH RUSH SAUCE + \$2

LOUISIANA DREAM™ SAUCE + \$2

SALADS

STRAWBERRY ORCHARD \$14

Mixed greens, strawberries, apples, pecans, toasted coconut, feta cheese, apple vinaigrette

ISLAND SEARED TUNA \$21

Mixed greens, mangos, tomatoes, toasted coconut, red onions, sesame crusted rare yellowfin tuna, Asian sesame ginger dressing

CLASSIC CAESAR \$12

Romaine lettuce, Caesar dressing, croutons, fresh parmesan cheese

BLUE CHEESE CHOPPED \$16

Romaine lettuce, blue cheese crumbles, bacon, red onion, tomato, blue cheese dressing, balsamic reduction drizzle

SALAD ADDS

CHICKEN +6 SIRLOIN +11
JUMBO SHRIMP + 7
FILET MEDALLIONS +13
FAROE ISLAND SALMON +14

DRESSING SELECTION

APPLE VINAIGRETTE
BALSAMIC VINAIGRETTE
ASIAN SESAME GINGER
HONEY MUSTARD
RANCH
BLUE CHEESE
CAESAR

DESSERT

BR VOLCANO \$14

Watch a volcano set fire before your eyes! Ghirardelli brownie, ice cream, whipped cream, chocolate, caramel

APPLE CRISP BY GAYLE \$12

Layers of sweet granny smith apples, crumbled sugar oat topping, ice cream, caramel

CHEESECAKE \$12

New York style cheesecake topped your way: caramel, strawberry, chocolate

BROWNIE \$9

Ghirardelli brownie, ice cream, whipped cream, chocolate drizzle

SKY HIGH CAKE \$14

Double Chocolate layered cake, creamy peanut butter frosting, whipped cream, chocolate drizzle

MAINS

ROCK RIBS \$29

Pork, St. Louis style ribs, BBQ glazed, creamed corn, french fries

BR CHICKEN \$22

Chicken breasts, rock sauce, bacon, mozzarella, crispy onion straws, asparagus, yukon gold mashed

CHICKEN PARMESAN \$25

Hand breaded parmesan chicken breast, penne pasta, pink vodka cream sauce, garlic bread

PEPPERCORN RIBEYE \$41

12oz hand cut ribeye grilled to perfection, peppercorn black truffle sauce, sweet chili brussels, baked potato, truffle reduction

ISLAND SALMON \$32

Fresh Faroe Island Salmon, choice of blackened or Korean chili glazed, asparagus, yukon gold mashed

FISH & CHIPS \$21

Mahi Mahi, Guinness beer batter, jalapeno tartar, french fries, signature slaw

PENNE VARIETA \$19

Penne Pasta tossed in your choice of sauce: alfredo, pink vodka cream sauce, peppercorn black truffle sauce or spicy Louisiana dream sauce

BLACKENED CHICKEN + \$6
CRISPY CHICKEN + \$6
JUMBO SHRIMP + \$7
SIRLOIN + \$11
FILET MEDALLIONS + \$13
FAROE ISLAND SALMON + \$14

HANDHELDS

French Fries included with your handheld, upgrade to candy sweet waffles + \$3

CHICKEN PARM PANINO \$17

Hand breaded parmesan chicken breast, pink vodka sauce, mozzarella cheese, toasted pretzel bun

TUNA SURFWICH \$19

Sesame crusted rare tuna, signature slaw, tomato, red onion, Asian sesame dressing, brioche bun

PEPPERCORN BURGER \$20

8oz Certified Angus Beef burger, Gruyere cheese, peppercorn truffle sauce, crispy onion straws, truffle reduction, toasted pretzel bun

ONE EYED LUCY BURGER™ \$17

8oz Certified Angus Beef burger, cheddar cheese, crispy bacon, sunny side up egg, lettuce, tomato, brioche bun

GHOST PEPPER BURGER \$17

8oz Certified Angus Beef burger, ghost pepper cheese, jalapenos, chipotle aioli, lettuce, tomato, onion, brioche bun

ROCK BURGER™ \$16

8oz Certified Angus Beef burger, mozzarella cheese, crispy bacon, crispy onion straws, lettuce, tomato, onion, rock sauce, brioche bun

SHRIMP TACOS \$17

Three soft shells, lightly fried petite shrimp, signature slaw, sriracha aioli

MAHI TACOS \$18

Three soft shells, fried golden mahi mahi, signature slaw, jalapeno tartar

BEVERAGES

◆ \$4 ◆

Pepsi Starry Ginger Ale Tropicana Lemonade Coffee
Diet Pepsi Mountain Dew Sweet Tea Brisk Raspberry Tea Iced Tea

◆ \$5 ◆

Strawberry Lemonade Bottled Still Water Fresh Orange Juice Redbull
Mango Lemonade Bottled Sparkling Water Cranberry Juice Sugar Free Redbull

Thank you for choosing Black Rock Ft. Lauderdale!

At Black Rock Ft. Lauderdale, we are dedicated to delivering an exceptional dining experience. As passionate local owners, we prioritize hospitality, top-quality ingredients, and unwavering consistency. We meticulously source the finest cuts of beef and seafood from trusted partners. Our commitment extends beyond food; we strive to create a welcoming environment where every guest feels valued and appreciated. Together, let's revive the spirit of genuine hospitality, one guest at a time. We are honored to have you dine with us and look forward to seeing you again soon.