

THE
ROCKFISH
ANNAPOLIS, MD



The Rockfish is located in Annapolis, Maryland. We are a full-service bar and restaurant serving the finest seafood, steaks, burgers and more.

Whether you are looking for a casual meal, a business luncheon or dinner, Sunday brunch, or a special night out, The Rockfish will exceed your expectations.

SPECIAL EVENTS PACKET

400 Sixth Street | Annapolis, MD 21403 | 410-267-1800 | therockfish@rockfishmd.com

All Menu items and prices subject to change.



The Rockfish is a perfect venue for all of your private event needs. Birthdays, Anniversaries, Company Events, Rehearsal Dinners, Wedding Receptions, & Happy Hours in our spacious lounge and much more. Whatever you are looking for lunch dinner or otherwise... You can “Catch” it at the Rockfish.

PRIVATE DINING ROOM

Our Private Dining room is perfect for an intimate meal whether for business or pleasure. The room holds up to 12 guests and has sliding doors for added privacy.



LOUNGE

Our lounge area resides past our bar and can be sectioned off into a private area using our fashionable screens. Enjoy the comfort of our leather sofas and chairs. Great for Happy Hours with Hors d'oeuvres



DINING ROOM

Our spacious dining room can be sectioned off into more intimate private and semi private areas with our fashionable folding screens or we offer sound absorbing dividers which give you a completely private feel. From parties of 15 up to 200 we can create an event to remember.



To create your event, please contact us at:

Phone: 410-267-1800 | Fax: 410-267-1820 | therockfish@rockfishmd.com



OUR SPACIOUS DINING ROOM SEATS UP TO 180 GUESTS



WE HAVE AN INVITING OPEN, EXHIBITION KITCHEN



ENJOY THE LIVE ENTERTAINMENT AFTER YOUR EVENT



WE CAN CREATE SEMI- PRIVATE AREAS FROM 15-140 GUESTS USING OUR DECORATIVE SCREENS

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The Washington Post

REVIEW BY TOM SIETSEMA

Even if I hadn't spotted Charlie Bauer in the open kitchen at Rockfish, I'd recognize the Annapolis restaurant as the chef's handiwork. His stamp is everywhere. It's evident at the door, in the quick smile of the hostess, and in the sweeping dining room, where servers discuss wine choices with uncommon fluency. And it's revealed in the menu, which is heavy on seafood, and in the portion sizes, which are as generous as at any steakhouse.

Situated right near the Eastport Bridge, Rockfish is "a good location with a checkered past," according to Bauer, who sank about a million bucks into what had been "a music venue with beer and pool." A glance around the bar (with its massive aquarium) and the adjacent dining room (backed by that exhibition kitchen) shows how the money was spent: stained oak floors, booths wrapped in nubby green fabric, a pressed tin ceiling and slate blue paint on the walls. The space is easy on the eyes, and it will be even more inviting if Bauer's plans to build a rooftop deck are approved by the city. The bill of fare includes something for the ears, too: Wednesday through Saturday nights and at Sunday brunch, Rockfish serves up live music (jazz, blues or rock).

I'm a fool for raw oysters, which this kitchen neatly shucks so that the flavor of the sea is all you take in from slurp to slurp. An equally enticing launch is found in thin slices of raw tuna bedded on glistening seaweed. An Asian accent also surfaces in a snack of meaty chicken wings lapped with a teasing dip that is crunchy with ground peanuts. Nice. The kitchen does well by steamed mussels, piling meaty bivalves in a warm bath that smacks of equal parts citrus and butter.

Listen closely when your server describes an entree special, which tends to be just that. The single best dish I've had at Rockfish involved soft shell crabs from the Carolinas. Plump and sautéed to a delicate crisp, a pair of them appeared with an electric drizzle of avocado cream ramped up with lime juice. Competing for my attention on the plate were a pillow of basmati rice and a crunchy slaw of chayote, jicama and red pepper strips. While the presentation was a bit busy, it was traffic to savor.

From the standing menu surface the usual seafood suspects -- rockfish, halibut, salmon -- with some nice enhancements. Lump crab is scattered atop the rockfish fillet, which gets welcome color from a fine succotash of corn, red pepper and grilled asparagus. And halibut is kept moist beneath a thin cover of corn bread crumbs. Its real asset, though, is the buttery tomato sauce that pools around the fish. Crab cakes are similar to what you find at O'Learys: very good. Jumbo lump crab is bound with eggs and mayonnaise, revved up with coarse mustard and a dash of vanilla, and pan-fried.

The chef's principal partners in Rockfish are the guys behind three eating establishments in Georgetown's Washington Harbour complex: Cabanas, Nick's Riverside Grille, and Tony and Joe's Seafood Place.



BREAKFAST OR BRUNCH RECEPTION

Menus available to Groups of 25 or more
 Monday-Saturday 8:00am to 11:00am

MENU

\$15.00 per Person

Mini Breakfast Muffins
 Seasonal Sliced Fresh Fruit
 Scrambled Eggs
 Applewood Smoked Bacon
 Country Sausage Links
 Potatoes Lyonnaise
 Bagels with Cream Cheese

*For an additional per person charge
 you may add the following:*

Smoked Salmon
 House Salad
 Caesar Salad
 Almond French Toast with Maple Syrup
 Chilled Shrimp with Horseradish Remoulade
 Eggs Benedict
 Prime Rib Carving Station
 Breakfast Pastries

ROCKFISH LUNCHEON

Menus available to Groups of 20 or more
 Monday-Saturday 11:00am to 3:00pm

\$21.00 per Person

SOUP OR SALAD

Rockfish Seafood Chowder
 Maryland Crab Soup

Tossed Caesar Salad

*Fresh hearts of romaine tossed with house made creamy Caesar dressing,
 freshly baked croutons, and shredded parmesan.*

House Salad

*Mesclun greens, red grape tomatoes, red seedless grapes and walnuts
 tossed with sweet on mustard vinaigrette.*

ENTRÉES

Grilled Chicken Salad

*Grilled marinated chicken breast, sliced and tossed with mesclun greens, bleu cheese,
 sweet onion, pine nuts, dried cranberries and champagne vinaigrette.*

Black Angus Burger

*10 ounces of freshly ground beef grilled over mesquite charcoal, served with fries,
 pineapple slaw and American cheese.*

Maryland Blue Crab Cake Sandwich

*Jumbo lump crab cake pan fried and served on a toasted potato roll
 with fries and pineapple slaw.*

Fresh Atlantic Salmon

*Canadian salmon grilled over mesquite charcoal fire
 and served with fresh asparagus.*

Pasta Primavera

*Pasta tossed with asparagus, mushrooms, red peppers, onion, spinach and baby
 carrots served with basil pesto sauce and sprinkled with parmesan cheese.*



DINNER MENU 1

\$34.00 per Person

SOUP

Rockfish Seafood Chowder
 Maryland Crab Soup

SALAD

Tossed Caesar Salad

Fresh hearts of romaine tossed with house made creamy Caesar dressing, freshly baked croutons, and shredded parmesan

House Salad

Mesclun greens, red grape tomatoes, red seedless grapes and walnuts tossed with sweet onion mustard vinaigrette

ENTRÉES

Braised Short Rib

Slow braised beef short rib served over creamy polenta topped with a creamy mushroom sauce and served with seasonal vegetables.

Spicy Citrus Mahi Mahi

Pan seared Mahi Mahi topped with a house made spicy citrus glaze and served with jasmine rice and seasonal vegetables.

Shrimp Primavera

Linguini Pasta tossed with Jumbo Shrimp, asparagus, mushrooms, red peppers, onion, baby carrots and basil pesto sauce. Sprinkled with parmesan cheese.

Grilled Chicken

Hardwood grilled Chicken breast covered with Monterey Jack cheese and chipotle BBQ sauce served with roasted red bliss potatoes and corn salsa.

DINNER MENU 2

\$39.00 per Person

SOUP

Rockfish Seafood Chowder
 Maryland Crab Soup

SALAD

Tossed Caesar Salad

Fresh hearts of romaine tossed with house made creamy Caesar dressing, freshly baked croutons, and shredded parmesan

House Salad

Mesclun greens, red grape tomatoes, red seedless grapes and walnuts tossed with sweet onion mustard vinaigrette

ENTRÉES

Maryland Blue Crab Cakes

Jumbo lump domestic blue crabmeat lightly bound with fresh eggs, herbs, spices, and panko, pan seared and served with a sherry-dijon cream sauce, roasted red bliss potatoes and seasonal vegetable

Ribeye Steak

A hand-cut, all natural Angus Ribeye grilled over mesquite charcoal, served with roasted red bliss potatoes and seasonal vegetables

Pan Seared Atlantic Salmon

Canadian Salmon pan seared and topped with a sauce of your choice, served with jasmine rice and seasonal vegetables.

Roasted Chicken

One half of an organic chicken delicately seasoned and served with roasted potatoes and seasonal vegetable.



DINNER MENU 3

\$44.00 per Person

SOUP

Rockfish Seafood Chowder
 Maryland Crab Soup

SALAD

Tossed Caesar Salad

Fresh hearts of romaine tossed with house made creamy Caesar dressing, freshly baked croutons, and shredded parmesan

House Salad

Mesclun greens, red grape tomatoes, red seedless grapes and walnuts tossed with sweet onion mustard vinaigrette

ENTRÉES

Rockfish Fillet with Jumbo Lump Crab

Fresh Rockfish fillet topped with jumbo lump crab, sherry Dijon cream and served over a sweet corn salsa.

Maryland Blue Crab Cakes

Jumbo lump domestic blue crabmeat lightly bound with fresh eggs, herbs, spices, and panko, pan seared and served with a sherry-dijon cream sauce, roasted red bliss potatoes and seasonal vegetables

Beef Tenderloin Filet

An eight ounce Filet Mignon grilled over mesquite charcoal fire topped with balsamic sweet onions and served atop a blend of wild exotic mushrooms.

Cioppino

Lobster tail, jumbo shrimp, scallops, mussels and fresh fish all cooked in a saffron tomato broth with fresh herbs.

BUFFET RECEPTIONS

Buffet Receptions are available. Please ask our Event Coordinator about our Buffet Dinner Menus which we custom design for your group.

EXAMPLES INCLUDE:

Carving Stations

Raw Bar

Steamed Platters

Barbeque

Asian Flavors

And More....

Priced Per Person
 Minimum 30 people



DESSERTS

*Our dessert selection changes seasonally.
These items will always be available but the flavors will vary depending on the time of year.
If you have a specific preference in flavor, please let us know in advance!*

Cheesecake | Crème Brulee

Layered Cake | Triple Chocolate Cake

Strawberry Shortcake | Bread Pudding

Brownie Sundae | Ice Cream



HORS D' OEUVRES

*For your next cocktail reception, we offer a wide range of culinary delights that can be stationed or butlered
(Prices based on 50 pieces unless otherwise specified).*

Vegetable Spring Rolls / 90

Wings / 75

Choose One Flavor - Buffalo, Thai BBQ, Chipotle BBQ, Old Bay

Chesapeake Steamed Shrimp / 115

Fried Calamari / 75

Bacon Wrapped Scallops / 130

Mini Crab Cakes / 150

Thai BBQ Shrimp / 120

Sliced Beef Tenderloin on Mini-Rolls / 150

Slider-style sandwiches

Beef or Chicken Satay Skewers / 110

Coconut Chicken / 85

Oysters on the Half Shell / 100

Fried Oysters / 105

Assorted Cheese and Cracker Platter / 80

(Serves 40 people)

Vegetable and Dip Platter / 65

(Serves 40 people)

Fruit Platter / 70

(Serves 40 people)



PRIVATE/SEMI PRIVATE DINING ROOM INFORMATION

The following is some of the essential information regarding the use of the private/semi private dining room(s) at the Rockfish. Should you have any questions regarding this information, please do not hesitate to ask.

THE ROCKFISH is a full service restaurant and as such offers a wide range of assistance in planning your event and making it unique. Take advantage of our in-house event specialist when coordinating invitations, flowers, specialty linens, AV needs, music, guest's gifts, etc. As a matter of convenience, these items can be added to your final bill.

Food and Beverage Minimums: **Room charges are not assessed** for the use of our private/semi private dining rooms, although minimum food and beverage revenue requirements (exclusive of tax and gratuity) do apply as follows:

Private Dining Room: Minimum of 8 people
\$350.00 Sunday thru Saturday***

Semi Private Dining Room: Minimum of 15 people
Parties of 20 - 40: \$1000.00 Sunday thru Saturday***
Parties of 41 - 60: \$1800.00 Sunday thru Saturday***
Parties of 61 - 80: \$2500.00 Sunday thru Saturday***
Parties of 81 - 100: \$5000.00 Sunday thru Saturday***

Parties of 100 or more: Minimum may be subject to dining room or full restaurant closure.

*****There are no food & beverage minimums for lunch.**

Lounge:
\$250.00 - Sunday thru Wednesday
\$500.00 - Thursday thru Saturday

***For the month of December, food and beverage minimums are different.
Please consult with our event specialist.

Room maximum: Private Dining Room: 12 people for sit down dinner
Semi Private and Private Dining: 140 people for sit down dinner, 220 for cocktail reception
Lounge: Maximum of 50 people

Cost per person: See attached menus for per person pricing. A Hors d'oeuvres option is available at an additional per person charge.

Function menu: We currently offer appetizers in platters of 50 pieces, three prix fix a la carte menus, buffet menus, and a dessert menu to finish any seated or buffet event. Buffets are limited to a minimum of 30 people. Prix fix menus are limited to a minimum of 20 or more. For parties of _____ or more, advanced orders are requested.

Beverages: Cash Bar - Guests pay for their individual drinks

Consumption - Beverages are billed upon consumption and added to the final bill

Open Bar- Guests are served for 3 hours with an open bar. There are 3 levels of open bar to choose from. Please contact Event Coordinator for more information.

Corkage Fee: \$25/Bottle

Soda, Tea & Coffee are included in the cost of the a la carte and buffet menus

Deposit: A \$250.00 deposit is required to hold the space. For a full closure event a deposit of 10% of the final bill is required. Please see cancellation policy outlined in the contract that follows.

Decoration: A package of white linens, colored napkins, multi-colored beads, candles, flowers and/or assorted balloons (optional) is available for a fee to be determined based on the size of your party. Any specific decorations (specific balloons, patterned linens, personalized signs, etc) will be the responsibility of the guest. All decorations must be approved before the date of the event

Parking: Plenty of free parking behind the restaurant.

Note: Prices and Menus are subject to change



THE ROCKFISH SPECIAL EVENT CONFIRMATION AND CONTRACT

This contract will serve as the confirmation for your upcoming event. Please take a moment to review the following information:

I, _____ (“Guest”), acting for _____ hereby agree to the following conditions regarding this agreement and authorize **THE ROCKFISH** to use the credit card information attached here to confirm and secure my reservation.

**NO RESERVATION WILL BE CONSIDERED SECURED WITHOUT THIS SIGNED CONTRACT AND DEPOSIT.
WE ASK THAT YOU PLEASE READ THIS CONTRACT CAREFULLY, AS IT IS CONSIDERED BINDING.**

Deposit

A deposit of \$250.00 must be received, along with this signed agreement, to secure the space, date, and time. *Please be advised that no reservation is confirmed until the deposit is received and the space may be rented to another prospective client if there is no confirmed deposit.* Your deposit will be redeemed on the bill at the conclusion of your event.

Final Count

A guarantee of attendance is necessary in order to reserve space for your event. A tentative number of guests is due five days prior to the contracted start date of the event and a *final* guarantee (no less than 80% of original count) of guest attendance is due within 48 hours of the contracted start date of the event. Billing will be for final guarantee count or the actual number in attendance, whichever of the two is greater.

Cancellation Policy

Please note that our cancellation policies are based on the guaranteed guest count submitted on this contract. As we are one of the highest-demanded private event restaurants in Annapolis, we ask that you read carefully and understand fully this clause, as we will consider it binding. The penalties outlined below will apply to outright cancellations. If the cancelled event can be definitely rescheduled (based on room availability) within seven calendar days from the originally scheduled date, no penalties will apply. We have, in most likelihood, turned away other groups based on your level of commitment, so the following cancellation penalties will apply: Should cancellation of your event occur earlier than two weeks prior to the scheduled date, your entire deposit will be refunded to you. Cancellations within two weeks and seven days prior to the event will forfeit the entire deposit. Cancellations from six days to two days before the event will result in a charge of 50% of the total estimated food revenue for the event, based on the guaranteed guest count. Cancellations the day before the event, day of the event, or a “no-show” will result in a charge of the entire estimated food revenue for the event, based on the guaranteed guest count. During the month of December, the following alteration to the cancellation policy applies: cancellation from two weeks to two days of the scheduled event date will result in a charge of the 50% of the total estimated food revenue for the event.

Billing & Collection

The guest will be responsible for all charges as specified on the attached event information sheet. All outstanding balances of the event are due at the conclusion of your event. A maximum of three forms of payment on site will be accepted for all private events. If the event is a full closure, the entire estimated cost of the event is due prior to the execution of the event. If your company or organization is tax-exempt, please attach a copy of your tax-exempt certificate to this Special Event Confirmation, and return it to the Director of Sales and Marketing. This certificate must be provided to qualify for the tax exemption. The Rockfish will accept cash, travelers’ cheques or major credit cards for final payment. We accept American Express, Visa, MasterCard, and Discover. Payments by a certified, cashier’s or corporate check are also accepted. If direct billing is necessary by the client and prior arrangements have been made with the Director of Marketing, then a certified, cashier’s or corporate check is required within 48 hours of the conclusion of the event. If payment is not received within the stated time frame, the balance due will be charged to the credit card given at the time of signing of the agreement. Payments by gift certificate, gift cards, complimentary dinners, donation items, or other forms of promotional payments are not accepted for special events. Please be advised that personal checks are not accepted as payment under any circumstance.



Minimums

The restaurant's dining room is used for a la carte dining, therefore a minimum food & beverage revenue requirement is applied for the booking of special events. The minimums are based on the expected amount of revenue historically generated in the room(s) when being used for a la carte dining.

Please consult us for spending requirements for full closure events; it varies based on the day of the week and the time of the year. Please note that minimum food and beverage revenue requirements are exclusive of the applicable taxes and gratuities, and apply only to food and beverage items, not peripheral rentals or purchases.

Service Charges, Room Charges and Taxes

All Special Events will be assessed a 20% service charge, the applicable 9% state tax on alcohol and the applicable 6% state tax on food, based on total event sales. Room charges are not assessed for the use of our private/semi private dining rooms, although minimum food and beverage revenue requirements (exclusive of tax and gratuity) do apply.

Conduct of Event/Indemnification/Force Majeure

Guest assumes full responsibility for any and all conduct, acts or omissions of individuals in attendance of the event. Any and all damages resulting from said individuals will be the full and complete responsibility of the person who signs this agreement. The Guest agrees to indemnify and hold **THE ROCKFISH**, its owners, directors, officers, managers, employees and agents harmless from and against any injury, liability, loss, damage, expense (including reasonable attorney's fees and costs of defense) claim, action or suit of any nature unless such liability arises out of a negligent act or omission by **THE ROCKFISH**. **THE ROCKFISH**, in arranging the event for the Guest, does so on the express condition that it shall not be liable for any injury, loss, responsibility, damage, expense, claim, action, suit of any kind, accident, delay or irregularity arising from acts of God or circumstances beyond its control, including, but not limited to, strikes, civil disturbances, violent or terrorist activity by foreign or domestic agents, weather conditions, any act or omission of **THE ROCKFISH** subcontractors, delays due to changes in schedules or changes authorized by the Guest. In addition, **THE ROCKFISH** will assume no responsibility for the personal property of the guest or any members of his or her party.

Authority to Sign this Agreement

If this agreement is signed in the name of a corporation, partnership, association, club or society, the person signing represents to **THE ROCKFISH** that he or she has full authority to sign this agreement and that representation shall be binding in all respects.

Miscellaneous

- Smoking: Smoking is not permitted inside the restaurant.
- Display/Decorations: Subject to **THE ROCKFISH'S** approval.
- Location: Event must be held within allowed and rented space dictated by the restaurant lease.

Event Information

- Client Name: _____
- Heading as you would like it to appear on your personalized menus:

- Date of Event: _____ Day of Week: _____ Start Time: _____
- Guest Count: _____ *(final guarantee must be submitted 48 hours in advance)*
- Menu (circle that which applies): Breakfast / Lunch / Dinner
- Event Style (circle that which applies): Seated / Reception Buffet



I, the undersigned, hereby agree to the above conditions of this Special Event Confirmation Agreement and to the terms agreed upon within the attached documents. By signing this contract, I also authorize the Rockfish to apply charges to my credit card under the above stated conditions.

Guest's Authorized Signature

Date

Company Name

Company Address

Phone

Fax

E-Mail

Credit Card Information

- Name as it appears on the card: _____
- Credit card type : _____
- Number and Expiration Date: _____

This agreement is not binding upon **THE ROCKFISH**, its agents, servants or employees until the same is executed by a duly authorized agent of **THE ROCKFISH** in the space listed below.

Representative Name and Title

Authorized Signature

Date