

ROCKLAND GRUB

A Taste of Pure Asian Fusion



CHEF'S NOTE

Please keep modifications to a minimum. Our flavor balances were crafted to highlight authentic cultural tastes.

SHARE PLATE NOTE

Regular menu items are designed as individual portions. If guests share an entrée themselves at the table, there is no added charge. If guests ask the kitchen to split and plate an entrée separately, a \$5.95 share plate charge applies.



SYMBOL GUIDE



[V] Vegetarian



[Egg] Contains egg



[GF] Gluten-Free



[Coconut] Contains coconut



[Nuts] Contains peanuts or tree nuts



[Spicy] Spicy or hot

☎ 845-535-3580

Menu Design by [AliNQuality](#)

GRUB



SMALL PLATES & SHAREABLES

GRUB BUNS (2 PIECES)

2 steamed bao buns stuffed with pickled vegetables and the selected filling.

Soft Shell Crabs ————— \$15

Fried soft-shell crab with smack sauce, sesame seeds, and scallions.

Korean Beef BBQ ————— \$12

Bulgogi-marinated beef with carrots and onions, finished with sesame seeds and scallions.

Smack Shrimp ————— \$11

Panko-fried shrimp topped with smack sauce, sesame seeds, and scallions.

Smack Chicken ————— \$10

Panko-fried chicken topped with smack sauce, sesame seeds, and scallions.

Chicken Satay ————— \$11

Pan-grilled chicken in peanut sauce with crushed peanuts, fried shallots, and cilantro.



Tofu Satay ————— \$10

Fried tofu wedges with peanut sauce, crushed peanuts, fried shallots, and cilantro.



Portobello Bulgogi ————— \$9

Sautéed portobello mushrooms with carrots and onions, finished with sesame seeds and scallions.



LETTUCE WRAPS (3 PIECES)

3 crisp lettuce leaves served with the selected filling and Asian-inspired toppings.

Korean Beef BBQ ————— \$12

Bulgogi beef with carrots and onions, pickled vegetables, sesame seeds, and scallions.

Smack Shrimp ————— \$11

Panko-fried shrimp with smack sauce, sesame seeds, and scallions.

Smack Chicken ————— \$10

Panko-fried chicken with smack sauce, sesame seeds, and scallions.

Chicken Satay ————— \$11

Pan-grilled chicken in peanut sauce with crushed peanuts, fried shallots, and cilantro.



Tofu Satay ————— \$10

Fried tofu with peanut sauce, crushed peanuts, fried shallots, and cilantro.



Portobello Bulgogi ————— \$9

Sautéed portobello mushrooms with pickled vegetables, sesame seeds, and scallions.



Spicy Thai Chicken ————— \$10

Tapioca-fried chicken tossed in house spicy Thai sauce with peanuts and cilantro.



Spicy Thai Tofu ————— \$9

Fried tofu cubes tossed in house spicy Thai sauce with peanuts and cilantro.



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DUMPLINGS

Available fried or steamed.

Chicken Dumplings, 4 pieces — \$9

Chicken dumplings served fried or steamed

Shrimp Dumplings, 4 pieces — \$10

Shrimp dumplings served fried or steamed.

Vegetarian Dumplings, 5 pieces — \$9

Vegetarian dumplings filled with sweet potato, taro, scallion, water chestnut, and shiitake. Served fried or steamed.



SPRING ROLLS

Crispy fried spring rolls

Shrimp Spring Rolls 4 pieces — \$10

Crispy fried shrimp spring rolls.

Vegetarian Spring Rolls 4 pieces — \$9

Fried spring rolls filled with glass noodles, carrot, cabbage, scallion, bean sprouts, and taro.



TACOS (2 PIECES)

Choice of flour or corn tortillas

Chipotle Beef BBQ — \$13

Smoky-sweet chipotle beef with pico de gallo, avocado-jalapeño salsa, and cilantro.

Korean Beef BBQ — \$13

Bulgogi beef with carrots and onions, pickled vegetables, sesame seeds, and scallions.

Grilled Cod — \$12

Grilled cod with pico de gallo, avocado-jalapeño salsa, and cilantro.

Grilled Shrimp — \$11

Grilled shrimp with pico de gallo, avocado-jalapeño salsa, and cilantro.

Buffalo Cauliflower — \$10

Fried cauliflower tossed in buffalo sauce with pico de gallo, avocado-jalapeño salsa, and cilantro.



Grilled Chicken — \$10

Grilled chicken with pico de gallo, avocado-jalapeño salsa, and cilantro.

Portobello Mushroom — \$9

Grilled portobello, onion, mushroom with pico de gallo, avocado-jalapeño salsa, and cilantro.



QUESADILLAS

Flour tortilla and cheddar cheese, served with pico de gallo and avocado-jalapeño salsa.

Cheese — \$10



Grilled Chicken — \$12

Grilled Shrimp — \$13

Grilled Cod — \$13

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Chipotle Beef BBQ — \$14

Sautéed beef with smoky chipotle BBQ sauce and melted cheddar cheese.

Portobello Mushroom — \$11

Portobello mushrooms sautéed with onions and peppers, folded with melted cheddar cheese.



TOSTADAS

2 tostadas. Fried corn tortillas topped with pico de gallo, avocado-jalapeño salsa, and cilantro.

Chipotle Beef BBQ — \$14

Crispy tostadas topped with sautéed chipotle BBQ beef and fresh toppings.

Grilled Cod — \$13

Crispy tostadas topped with grilled cod, pico de gallo, avocado-jalapeño salsa, and cilantro.

Grilled Shrimp — \$13

Crispy tostadas topped with grilled shrimp, pico de gallo, avocado-jalapeño salsa, and cilantro.

Grilled Chicken — \$12

Crispy tostadas topped with grilled chicken, pico de gallo, avocado-jalapeño salsa, and cilantro.

Portobello Mushroom — \$11

Crispy tostadas topped with sautéed portobello mushrooms, onions, peppers, and fresh toppings.



EMPANADAS

3 pieces of the same flavor.

Curried Chicken — \$14

Empanadas filled with curried chicken and potatoes. Served with smack sauce.

Buffalo Chicken — \$14

Empanadas filled with pulled chicken and provolone tossed in buffalo sauce. Served with bleu cheese.

Cheese Steak — \$15

Empanadas filled with sliced beef, onions, and peppers. Served with smack sauce.

STREET FOOD DELIGHTS

Shrimp Cakes, 6 pieces — \$11

Panko-crusted shrimp patties served with sweet chili sauce.

Golden Mountain Tofu — \$10 with Thai Sauce



Crispy tofu served over lettuce with house spicy Thai sauce and cilantro.



Soft Baked Pretzel Sticks, — \$10 3 pieces

Warm soft-baked pretzel sticks served with cheese sauce.

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STREET FOOD DELIGHTS

Golden Mountain Tofu — \$12 with Peanut Sauce

Crispy tofu served over lettuce with peanut sauce, crushed peanuts, and cilantro



Thai Beef Jerky — \$11

Thai-style beef jerky served with pickled vegetables and sriracha.

Thai Omelet over Rice — \$11

Fluffy wok-fried eggs served over jasmine rice.



Calamari, Plain — \$13

Fried calamari served with smack sauce and spicy Thai sauce.

Calamari, Garlic Pepper — \$14

Fried calamari wok-tossed in garlic pepper seasoning.

Calamari, Thai Basil — \$14

Fried calamari tossed Pad Graprow style with Thai basil flavor.

Calamari, Dry Tom Yum — \$14

Crispy calamari tossed with Tom Yum herbs and spices. Medium spice level.

Crispy Green Beans — \$9

Lightly fried green beans served with smack sauce.



French Fries — \$4

Classic sea-salted French fries.

Poutine, Classic — \$14

French fries topped with hearty gravy and cheese curds.

Poutine, Buffalo Chicken — \$20

French fries topped with buffalo chicken, house poutine gravy, and cheese curds.

Poutine, Cheese Steak — \$22

French fries topped with cheesesteak beef, onions, peppers, cheddar, gravy, and cheese curds.

Chicken Fingers — \$10 with Fries or Rice

Panko-fried chicken tenders served with a choice of fries or jasmine rice.

WINGS

Choice of 6 boned-in, 10 boneless, or cauliflower bites

Plain — \$11

Crispy wings served plain with bleu cheese.

Spicy Thai Sauce — \$12

Crispy wings tossed in house spicy Thai sauce and served with bleu cheese.



Thai Basil Sauce — \$12

Crispy wings tossed in Thai basil sauce and served with bleu cheese.

Garlic Pepper — \$12

Crispy wings tossed in garlic pepper seasoning and served with bleu cheese.

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Buffalo ————— \$12

Crispy wings tossed in buffalo sauce and served with bleu cheese

Chipotle BBQ ————— \$12

Crispy wings tossed in smoky chipotle BBQ sauce and served with bleu cheese.

Teriyaki Wasabi ————— \$12

Crispy wings tossed in teriyaki wasabi sauce and served with bleu cheese.

Dried Tom Yum ————— \$12

Crispy wings tossed in a dry Tom Yum seasoning blend and served with bleu cheese.

SMALL SOUP CUPS

Chicken Wonton Soup Cup – \$7.50

Miso broth with 3 pieces of chicken wontons garnished with scallions

TOM YUM

Zesty herb broth with shallots, mushrooms, and cilantro.

Vegetarian ————— \$6.50

Tom Yum broth with shallots, mushrooms, zucchini, green beans, and broccoli, finished with cilantro.



Chicken ————— \$7.50

Tom Yum broth with shallots, mushrooms, cilantro, and chicken.



Shrimp ————— \$8.50

Tom Yum broth with shallots, mushrooms, cilantro, and shrimp



TOM KHA

Coconut herb broth with shallots, mushrooms, and cilantro.

Vegetarian ————— \$6.50

Tom Kha coconut-herb broth with shallots, mushrooms, zucchini, green beans, and broccoli, finished with cilantro.



Chicken ————— \$7.50

Tom Kha coconut-herb broth with shallots, mushrooms, cilantro, and chicken.



Shrimp ————— \$8.50

Tom Kha coconut-herb broth with shallots, mushrooms, cilantro, and shrimp.



SALADS

Optional Add-Ons:

Grilled Chicken \$4 , Crispy Chicken \$4, Grilled Shrimp \$5, Crispy Shrimp \$5, Grilled Salmon \$8, Soft Shell Crab \$12

Smack Kani Salad ————— \$9

Iceberg lettuce, cucumber, imitation crab, sesame seeds, and crispy wontons in smack sauce.

Green Papaya Salad ————— \$9

Shredded papaya, carrots, cherry tomato, and green beans in lime dressing with peanuts. Fish-sauce base



Baby Kale Caesar ————— \$12

Baby kale, house croutons, and shaved parmesan.

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Arugula, Pear & Goat Cheese - \$15

Mixed greens, pear, toasted almonds, tomatoes, and goat cheese with balsamic vinaigrette.

Ahi Tuna Salad ————— \$21

Mixed greens, carrots, tomatoes, seared Ahi tuna, ginger dressing, and crispy wontons.

BURGERS & SANDWICHES

Served with fries.

Angus Beef Sliders, 2 pieces — \$14

Mini Angus beef patties with cheddar, caramelized onions, chipotle BBQ, and garlic-truffle aioli.

Chicken Parm Sliders, 2 pieces · \$13

Panko-fried chicken with herb marinara and provolone.

Dry Aged Beef Burger ————— \$16

8 oz dry-aged beef patty with cheddar, chipotle BBQ, garlic-truffle aioli, lettuce, tomato, and caramelized onions.

Dry Aged Masala Burger ————— \$18

8 oz dry-aged beef patty with house masala seasoning, cheddar, lettuce, tomato, and raw onions.

Wagyu Beef Burger ————— \$20

8 oz wagyu beef patty with cheddar, chipotle BBQ, garlic-truffle aioli, lettuce, tomato, and caramelized onions.

Soft Shell Crab Burger ————— \$20

Whole fried soft-shell crab with lettuce, tomato, pickled vegetables, smack sauce, and garlic-truffle aioli.

Buttermilk Fried ————— \$16 Chicken Sandwich

Panko-crusted chicken breast with provolone, lettuce, tomato, smack sauce, and garlic-truffle aioli.

Cheese Steak Sandwich ————— \$18

Thin-sliced beef with onions, peppers, cheddar, smack sauce, and garlic-truffle aioli.

Portobello Sandwich ————— \$14

Grilled portobello with onions, peppers, lettuce, tomato, smack sauce, and garlic-truffle aioli.



Burger Bundle ————— \$24

Dry-aged beef burger with four jumbo wings in any sauce and fries.

NOODLE SOUP BOWLS

Large portion served with choice of Ramen or Rice Noodles

Chicken Wonton ————— \$14

Miso broth with three chicken wontons, sliced boiled chicken, bok choy, and scallions.

Stewed Beef ————— \$19

Slow-braised short ribs in cinnamon and star-anise bone broth with Chinese broccoli and bean sprouts.

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TOM YUM

Zesty herb broth with vegetables and herbs.

Vegetarian \$15

Tom Yum noodle bowl with egg, onions, mushrooms, bean sprouts, eggplant, broccoli, green beans, zucchini, cilantro, and scallions.



Chicken \$16

Tom Yum noodle bowl with vegetables, herbs, egg, chicken, white mushrooms, and bean sprouts.



Shrimp \$17

Tom Yum noodle bowl with vegetables, herbs, egg, shrimp, white mushrooms, and bean sprouts.



TOM KHA

Coconut herb broth with vegetables and herbs

Vegetarian \$15

Tom Kha noodle bowl with vegetables, herbs, and coconut-enriched broth.



Chicken \$16

Tom Kha noodle bowl with vegetables, herbs, egg, chicken, white mushrooms, and bean sprouts.



Shrimp \$17

Tom Kha noodle bowl with vegetables, herbs, egg, shrimp, white mushrooms, and bean sprouts.



LAKSA MEE KARI

Malaysian-style curry broth with noodles and aromatics

Vegetarian \$16

Laksa curry noodle bowl with vegetables and herbs, Chinese eggplant, broccoli, Chinese broccoli, and zucchini.



Chicken \$17

Laksa curry noodle bowl with soft boiled egg, chicken, vegetables, and herbs.



Tempura Shrimp \$18

Laksa curry noodle bowl topped with soft boiled egg, Bok Choy, Bean Sprout and tempura shrimp.



Stewed Beef \$19

Laksa curry noodle bowl with slow-braised stewed beef, soft boiled egg, Bok Choy and Bean Sprouts



Crispy Duck \$21

Laksa curry noodle bowl topped with crispy fried duck, soft boiled egg, Bok Choy and Bean Sprouts.



Soft Shell Crab \$22

Laksa curry noodle bowl topped with whole fried soft-shell crab, soft boiled egg, Bok Choy and Bean Sprouts.



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NOODLES

Drunken Noodles

Your choice of Lo Mein or Rice Noodles, stir-fried with broccoli, carrots, and bell peppers in savory house sauce.

Chicken	\$18
Beef	\$20
Shrimp	\$20
Crispy Cod	\$22
Salmon	\$22
Half Seabass	\$23
Ahi Tuna	\$23
Soft Shell Crab	\$23
Crispy Duck	\$23
Tofu/Veg	\$18

Pad Thai

Coconut-tamarind sauce, tofu, egg, and bean sprouts. Side of Peanut (optional)



Chicken	\$20
Beef	\$21
Shrimp	\$21
Crispy Cod	\$22

Pad Thai (Cont..)

Salmon	\$24
Half Seabass	\$24
Ahi Tuna	\$24
Soft Shell Crab	\$24
Crispy Duck	\$24
Tofu/Veg	\$19

Garlic Ramen

Sautéed with your choice of sauce
— Thai Basil, Red Curry, or Green Curry
— with Chinese eggplant, zucchini, green beans, bell peppers over garlic ramen

Chicken	\$20
Beef	\$21
Shrimp	\$21
Crispy Cod	\$22
Salmon	\$24
Half Seabass	\$24
Ahi Tuna	\$24
Soft Shell Crab	\$24
Crispy Duck	\$24
Tofu/Veg	\$19

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RICE DISHES

Nasi Goreng

Indonesian-style fried rice with vegetables and a fried egg.



Chicken	\$18
Beef	\$21
Shrimp	\$20
Crispy Cod	\$22
Salmon	\$23
Half Seabass	\$24
Ahi Tuna	\$24
Soft Shell Crab	\$24
Crispy Duck	\$24
Tofu/Veg	\$18

Tom Yum Fried Rice

Chef Waree's dried Tom Yum mix fried rice with aromatic herbs. A highly recommended house favorite.

Chicken	\$20
Beef	\$22
Shrimp	\$21
Crispy Cod	\$22

Tom Yum Fried Rice (Cont..)

Salmon	\$23
Half Seabass	\$24
Ahi Tuna	\$24
Soft Shell Crab	\$24
Crispy Duck	\$24
Tofu/Veg	\$18

STIR-FRY

Served with white jasmine rice

Pad Graprow

Thai basil stir-fry over rice with eggplant, zucchini, green beans, red bell pepper, and a fried egg.



Chicken	\$20
Beef	\$21
Shrimp	\$21
Crispy Cod	\$22
Salmon	\$24
Half Seabass	\$24
Ahi Tuna	\$24
Soft Shell Crab	\$24
Crispy Duck	\$24
Tofu/Veg	\$18

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Stir Fried Cashew Nuts

Stir-fried with cashews, dried chilies, onions, scallions, carrots, red bell pepper, and house sauce.



Chicken	\$20
Beef	\$23
Shrimp	\$22
Crispy Cod	\$24
Salmon	\$24
Half Seabass	\$24
Ahi Tuna	\$25
Soft Shell Crab	\$24
Tofu/Veg	\$19
Crispy Duck	\$24

Stir Fried Mixed Vegetables

Mixed vegetables tossed in light garlic sauce and served with jasmine rice.

Chicken	\$18
Beef	\$20
Shrimp	\$20
Crispy Cod	\$22
Salmon	\$23
Half Seabass	\$24

Stir Fried Mixed Vegetables (Cont..)

Ahi Tuna	\$24
Soft Shell Crab	\$24
Tofu/Veg	\$17
Crispy Duck	\$24

Baby Bok Choy

Baby bok choy and king oyster mushrooms in garlic sauce, served with jasmine rice.



Chicken	\$18
Beef	\$20
Shrimp	\$20
Crispy Cod	\$22
Salmon	\$23
Half Seabass	\$24
Ahi Tuna	\$24
Soft Shell Crab	\$23
Tofu/Veg	\$18
Crispy Duck	\$24

Ginger Sauce

Ginger sauce with fermented black beans, scallions, red bell peppers, and onions.

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Crispy Cod	\$23
Salmon	\$24
Half Seabass	\$24
Ahi Tuna	\$24
Soft Shell Crab	\$24

Only available with premium seafood proteins.

CURRY

Served with coconut milk and white jasmine rice

Red or Green Curry

Simmered in house red or green curry sauce with eggplant, zucchini, green beans, Thai basil, and bell peppers.



Chicken	\$19
Beef	\$21
Shrimp	\$20
Crispy Cod	\$22
Salmon	\$23
Half Seabass	\$23
Ahi Tuna	\$23
Soft Shell Crab	\$23
Crispy Duck	\$23
Tofu/Veg	\$19

Panang

Rich Panang curry with coconut milk, kaffir-lime leaves, crushed peanuts, Thai basil, and red bell pepper.



Chicken	\$20
Beef	\$23
Shrimp	\$20
Crispy Cod	\$22
Salmon	\$24
Half Seabass	\$24
Ahi Tuna	\$24
Soft Shell Crab	\$24
Crispy Duck	\$24
Tofu/Veg	\$19

Jungle Curry

Spicy jungle curry broth with herbs and vegetables. No coconut milk. Salmon and Half Seabass are served non-fried in this dish.



Chicken	\$19
Beef	\$21
Shrimp	\$20
Cod	\$22

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Salmon	\$23
Half Seabass	\$23
Ahi Tuna	\$23
Soft Shell Crab	\$23
Crispy Duck	\$23
Tofu/Veg	\$19

Massaman

Southeast Asian beef curry with potatoes in a rich, mildly sweet Massaman curry sauce. Served with jasmine rice.



Beef	\$20
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COCONUT GARLIC RICE

Protein with coconut-garlic rice, steamed broccoli, and carrots



Coconut Garlic Rice with Chicken Pick Your Sauce

Crispy or grilled chicken with coconut-garlic rice, steamed broccoli, and carrots.

Teriyaki	\$19
Chipotle BBQ	\$19
Peanut Satay	\$20

Chicken only. Sauce picker instead of protein picker.

Coconut Garlic Rice with Thai Basil, Red Curry, or Green Curry

Sautéed with your choice of sauce — Thai Basil, Red Curry, or Green Curry — with Chinese eggplant, zucchini, green beans, bell peppers, and Thai basil, served over coconut-garlic rice.



Chicken	\$20
Beef	\$21
Shrimp	\$21
Crispy Cod	\$22
Salmon	\$24
Half Seabass	\$24
Ahi Tuna	\$24
Soft Shell Crab	\$24
Crispy Duck	\$24
Tofu/Veg	\$19

SPECIALTY

Chef Waree's signature dishes

Korean Beef BBQ

Bulgogi-marinated beef served with jasmine rice, steamed broccoli, and carrots.

Beef	\$21
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Roti Canai

Malaysian-style chicken curry stewed with potatoes, served with 3 roti pancakes.

Chicken	\$20
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Whole Seabass

Whole seabass served bone-in or boneless with your choice of sauce: Ginger Sauce, Red Curry, Green Curry, Thai Basil, or Spicy Thai. Served with white jasmine rice.

\$38

Sauce picker: Ginger | Red Curry | Green Curry | Thai Basil | Spicy Thai

Mussels

Mussels served with your choice of Red Curry, Green Curry, or Thai Basil sauce. Served with white jasmine rice.

\$21

Sauce picker: Red Curry | Green Curry | Thai Basil

SIDES & EXTRAS

Roti Pancake, 1 piece ————— **\$2.50**

Flaky roti pancake, great for dipping into curry.

White Rice ————— **\$2.50**

Side of jasmine white rice.

Lo Mein, Rice Noodles, or Ramen ————— **\$4**

Side portion of noodles.

Coconut-Garlic Rice ————— **\$4.50**

Side of coconut-garlic rice.



Side Tofu ————— **\$3**

Extra side of tofu.



Extra Egg ————— **\$2**

Add an extra egg to your dish.



Extra Sauce, 2 oz ————— **\$1.50**

Extra 2 oz portion of sauce.

DESSERTS

Mango Cheesecake ————— **\$7.50**

New York-style cheesecake slice with fresh mango and mango purée.

Crème Brûlée Cheesecake — **\$7.50**

Custard-infused cheesecake with a brûléed sugar top.

Banana Fritters, Turon ————— **\$10**

Filipino-style turon with banana and jackfruit, served with a scoop of vanilla ice cream

Mango Sticky Rice ————— **\$10**

Seasonal mango served with sweet sticky rice and coconut milk.



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2 Scoops of Ice Cream from \$3.50

Choice of vanilla, green tea, red bean, or chocolate hazelnut gelato. Vanilla **\$3.50**, Green Tea **\$4**, Red Bean **\$4**, Chocolate Hazelnut Gelato **\$6**.

Affogato with Vanilla ————— \$6.50

Espresso, hot Thai coffee, or hot Thai tea poured over vanilla ice cream. Served with biscotti.

Affogato with ————— \$8.50 Chocolate Hazelnut Gelato

Espresso, hot Thai coffee, or hot Thai tea poured over chocolate hazelnut gelato. Served with biscotti.

ADDS ONS

Customize your meal with extra protein, tofu, egg, noodles, rice, or sauce.

Chicken ————— \$3.50

Beef ————— \$5

Shrimp ————— \$5

Cod ————— \$7

Salmon ————— \$8

Ahi Tuna ————— \$10

Filet Seabass ————— \$12

Bok Choy ————— \$3

Crispy Duck ————— \$8.50

Soft Shell Crab ————— \$12

DRINKS

Thai Iced Tea ————— \$4.50

Sweet Thai iced tea with a creamy finish.

Thai Lychee Iced Tea ————— \$4

Iced tea with sweet lychee flavor.

Thai Iced Coffee ————— \$4.50

Thai-style iced coffee with a rich, creamy finish.

Juice, Apple or Cranberry ————— \$3

Apple or cranberry juice.

Soda, can ————— \$2.50

Canned soda selection.

Pellegrino Sparkling Water - \$3.50

Sparkling mineral water.

Fresh Coconut ————— \$6.50

Fresh coconut served chilled.

THANK YOU FOR EATING AT
ROCKLAND GRUB AND LETTING
US....

Get your
GRUB
ON