



https://menuweb.menu 100 Ocean Ave. North Long Branch, NJ 07740, United States +17328701200 - http://www.rooneysocean.com/









The restaurant from Long Branch offers 213 different courses and drinks on the menu at an average price of \$21.9. Rooney's Oceanfront Restaurant in Long Branch is a destination for delicious American cuisine by the beach. Come discover our daily specials and tantalizing featured menu items, including mouthwatering desserts that will keep you coming back for more. Give us a call at (732) 870 1200 to make a reservation and we'll be waiting to welcome you at the door!

Non Alcoholic Drinks
POMEGRANATE

Sushi Rolls

SUSHI

Pasta

PAPPARDELLE

Mains

ANGRY LOBSTER

Snacks

BRUSCHETTA

Fish Dishes

FISH OF THE DAY

Rice

RISOTTO

Side Orders

LOBSTERS

Chicken

CHICKEN PARM

Appetizer

SEAFOOD PLATTER

Himalayan Sushi Combi

SIMPLY THE BEST

Beer

FLYING FISH SEASONAL

Ensaladas

CHICKEN CAMPESTRE

Homemade Sauces

CHIMICHURRI

Vegan

TOMATO BASIL COUSCOUS

Main

BLACKENED FISH BITES

Beers

CORONA EXTRA 4.6

Seafood Dishes

FRIED CALAMARI

\$18.0

\$18.0

\$27.0

Coffee

ESPRESSO

\$16.0

\$21.3

Sandwich Bar

PORK BELLY BAHN MI

\$18.0

Signature Drinks

FRONT PORCH SWING

\$14.0

Small Plates

KOREAN BBQ PORK RIBS

\$16.0

Weekly Specials

PAN SEARED HALIBUT

\$44.0

Rosé Wine

ROSÉ, NOTORIOUS PINK, FRANCE

Raw Bar & Shellfish

JUMBO SHRIMP COCKTAIL

Dinner Entrées

ATLANTIC SALMON \$34.0

Whites

SAUVIGNON BLANC, DUCKHORN, NAPA, CA

Wines By The Glass

RIESLING, S.A. PRÜM, ESSENCE, MOSEL, GERMANY

White

SAUVIGNON BLANC, KIM CRAWFORD, MARLBOROUGH, NZ

Raw Bar

BLUEPOINT (NY)

Oysters

BLOODY MARY SHOOTER

Shareables

SPANISH OCTOPUS \$22.0

Dinners

SHRIMP (5) \$16.0

Cans & Bottles

WHITE CLAW HARD SELTZER BLACK CHERRY

Red Wines

PINOT NOIR, MEIOMI, CALIFORNIA

Bourbons

BULLEIT (90 PROOF)

Draft Beer

HARPOON IPA 5.9

Plated Dinners

SHORT RIB PAPPARDELLE \$36.0

Signature Martinis

GRANNY SMITH \$16.0

Compliments

BLACKENED

Sparkling

CHANDON ROSÉ, CALIFORNIA

Tequila & Mezcal

CLASE AZUL REPOSADO

Half Bottles

PINOT GRIGIO, TIEFENBRUNNER, ITALY

Shellfish

MIDDLE NECK CLAMS

Port Wines

FONSECCA BIN 27

\$10.0

Dinners - Seafood

SHRIMP FRA DIAVOLO

\$35.0

Seafood Dinners

BROILED

Bottle & Can Beer

Bebidas - Cerveza En

Botella / Beverages -

COORS EDGE NON ALCOHOLIC

YUENGLING LAGER 4.5

Craft Cocktails

SPICY JALAPEÑO MARGARITA

\$13.0

U-Call-It

PAN SEARED

Plates To Share

PARMESAN TRUFFLE BOARDWALK FRIES

Bottles/Cans

ANGRY ORCHARD, CRISP CIDER, 5

Sides

WASABI

House Wines - White Wines

CHARDONNAY, KENDALL JACKSON, CALIFORNIA

Tacos & Bowls

Bottled Beers

SHRIMP TACOS (2) \$18.0

Simply Grilled

MAHI MAHI \$36.0

Scotch - Single Malts

JOHNNIE WALKER BLACK 12 YEAR

\$16.0

Anti Pasti

PARMESAN POLENTA CAKE

CHEF'S COLOSSAL

Medleys

\$165.0

Pinot Noir & Lighter Bodied Reds

MALBEC, CATENA, MENDOZA, ARGENTINA

Rose And White Zinfandel

ROSE, GUEISSARD, LES VIGNOBLES LE PETIT

\$9.5

Sweet & Fortified

GRAHAM'S SIX GRAPES



BLANTON'S, 93 PROOF

Blush & Rosé Wines

WHITE ZINFANDEL, BERINGER, NAPA, CA*

Potatoes & Pasta

GARLIC SMASHED POTATOES

Bricco Signature Cocktails

RED OR WHITE SANGRIA

Char-Grilled Oysters

CHAR-GRILLED OYSTERS \$24.0

Fresh Homemade Baked Goods

GRILLED

Latin American Food

PAELLA

Soups

LOBSTER BISQUE \$14.5

NEW ENGLAND CLAM CHOWDER \$11.5

Burger

SALMON BURGER \$22.0

IMPOSSIBLE BURGER

Salad

CAESAR

CHOPPED SALAD

Starters & Salads

POTATO CHIPS

FRENCH FRIES

Fish

BRANZINO \$39.0

SEA BASS

Mexican Dishes

TACOS

ENCHILADAS

Port

SANDEMAN 20 YEAR TAWNY \$16.0

DOW'S 20 YEAR TAWNY

Liquor

DON JULIO 1942 ANEJO \$35.0

PATRÓN SILVER

Champagne And Sparkling Wine

J. ROGET BRUT (USA) \$9.5

\$12.0

VALDO PROSECCO BRUT (VENETO, ITALY)

Sauce On Side

SWEET CHILI GARLIC

ANGRY STYLE



Restaurant Category

FRENCH

DESSERT



JOHNNIE WALKER
BI UF

\$45.0

Salads

BEET	\$16.0
SHRIMP COBB	\$24.0
ASIAN TUNA	\$22.0

Scotch & Whisky

GLENFIDDICH 12 YEAR	\$16.0
GLENLIVET 12 YEAR	\$16.0
MACALLAN 12 YEAR	\$20.0

Antipasti

BURRATA	\$9.0
CAESER	

SEASONAL BURRATA

Entrées

PRINCE EDWARD ISLAND MUSSELS	\$16.0
FRIED BRUSSELS SPROUTS	
SHRIMP COCKTAIL	
TUNA BRUSCHETTA	

Sauces

LEMON BUTTER
SALSA
GUACAMOLE

White Wine

SAUVIGNON BLANC, EXCELSIOR (SOUTH AFRICA)	\$9.5
PINOT GRIGIO, SHADOWBROOK (CA)	\$9.5
PINOT GRIGIO, KRIS (DELLE VENEZIE, ITALY)	\$13.0
CHARDONNAY, OXFORD LANDING (SOUTH AUSTRALIA)	\$9.5

Tequila

EL TEQUILENO, GRAN RESERVE, \$16.0
RESPOSADO
CASAMIGOS SILVER
DON JULIO ANEJO

Bottled

MILLER LIGHT, PILSNER 4.2

NEW BELGIUM FAT TIRE, AMBER ALE 5.2

PERONI, LAGER 5.6

Side Dishes

CLAM CHOWDER
TOMATO VINAIGRETTE
ROASTED BROCCOLI FLORETS
MASHED GOUDA CAULIFLOWER
JALAPENO CORNBREAD

Scotch

CHIVAS 12 YEAR \$14.0

BALVENIE DOUBLEWOOD 12

BALVENIE DOUBLEWOOD 12 YEAR \$16.0

Seafood

FRESH CATCH

YELLOWFIN TUNA	\$39.0	BUFFALO	TRACE 90 PROOF	\$14.0
CRAB CAKES		MAKER'S I	MARK 90 PROOF	\$14.0
CALAMARI		WOODFOF	RD 90.4 PROOF	\$15.0
SEAFOOD STUFFED FLOUNDER	\$24.0	KNOB CRE	EK 100 PROOF	\$14.0
		BOOKER'S	3 128.5 PROOF	\$20.0
Cocktails				
SPIKED APPLE PIE	\$14.0	Draft		
ROONEY'S BLOODY MARY	\$15.0	COORS LIC	GHT, PILSNER 4.2	
BIG D'S	\$13.0	BLUE MOO	ON, BELGIAN WHITE 5.36	
THE MISUNDERSTANDING	\$12.0	SAM ADAM	/IS, SEASONAL 5.3	
BLOODY MARY		SULLIVAN	S, BLACK MARBLE STO	JT 5.1
- 111 <i>m</i>		ASBURY P	ARK, SEASONAL 7	
Red Wine		HAZY LITT	LE THING IPA 6.7	
PINOT NOIR, PRINCIPATO (ITALY)	\$9.5	BROOKLY	N, SEASONAL 6.8	
MERLOT, CRANE LAKE (CA)	\$9.5			
CABERNET, REX GOLIATH (MADERA, CA)	\$9.5	Sandw	VICHES CHICKEN CAPRESÉ	
CABERNET SAUVIGNON, ROBERT MONDAVI (NAPA, CA)	\$16.0	HAND	WRAP	\$16.0
MALBEC, CALLIA, ARGENTINA			CRAB CAKE SANDWICH	\$26.0
4 (0 D. III)		ROAST BE	EF SANDWICH	\$15.0
1/2 Bottles		CARNI ITA	LIANO	\$16.0
ROSÉ, GERARD BETRAND (FRANCE)	\$26.0	TUNA BLT		\$15.0
CHARDONNAY, MINER (NAPA, CA)	\$36.0	·		\$16.0
PINOT NOIR, ADELSHEIM (OREGON)	\$38.0	FRIED FLOUNDER SANDWICH \$1: 100Z BURGER		\$19.0
CHIANTI, CASTELLO DI BOSSI (TOSCANO, ITALY)	\$28.0	These	Types Of Dishe	S
CABERNET SAUVIGNON, BROWNE FAMILY (CA)	\$26.0		ing Served	

Bourbon

BASIL HAYDEN 80 PROOF \$15.0 **ANGEL'S ENVY 86.6 PROOF** \$15.0



FISH LOBSTER

SALAD

TUNA STEAK	140Z PREMIUM RESERVE PORK CHOP*	\$34.0
ROAST BEEF	CHOP	
SOUP	CAJUN SHRIMP SAUSAGE	\$35.0
300F	BLACKENED CHICKEN RAVIOLI	\$29.0
PASTA	BLACKENED CHICKEN KAVIOLI	Ψ29.0

OYSTERS Ingredients Used

DESSERTS			SALIVION	\$10.0	
			SHRIMP	\$37.0	
Starters			HALIBUT	\$44.0	
of The	RAW BAR SAMPLER	\$39.0	RASPBER	RY	
	WHOLE BAKED	SEAFOOD			
COLUMN TO SERVICE AND THE PARTY OF THE PARTY	WIIOLL DAILL	¢16 0			

SALMON

	RAW BAR SAMPLER	\$39.0	
	WHOLE BAKED ARTICHOKE*	\$16.0	SEAFOOD
			TUNA
	LOBSTER MAC-A- ROONEY	\$26.0	BEANS
			SHRIMP
ROONEY'S CRAB CAKE ENTREE		\$26.0	SCALLOPS
CRISPY BRUSSELS SPROUTS			PORK MEAT
WASABI PANKO TUNA		\$39.0	BEEF
ROONEY'S COMBO		\$39.0	CHOCOLATE
ROONEY'S	CRABCAKES	\$42.0	
FRESH CATCH CIOPPINO*		\$36.0	JALAPENO
		•	BACON
9 OZ. BRAZILIAN LOBSTER TAIL*		\$36.0	CHORIZO
STUFFED	MAHI MAHI	\$42.0	SALMON
CHAIRMAN	N'S RESERVE SKIRT	¢24 0	EDENOU ONION

Rooney's Oceanfront Restaurant

100 Ocean Ave. North Long Branch, NJ 07740, United States

Opening Hours:

\$34.0

Monday 11:30-16:00 16:00-21:00 Tuesday 11:30-16:00 16:00-21:00 Wednesday 11:30-16:00 16:00-21:00

FRENCH ONION

Thursday 11:30-16:00 16:00-21:00 Friday 11:30-16:00 16:00-22:00 Saturday 11:30-16:00 16:00-22:00 Sunday 11:30-15:00 15:00-21:00



\$16.0

Made with Menu

STEAK*