

OYSTER BAR

Parmesan Pesto Baked Oysters (4 per order)
Parmesan / Pesto / Bread Crumbs (160 cal) 16

Each

M&S Cali Kumo Oysters* (50 cal) 3.3

M&S Johnny Shuck's Oysters* (50 cal) 3

British Columbia Pacific Rim* (50 cal) 2.5

Washington Sunset Beach* (50 cal) 2.8

APPETIZERS

Calamari "Fritto Misto"
Roasted Tomato Sauce / Cilantro Jalapeño Aioli
(500 cal) 14.3 | sm (320 cal) 7

Seared Ahi Tuna
Pickled Lipstick Peppers / Yuzu Dressing (250 cal) 16

Chilled Jumbo Shrimp Cocktail
(160 cal) 16 sm (100 cal) 9

Coconut Shrimp
Orange Horseradish Marmalade (470 cal) 12

Dungeness Crab & Shrimp Cake
Fire Roasted Corn Salsa (730 cal) 15.5

Dungeness Crab Tower
Avocado / Mango / Orange Vinaigrette
(390 cal) 17

Shrimp Kisses
Pepper Jack Cheese / Bacon Wrapped / Fire
Roasted Corn Salsa / Onion Strings (690 cal) 14.5

Steamed Clams*
Tomatoes / White Wine / Fresh Herbs (750 cal) 14

Tableside Tartare
Ahi Tuna / Dijon / Capers / Onions / Chopped Egg
(210 cal) 13

Crispy Buttermilk Fried Sea Scallops
Horseradish Slaw / Lemon Tabasco Aioli (250 cal) 15

SOUPS & SALADS

New England Clam Chowder*
Award Winning / Clams / Potato / Bacon
Cup (160 cal) 6.5 | Bowl (240 cal) 7.5

Maine Lobster Bisque*
Sherry Cream
Cup (400 cal) 8.7 | Bowl (670 cal) 14.3

Hearts of Romaine Caesar*
Parmesan Crisp / Garlic Croutons (490 cal) 9.5

10 Greens Chopped Salad*
Bacon / Blue Cheese Crumbles / Olives / Tomatoes
(440 cal) 8.3

The Iceberg Wedge
Bacon / Blue Cheese Crumbles / Diced Tomatoes
(400 cal) 8

Walnut Mixed Greens*
Candied Walnuts / Blue Cheese Crumbles /
Balsamic Vinaigrette (450 cal) 8.5

Add Grilled Shrimp Skewer (150 cal) to any salad for 7

- Add a Walnut Mixed Green Salad or
Caesar Salad to any entrée for 5 -

ENTRÉE SALADS

Lobster Cobb Tower*
Tarragon Ranch / Blue Cheese Crumbles / Bacon
Avocado (900 cal) 22

Entrée Caesar Salad*
Grilled Chicken (820 cal) 14.5
Grilled Salmon (890 cal) 17.5
Calamari "Fritto Misto" (860 cal) 15.5

Grilled Chopped Salads*
Chicken (630 cal) 15 | Salmon (660 cal) 17
Shrimp (590 cal) 17

Classic Louie Salad
Bay Shrimp (760 cal) 15 | Dungeness Crab
(750 cal) 25
Combo (750 cal) 20



SCOTTISH WILD ISLES SALMON



From the open ocean waters off Scotland's Shetland Isles, our salmon is sustainably raised and overnighted to our restaurant every day. As your Executive Chef, I highly recommend treating yourself to this delicious, buttery flavored fish.

Simply Grilled + Shrimp Scampi*
25

Blackened + Avocado Pico de Gallo*
27

Both selections are served with seasonal roasted baby vegetables and salsa verde

FRESH FISH SMALL PLATES

4 ounce cuts of exotic fresh fish, paired with award-winning preparations to provide small plates of tantalizing flavors.

Blackened Swordfish
Lump Crab / Lemon Butter / Jalapeno Grits / Corn
Salsa / Chili Oil (410 cal) 16.5

Pan Seared Chilean Sea Bass
Mushroom Risotto / Edamame / Dashi Broth
(410 cal) 19.5

Sesame Crusted Ahi Tuna
Wasabi Mashed Potatoes / Baby Bok Choy /
Mongolian Pepper Sauce (510 cal) 18

Grilled Wild Isles Sustainable Salmon
Saffron Butter / Roasted Summer Vegetable Orzo /
Chili Oil (350 cal) 20



SIGNATURE FISH



Crab & Shrimp Stuffed Salmon* Brie / Mashed Potatoes / Vegetables (870 cal) 24

Parmesan Crusted Sole Lemon Caper Butter / Butternut Squash Orzo (670 cal) 17

Bourbon Glazed Salmon Sautéed Spinach / Mashed Potatoes (620 cal) 18

Swordfish Casino Lump Crab / Roasted Red Pepper / Bacon / Mushrooms Spinach Sauté (880 cal) 27

Pan Sautéed Idaho Trout* Almond Crusted / Butternut Squash Orzo (850 cal) 18

SANDWICHES & BURGERS

Served with French Fries & House Made Pickles

American Kobe Style Burger* Mushrooms / Fontina Cheese / Red Onion Aioli (1240 cal) 17.5

McCormick's Cheeseburger* Lettuce / Tomato / Onion / Cheddar Cheese / French Fries (1010 cal) 13.5

Dungeness Crab & Shrimp Cake Sandwich* Roasted Poblano Tartar Sauce (890 cal) 19.5

Roasted Turkey Sandwich Peppered Bacon / Avocado / Tomatoes / Red Onion Aioli (990 cal) 12.5

Lobster & Shrimp Roll + Chowder Butter Toasted Roll / Chesapeake Fries / Cup of Clam Chowder (710 cal) 15

A1 Blue Burger Bacon Jam / Onion Rings / Blue Cheese / A1 Aioli / Arugula (1420 cal) 17

Grilled Chicken Sandwich Bacon / Roasted Red Peppers / Gruyere Cheese (990 cal) 12.5

LUNCH ENTRÉES

Chesapeake Buttermilk Fried Shrimp* Chesapeake Fries / Cocktail Sauce (910 cal) 16.5

Craft Beer Battered Fish & Chips* Alaskan Cod / Chesapeake Fries / Tartar Sauce (1250 cal) 17

Classic Shrimp Scampi Linguini / Garlic / White Wine / Fresh Herbs (1770 cal) 17.5

Beef Medallions Bordelaise Roasted Mushroom / Spinach Saute (630 cal) 24

Parmesan Crusted Chicken Lemon Caper Butter / Linguini Alfredo (1780 cal) 17

Salmon Pesto Rigatoni Asparagus / Mushrooms / Artichoke / Cream Sauce (1010 cal) 16

Lump Crab Stuffed Shrimp* Red Pepper White Cheddar Mash (790 cal) 21

U.S.D.A. Choice Top Sirloin (9oz) (830 cal) 25.5

McCormick's Seafood Trio* Grilled Shrimp / Stuffed Shrimp / Grilled Salmon (1080 cal) 26

Ultimate Mixed Grill* Stuffed Shrimp / Grilled Shrimp / Crab Cake / Grilled Salmon (1400 cal) 35

POWER LUNCH BOX

\$15 and Under

Crispy Cod Sandwich Malt Vinegar Aioli / Coleslaw / Fries (1200 cal) 12.5

Crispy Fish Tacos Cilantro Aioli / Southwest Jicama Slaw / Black Beans (970 cal) 12.5

Shrimp and Andouille "Mac & Cheese" Four Cheese Sauce (1780 cal) 14.8

Blackened Chicken Fettuccini Mushrooms / Bell Peppers / Cajun Cream Sauce (1430 cal) 14.5

Shrimp Pomodoro Spicy Roasted Tomato Sauce / Linguini Pasta (1060 cal) 16.5

TWO COURSE LUNCH SPECIAL - \$15

Offered Monday - Friday Not available on Holidays

STARTER OPTIONS

Clam Chowder (160 cal)
Walnut Mixed Greens (450 cal)

ENTRÉE OPTIONS

Fish N Chip & Shrimp (1010 cal)
Crispy Fried Cod Sandwich (1200 cal)
Crispy Coconut Shrimp (730 cal)

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

We have made an effort to provide accurate nutritional information but deviations can occur due to availability of ingredients, substitutions, and the hand-crafted nature of most items.

A Suggested Gratuity of 15% - 20% is customary. The amount of gratuity is always discretionary. *Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness.

Managing Director David Gerhardt Executive Chef James O'Brien

FHBE 8/16/2018