

## OYSTER BAR

<b>Oysters Rockefeller</b> (4 per order)* Spinach / Bacon / Pernod / Hollandaise	16
Each	
<b>M&amp;S Cali Kumamoto Oysters</b>	3.8
<b>M&amp;S Johnny Shuck's Oysters*</b>	2.9
<b>Cape Cod, MA Wellfleet</b>	3
<b>Virginia James River*</b>	2.3

### ICE IT

#### Experience an Exquisite pairing

Top your oyster with finely shaved flavored ice. Your choice:  
Cucumber Dill | Watermelon Mint | Yuzu Jalapeño  
Add \$1.50 Half Dozen

## APPETIZERS

<b>Ancho Chili Charred Octopus</b> Jicama Chimichurri / White Beans 16
<b>Calamari "Fritto Misto"</b> Roasted Tomato Sauce / Cilantro Jalapeño Aioli 14.3
<b>Seared Ahi Tuna</b> Pickled Lipstick Peppers / Yuzu Dressing 15
<b>Chilled Jumbo Shrimp Cocktail</b> 16
<b>Shrimp Kisses</b> Pepper Jack Cheese / Bacon Wrapped / Fire Roasted Corn Salsa / Onion Strings 14.5
<b>Coconut Shrimp</b> Orange Horseradish Marmalade 12.8
<b>Lump Crab Cake</b> Fire Roasted Corn Salsa 16.5
<b>Crab &amp; Shrimp Stuffed Mushrooms</b> Baked   Fried 12.8
<b>Steamed Mussels</b> Tomatoes / White Wine / Herbs 14
<b>Tableside Tartare</b> Ahi Tuna / Dijon / Capers / Onions / Chopped Egg 13

## SOUPS & SALADS

<b>New England Clam Chowder</b> Award Winning / Clams / Potato / Bacon Cup 6.7   Bowl 8
<b>Maine Lobster Bisque</b> Sherry Cream Cup 8.7   Bowl 14.8
<b>Hearts of Romaine Caesar</b> Parmesan Crisp / Garlic Croutons 9.5
<b>10 Greens Chopped Salad</b> Bacon / Blue Cheese / Olives / Tomatoes 8.7
<b>The Iceberg Wedge</b> Bacon / Blue Cheese Crumbles / Diced Tomatoes 8.5
<b>Walnut Mixed Greens</b> Candied Walnuts / Blue Cheese Crumbles / Balsamic Vinaigrette 8.7
<b>Arugula Salad with Strawberries</b> Radishes / Almonds / Honey Lemon Vinaigrette 9
<b>Grilled Chopped Salads</b> Chicken 17.7   Salmon 20.7   Shrimp 17.7
<i>Add Grilled Shrimp Skewer to any salad for 7</i>

**We are proud to support local and sustainable farms, ranches, fisheries and breweries:**

- Carlton Farms, Rockmart GA
- Phoenix Farms, Lawrenceville GA
- Country Garden Farms, Newnan GA
- Baker Farms, Norman Park GA

## CHEF'S CHOICE

**Grilled Swordfish**  
Roasted Potatoes, Saute Spinach, Chive Butter, and Marinated Tomato Salad 29

**Hawaiian Bigeye Ahi Tuna**  
Sesame Crusted, Wasabi Mashed, Baby Bok Choy, Mongolian Black Pepper Sauce 29  
Our Bigeye Ahi Tuna was caught in the deep waters of the Pacific and shipped overnight from the Honolulu Fish Auction



## SIGNATURE FISH



All fish can be prepared simply grilled, broiled or pan seared

<b>Crab &amp; Shrimp Stuffed Salmon</b> Brie / Mashed Potatoes / Vegetables 32
<b>Parmesan Crusted Flounder</b> Lemon Caper Butter / Butternut Squash Orzo 25
<b>Summer Pan Seared Sea Bass</b> Vegetable Orzo / Saffron Butter 41
<b>Blackened Swordfish</b> Crabmeat Sautee / Andouille Mashed Potatoes / Spinach 29
<b>Seared Ahi Tuna</b> Seared Rare / Sesame Cucumber Salad / Sushi Rice 26
<b>Grilled Wild Isles Sustainable Salmon</b> Tomato Citrus Salad / Garlic Croutons / Orange Dill Vinaigrette 32
<b>Grilled Monchong</b> Roasted Potatoes / Sautéed Spinach / Chive Butter / Marinated Tomato Salad 32
<b>Pan Sautéed Idaho Trout</b> Almond Crusted / Butternut Squash Orzo 21

## SEAFOOD SPECIALTIES

<b>Craft Beer Battered Fish &amp; Chips</b> Alaskan Cod / Chesapeake Fries / Tartar Sauce 20
<b>Lump Crab Cakes</b> Lemon Butter / Fire Roasted Corn Salsa / Seasonal Orzo / Vegetables 34
<b>Miso Seared Sea Scallops</b> Mushroom Edamame Risotto / Sweet Chili Beurre Blanc 33
<b>Chesapeake Buttermilk Fried Shrimp</b> Chesapeake Fries / Cocktail Sauce 21
<b>Salmon Pesto Rigatoni</b> Asparagus / Mushrooms / Artichoke / Cream Sauce 18
<b>Shrimp and Andouille "Mac &amp; Cheese"</b> Four Cheese Sauce 17.8
<b>Lump Crab Stuffed Shrimp</b> Red Pepper White Cheddar Mash 28.5
<b>Twin North Atlantic Lobster Tails</b> Lobster Bisque Mashed Potatoes 35 (add a 3rd tail for 10)



One pound of Split Crab (easy to eat). Served with Roasted Potatoes and Drawn Butter 39  
Steamed | Classic Scampi

## MIXED GRILL SELECTIONS

<b>McCormick's Seafood Trio</b> Grilled Shrimp / Stuffed Shrimp / Grilled Salmon 31
<b>Ultimate Mixed Grill</b> Stuffed Shrimp / Grilled Shrimp / Crab Cake / Grilled Salmon 37.5
<b>Filet &amp; Stuffed Shrimp</b> Perfect Pair / Steamed Vegetables 39
<b>Center Cut Filet Mignon &amp; Twin Maine Lobster Tails</b> The Perfect Pair / 6 oz. Filet & Twin 4 oz. Tails 55

## STEAKS & SPECIALTY MEATS

Enhance with a Small Batch Mash for \$4

<b>Center Cut Filet Mignon* (6oz)</b> 33.5	<b>(8oz)</b> 38	
<b>U.S.D.A. Choice New York Strip* (13oz)</b> 39		
<b>Dry Rubbed Black Angus Ribeye Steak - Center Cut* (13oz)</b> 38		
<b>Dry Rubbed Black Angus Ribeye Steak - Bone In* (20oz)</b> 46		
<b>Beef Medallions Bordelaise*</b> Bordelaise Sauce / Roasted Mushroom / Spinach Saute 27		
<b>Blackened Chicken Fettuccini</b> Mushrooms / Bell Peppers / Cajun Cream Sauce 17		
<b>GREAT WITH STEAK</b>	<b>SIGNATURE SIDES</b>	<b>SMALL BATCH MASH</b>
Boursin Blue Cheese 5	Baked Gruyere Potatoes 9	Boursin & Mushroom 8
Truffle Butter 4	Grilled Asparagus 8	Truffle Chive 8
Lobster Tail 12	Pan Roasted Mushrooms 9.5	Red Pepper White Cheddar 7
Oscar Style 8.5	Mushroom Spinach Saute 8	
	Lobster Mashed Potatoes 12	

Spoil Mom with Our Delicious Brunch or Dinner

*Mother's Day - May 13*

Make Your Reservation Today

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.