

OYSTER BAR

Oysters Rockefeller (4 per order)
Spinach / Bacon / Pernod / Hollandaise (470 cal) 16

	Each
M&S Cali Kumo Oysters* (50 cal)	3.8
M&S Johnny Shuck's Oysters* (50 cal)	2.9
Nova Scotia Beau Soleil (50 cal)	2.8
Virginia James River* (50 cal)	2.3

ICE IT

Experience an Exquisite pairing

Top your oyster with finely shaved flavored ice. Your choice:
Cucumber Dill (100 cal) | Watermelon Mint (90 cal)
Yuzu Jalapeño (90 cal)
Add \$1.50 Half Dozen

APPETIZERS

Ancho Chili Charred Octopus

Jicama Chimichurri / White Beans (580 cal) 16

Calamari "Fritto Misto"

Roasted Tomato Sauce / Cilantro Jalapeño Aioli (500 cal) 14.3

Seared Ahi Tuna*

Pickled Lipstick Peppers / Yuzu Dressing (250 cal) 15

Chilled Jumbo Shrimp Cocktail

(160 cal) 16

Shrimp Kisses

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

Coconut Shrimp

Orange Horseradish Marmalade (470 cal) 12.8

Lump Crab Cake

Fire Roasted Corn Salsa (730 cal) 16.5

Crab & Shrimp Stuffed Mushrooms

Baked (440 cal) | Fried (470 cal) 12.8

Steamed Mussels

Tomatoes / White Wine / Herbs (890 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) 6.7 | Bowl (240 cal) 8

Maine Lobster Bisque

Sherry Cream
Cup (400 cal) 8.7 | Bowl (670 cal) 14.8

Hearts of Romaine Caesar

Parmesan Crisp / Garlic Croutons (490 cal) 9.5

10 Greens Chopped Salad

Bacon / Blue Cheese Crumbles / Olives / Tomatoes (440 cal) 8.7

The Iceberg Wedge*

Bacon / Blue Cheese Crumbles / Diced Tomatoes (400 cal) 8.5

Walnut Mixed Greens

Candied Walnuts / Blue Cheese Crumbles / Balsamic Vinaigrette (450 cal) 8.7

Grilled Chopped Salads

Chicken (630 cal) 15.7 | Salmon (660 cal) 20.7
Shrimp (590 cal) 15.7

Heirloom Tomato Caprese

Fresh Mozzarella / Basil / Balsamic Reduction (80 cal) 11

Strawberry Bibb Salad

Candied Walnuts / Goat Cheese, Dijon Dressing (370 cal) 9

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

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

Hawaiian Bigeye Ahi Tuna*

Sesame Crusted, Wasabi Mashed, Baby Bok Choy, Mongolian Black Pepper Sauce (790 cal) 29
Our Bigeye Ahi Tuna was caught in the deep waters of the Pacific and shipped overnight from the Honolulu Fish Auction

Hawaiian Swordfish

Simply Grilled and Topped with Scampi Style Sea Scallops Served with Seasonal Vegetables and Mashed Potatoes (1060 cal) 34



SIGNATURE FISH



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

Crab & Shrimp Stuffed Salmon Brie / Mashed Potatoes / Vegetables (870 cal) 32

Macadamia Mahi Mahi Stir Fry Vegetables / Jasmine Rice / Red Pepper Coulis / Fruit Salsa (650 cal) 32

Herb Broth Sea Bass Roasted Fingerling Potato / Sundried Tomato / Spinach / Herb Broth (700 cal) 41

Pesto Lake Trout Simply Grilled / Summer Vegetable Ragout / Basil Pesto (650 cal) 21

Seared Ahi Tuna Seared Rare / Sesame Cucumber Salad / Sushi Rice (330 cal) 26

Cedar Roasted Wild Isles Sustainable Salmon Maple Whiskey Glazed / Roasted Vegetables / Citrus Arugula Salad (990 cal) 32

Grilled Swordfish Roasted Potatoes / Sautéed Spinach / Chive Butter / Marinated Tomato Salad (340 cal) 29

Pan Sautéed Idaho Trout Almond Crusted / Butternut Squash Orzo (850 cal) 21

SEAFOOD SPECIALTIES

Craft Beer Battered Fish & Chips Alaskan Cod / Chesapeake Fries / Tartar Sauce (1250 cal) 20

Lump Crab Cakes Lemon Butter / Fire Roasted Corn Salsa / Seasonal Orzo / Vegetables (1000 cal) 34

Seared Sea Scallops Roasted Corn Hash / Avocado Cilantro Lime Puree (750 cal) 33

Chesapeake Buttermilk Fried Shrimp Chesapeake Fries / Cocktail Sauce (910 cal) 21

Classic Shrimp Scampi Linguini / Garlic / White Wine / Fresh Herbs (1770 cal) 23.5

Salmon Pesto Rigatoni Asparagus / Mushrooms / Artichoke / Cream Sauce (1010 cal) 18

Lump Crab Stuffed Shrimp Red Pepper White Cheddar Mash (790 cal) 28.5

Twin North Atlantic Lobster Tails Lobster Bisque Mashed Potatoes (720 cal) 35 (add a 3rd tail (200 cal) for 10)



One pound of Split Crab (easy to eat). Served with Roasted Potatoes and Drawn Butter 39
Steamed (670 cal) | Classic Scampi (1200 cal)

MIXED GRILL SELECTIONS

McCormick's Seafood Trio Grilled Shrimp / Stuffed Shrimp / Grilled Salmon (1080 cal) 31

Ultimate Mixed Grill Stuffed Shrimp / Grilled Shrimp / Crab Cake / Grilled Salmon (1400 cal) 37.5

Filet & Stuffed Shrimp* Perfect Pair / Steamed Vegetables (1000 cal) 39

Center Cut Filet Mignon & Twin Maine Lobster Tails* The Perfect Pair / 6 oz. Filet & Twin 4 oz. Tails (1210 cal) 55

STEAKS & SPECIALTY MEATS

Enhance with a Small Batch Mash for \$4

Center Cut Filet Mignon* (6oz) (700 cal) 33.5 **(8oz)** (840 cal) 38

U.S.D.A. Choice New York Strip* (13oz) (1130 cal) 39

Dry Rubbed Black Angus Ribeye Steak - Center Cut* (13oz) (1380 cal) 38

Dry Rubbed Black Angus Ribeye Steak - Bone In* (20oz) (1760 cal) 46

Beef Medallions Bordelaise Bordelaise Sauce / Roasted Mushroom / Spinach Saute (630 cal) 27

Blackened Chicken Fettuccini Mushrooms / Bell Peppers / Cajun Cream Sauce (1430 cal) 17

GREAT WITH STEAK

SIGNATURE SIDES

SMALL BATCH MASH

Boursin Blue Cheese (220 cal) 5

Baked Gruyere Potatoes (600 cal) 9

Boursin & Mushroom (960 cal) 8

Truffle Butter (390 cal) 4

Grilled Asparagus (110 cal) 8

Truffle Chive (1010 cal) 8

Lobster Tail (250 cal) 12

Pan Roasted Mushrooms (590 cal) 9.5

Red Pepper White Cheddar (560 cal) 7

Oscar Style (220 cal) 8.5

Mushroom Spinach Saute (340 cal) 8

Lobster Mashed Potatoes (720 cal) 12

HAPPY HOUR

"#1 Happy Hour in America" - USA TODAY

Hand Crafted Cocktails & Wine Specials
-Bar Bites starting at only \$3-

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 **Elvis Soto** Executive Chef **Reginald Massey**

MSAG 7/20/2018