

## OYSTER BAR

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

	Each
<b>M&amp;S Cali Kumo Oysters*</b> (50 cal)	3.8
<b>M&amp;S Johnny Shuck's Oysters*</b> (50 cal)	2.9
<b>Nova Scotia Beau Soleil</b> (50 cal)	2.8
<b>Virginia James River*</b> (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 | sm (320 cal) 7

### Seared Ahi Tuna\*

Pickled Lipstick Peppers / Yuzu Dressing (250 cal) 15

### Chilled Jumbo Shrimp Cocktail

(160 cal) 16 | sm (100 cal) 9

### Lump Crab Cake

Fire Roasted Corn Salsa (730 cal) 16.5

### Crab & Shrimp Stuffed Mushrooms

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

### Shrimp Kisses

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

### Steamed Mussels

Tomatoes / White Wine / Herbs (890 cal) 14 | sm  
(470 cal) 7

### Tablesides 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

### Strawberry Bibb Salad

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

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

### Romano Chicken Chop Salad

Pan-Seared / Parmesan Crusted / Bacon / Blue  
Cheese / Balsamic Vinaigrette (950 cal) 15.5

### Lobster Cobb Tower

Tarragon Ranch / Blue Cheese Crumbles / Bacon  
Avocado (900 cal) 22.5

### 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) 14.5 | Salmon (660 cal) 20.7  
Shrimp (590 cal) 16.5

## CHEF'S CHOICE

### Hawaiian Bigeye Ahi Tuna\*

Seared Rare, Sesame Cucumber  
Salad, Sticky Rice (330 cal) 25

Our Bigeye Ahi Tuna was caught in the deep waters of the Pacific and  
shipped overnight from the Honolulu Fish Auction

### Hawaiian Swordfish Piri Piri

Pan Seared, Piri Piri Spice Crusted, Served with  
Steamed Rice and Seasonal Vegetables, Topped with  
Tropical Fruit Salsa and Ginger Beurre Blanc (570 cal)  
25

## FRESH FISH SMALL PLATES

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

### Blackened Mahi Mahi

Lump Crab / Jalapeño Grits / Corn Salsa / Lemon  
Butter (370 cal) 17.5

### Grilled Wild Isles Sustainable Salmon

Asparagus / Spring Peas / Green Onions / Roasted  
Mushrooms  
Basil Pesto (570 cal) 18.5

### Hawaiian Ahi Tuna Poke Tower\*

Cilantro Peanut Steamed Rice / Avocado /  
Edamame / Sesame Cucumber Salad / Spicy Yuzu  
Aioli (820 cal) 15.5

### Herb Broth Chilean Sea Bass

Roasted Fingerling Potato / Sundried Tomato /  
Spinach / Herb Broth (580 cal) 20.5



## SIGNATURE FISH



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

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

**Macadamia Mahi Mahi** Stir Fry Vegetables / Jasmine Rice / Red Pepper Coulis / Fruit Salsa (600 cal) 23

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

**Cedar Roasted Wild Isles Sustainable Salmon** Maple Whiskey Glazed / Roasted Vegetables /  
Citrus Arugula Salad (890 cal) 24

**Grilled Swordfish** Roasted Potatoes / Sautéed Spinach / Chive Butter / Marinated Tomato Salad (640 cal) 25

**Hawaiian Swordfish** Simply Grilled / Scampi Style Sea Scallops / Seasonal Vegetables / Mashed  
Potatoes (1060 cal) 30

## SANDWICHES & BURGERS

Served with French Fries & House Made Pickles

**American Kobe Style Burger\*** Mushrooms / Fontina Cheese / Red Onion Aioli (1240 cal) 17

**McCormick's Cheeseburger\*** Lettuce / Tomato / Onion / Cheddar Cheese / French Fries (1010 cal) 12.8

**Lump Crab Cake Sandwich** Roasted Poblano Tartar Sauce (890 cal) 18.5

**Grilled Steak Sandwich** Roasted Red Onions / Fontina Cheese / Rosemary Marinade (1270 cal) 16

**Wild Arugula Burger** Boursin & Wild Mushroom / Marinated Tomatoes / Arugula (1160 cal) 16

**Grilled Chicken Sandwich** Bacon / Roasted Red Peppers / Gruyere Cheese (990 cal) 12

## LUNCH ENTRÉES

**Blackened Chicken Fettuccini** Mushrooms / Bell Peppers / Cajun Cream Sauce (1430 cal) 15

**Chesapeake Buttermilk Fried Shrimp** Chesapeake Fries / Cocktail Sauce (910 cal) 15.8

**Craft Beer Battered Fish & Chips** Alaskan Cod / Chesapeake Fries / Tartar Sauce (1250 cal) 16.5

**Lump Crab Cake** Lemon Butter / Fire Roasted Corn Salsa / Seasonal Orzo / Vegetables (1000 cal) 23

**Classic Shrimp Scampi** Linguini / Garlic / White Wine / Fresh Herbs (1770 cal) 17

**Center Cut Filet Mignon\*** (6oz) (700 cal) 32.5 (8oz) (840 cal) 37

**Salmon Pesto Rigatoni** Asparagus / Mushrooms / Artichoke / Cream Sauce (1010 cal) 15.8

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

**McCormick's Seafood Trio** Grilled Shrimp / Stuffed Shrimp / Grilled Salmon (1080 cal) 25.5

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

## POWER LUNCH BOX

\$14 and Under

**Cajun Shrimp Wrap** Bacon / Poblano Tartar / Pepper Jack / Cheddar Cheese / Fries (970 cal) 13.5

**Crispy Cod Sandwich** Malt Vinegar Aioli / Coleslaw / Fries (1200 cal) 12

**Crispy Fish Tacos** Cilantro Aioli / Southwest Jicama Slaw / Black Beans (970 cal) 11.8

**Northwest Salmon Sauté** Mushrooms / Asparagus / Hazelnuts / Lemon Cream Sauce (860 cal) 13.5

**Firecracker Shrimp Tacos** Cilantro Peanut Dressing / Sesame Ranch / Steamed Rice (1050 cal) 13

**Roasted Turkey Sandwich** Peppered Bacon / Avocado / Tomatoes / Red Onion Aioli (990 cal) 12

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

- Carlton Farms, Rockmart GA
- Baker Farms, Norman Park GA
- Phoenix Farms, Lawrenceville GA
- Sweetwater Brewing Company Atlanta, GA
- Country Garden Farms, Newnan GA

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