

OYSTER BAR

Oysters Rockefeller (4 per order) Spinach / Bacon / Pernod / Hollandaise	16
Each	
Humboldt Bay, CA Calikumo Oysters*	3.8
Johnny Shuck's Oysters*	2.9
Connecticut Blue Point*	3
Nova Scotia Beau Soleil*	2.8
Virginia James River*	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

Ancho Chili Charred Octopus
Jicama Chimichurri / White Beans 16

Calamari "Fritto Misto"
Roasted Tomato Sauce / Cilantro Jalapeño
Aioli 14.3 | sm 7

 **Seared Ahi Tuna***
Pickled Lipstick Peppers / Yuzu Dressing 15

Chilled Jumbo Shrimp Cocktail 16 sm 9

Coconut Shrimp
Orange Horseradish Marmalade 12.8

Lump Crab Cake
Fire Roasted Corn Salsa 16.5

Shrimp Kisses
Pepper Jack Cheese / Bacon Wrapped / Fire
Roasted Corn Salsa / Onion Strings 14.5

Crab Dip
Crisp Pita Chips / Pico de Gallo 13

 **Tableside Tartare***
Ahi Tuna / Dijon / Capers / Onions / Chopped
Egg 13

SOUPS & SALADS

New England Clam Chowder
Award Winning / Clams / Potato / Bacon
Cup 6.5 | Bowl 7.8

Maine Lobster Bisque
Sherry Cream
Cup 8.5 | Bowl 14.8

Hearts of Romaine Caesar
Parmesan Crisp / Garlic Croutons 9.5

10 Greens Chopped Salad
Bacon / Blue Cheese / Olives / Tomatoes 8.7

The Iceberg Wedge
Bacon / Blue Cheese Crumbles / Diced
Tomatoes 8.5

Walnut Mixed Greens
Candied Walnuts / Blue Cheese Crumbles /
Balsamic Vinaigrette 8.7

Add Grilled Shrimp Skewer 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 22.5

 **Ahi Nicoise Salad**
White Balsamic Dressing / New Potato Salad 18

Entrée Caesar Salad
Grilled Chicken 14.5 | Grilled Salmon 17.5 |
Calamari "Fritto Misto" 15.5

Grilled Chopped Salads
Chicken 14.5 | Salmon 16.5 | Shrimp 16.5

CHEF'S CHOICE

 **Hawaiian Bigeye Ahi Tuna***
Sesame Crusted Seared Ahi Tuna served with Wasabi
Mashed Potatoes, Pan Braised Baby Bok Choy and
Mongolian Pepper Sauce 18
Our Bigeye Ahi Tuna was caught in the deep waters of the
Pacific and shipped overnight from the Honolulu Fish Auction

Fried Catfish
Southern Greens, Goat Cheese Potato
Croquette, Creole Tomato Glaze
16.5


FRESH FISH SMALL PLATES

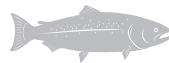
4 ounce cuts of exotic fresh fish, paired with award-winning preparations
to provide small plates of tantalizing flavors.

Blackened Swordfish
Lump Crab / Lemon Butter / Jalapeno Grits / Corn
Salsa / Chili Oil 17

Grilled Wild Isles Organic Salmon
Beets / Cipollini Onions / Asparagus / Pepper
Horseradish Sauce 18.5

Pan Seared Chilean Sea Bass
Mushroom Risotto / Edamame / Dashi Broth 20.5

 **Hawaiian Ahi Tuna Poke Tower***
Cilantro Peanut Steamed Rice / Avocado /
Edamame / Sesame Cucumber Salad / Spicy Yuzu
Aioli 15.5



SIGNATURE FISH



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

Crab & Shrimp Stuffed Salmon Brie / Mashed Potatoes / Vegetables 26

Parmesan Crusted Flounder Lemon Caper Butter / Butternut Squash Orzo 17

Bourbon Glazed Salmon Sautéed Spinach / Mashed Potatoes 21

Swordfish Casino Lump Crab / Roasted Red Pepper / Bacon / Mushrooms Spinach Saute 27

Blackened Rainbow Trout Crab Meat Saute / Andouille Mashed Potatoes / Spinach 23

Pan Sautéed Idaho Trout Almond Crusted / Butternut Squash Orzo 18

SANDWICHES & BURGERS

Served with French Fries & House Made Pickles

American Kobe Style Burger* Mushrooms / Fontina Cheese / Red Onion Aioli 17

McCormick's Cheeseburger* Lettuce / Tomato / Onion / Cheddar Cheese / French Fries 12.8

Lump Crab Cake Sandwich Roasted Poblano Tartar Sauce 18.5

Roasted Turkey Sandwich Peppered Bacon / Avocado / Tomatoes / Red Onion Aioli 12

A1 Blue Burger* Bacon Jam / Onion Rings / Blue Cheese / A1 Aioli / Arugula 16

Grilled Chicken Sandwich Bacon / Roasted Red Peppers / Gruyere Cheese 12

LUNCH ENTRÉES

Blackened Chicken Fettuccini Mushrooms / Bell Peppers / Cajun Cream Sauce 15

Chesapeake Buttermilk Fried Shrimp Chesapeake Fries / Cocktail Sauce 15.8

Craft Beer Battered Fish & Chips Alaskan Cod / Chesapeake Fries / Tartar Sauce 16.5

Lump Crab Cake Lemon Butter / Fire Roasted Corn Salsa / Seasonal Orzo / Vegetables 23

Classic Shrimp Scampi Linguini / Garlic / White Wine / Fresh Herbs 17

Center Cut Filet Mignon* (6oz) 32.5 (8oz) 37

Low Country Shrimp & Grits Andouille / Creamy Stone-Ground Grits 15.5

Lump Crab Stuffed Shrimp Red Pepper White Cheddar Mash 21

McCormick's Seafood Trio Grilled Shrimp / Stuffed Shrimp / Grilled Salmon 25.5

Ultimate Mixed Grill Stuffed Shrimp / Grilled Shrimp / Crab Cake / Grilled Salmon 35

POWER LUNCH BOX

\$14 and Under

Crispy Cod Sandwich Malt Vinegar Aioli / Coleslaw / Fries 12

Crispy Fish Tacos Cilantro Aioli / Southwest Jicama Slaw / Black Beans 11.8

Shrimp and Andouille "Mac & Cheese" Four Cheese Sauce 14

Buffalo Chicken Salad Iceberg Lettuce / Blue Cheese / Bell Peppers / Jicama / Onions 14

Parmesan Crusted Chicken Lemon Caper Butter / Linguini Alfredo 14

Northwest Salmon Sauté Mushrooms / Asparagus / Hazelnuts / Lemon Cream Sauce 13.5

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

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

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.