

OYSTER BAR

Oysters Rockefeller (4 per order) Spinach / Bacon / Pernod / Hollandaise	16
◆	
	Each
M&S Cali Kumo Oysters*	3.8
M&S Johnny Shuck's Oysters*	2.9
Massachusetts Wellfleet*	3
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
Crab & Shrimp Stuffed Mushrooms Baked Fried 12.8
Shrimp Kisses Pepper Jack Cheese / Bacon Wrapped / Fire Roasted Corn Salsa / Onion Strings 14.5
Steamed Mussels Tomatoes / White Wine / Herbs 14 sm 7
Tableside Tartare* Ahi Tuna / Dijon / Capers / Onions / Chopped Egg 13

SOUPS & SALADS

New England Clam Chowder Award Winning / Clams / Potato / Bacon Cup 6.7 Bowl 8	
Maine Lobster Bisque Sherry Cream Cup 8.7 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	
Arugula Salad with Strawberries Radishes / Almonds / Honey Lemon Vinaigrette 9	
<i>Add Grilled Shrimp Skewer to any salad for 7</i>	

- 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 15.5
Lobster Cobb Tower Tarragon Ranch / Blue Cheese Crumbles / Bacon / Avocado 22.5
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
Seared Rare, Sesame Cucumber Salad, Sticky Rice 26
Our Bigeye Ahi Tuna was caught in the deep waters of the Pacific and
shipped overnight from the Honolulu Fish Auction

Low Country Shrimp & Grits
Andouille / Chipotle Barbecue
Sauce / Creamy-Stone Grits
16

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

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

Grilled Wild Isles Sustainable Salmon
Asparagus / Spring Peas / Green Onions / Roasted
Mushrooms / Basil Pesto 24

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
Blackened Swordfish Crabmeat Sauté / Andouille Mashed Potatoes / Spinach 24
Sesame Crusted Ahi Tuna* Wasabi Mashed Potatoes / Baby Bok Choy / Mongolian Pepper Sauce 26
Grilled Wild Isles Sustainable Salmon Tomato Citrus Salad / Garlic Croutons / Orange Dill Vinaigrette 24
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
Jam'on Burger* Bacon Jam / Cheddar / Arugula / Garlic Aioli / Pickled Red Onions 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
Shrimp Linguini Pancetta / Peas / Tomato Alfredo Sauce 17
Center Cut Filet Mignon* (6oz) 32.5 (8oz) 37
Salmon Pesto Rigatoni Asparagus / Mushrooms / Artichoke / Cream Sauce 15.8
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

Cajun Shrimp Wrap Bacon / Poblano Tartar / Pepper Jack / Cheddar Cheese / Fries 13.5
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
Northwest Salmon Sauté Mushrooms / Asparagus / Hazelnuts / Lemon Cream Sauce 13.5
Firecracker Shrimp Tacos Cilantro Peanut Dressing / Sesame Ranch / Steamed Rice 13

Spoil Mom with Our Delicious Brunch or Dinner

Mother's Day - May 13

Make Your Reservation Today

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

- 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.