

OYSTER BAR

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

Each

M&S Cali Kumo Oysters* (50 cal) 3.3

M&S Johnny Shuck's Oysters* (50 cal) 3.6

Washington Dabob Bay* (50 cal) 2.5

APPETIZERS

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

Coconut Shrimp
Orange Horseradish Marmalade (470 cal) 12.8

Dungeness Crab & Shrimp Cake
Fire Roasted Corn Salsa (730 cal) 16.5

Dungeness Crab Tower
Avocado / Mango / Orange Vinaigrette (390 cal) 17

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

Tableside Tartare*
Ahi Tuna / Dijon / Capers / Onions / Chopped Egg (210 cal) 13

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

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) 16.5

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

Entrée Caesar Salad
Grilled Chicken (820 cal) 15.5
Grilled Salmon (890 cal) 18.5
Calamari "Fritto Misto" (860 cal) 16.5

Grilled Chopped Salads
Chicken (630 cal) 15.5 | Salmon (660 cal) 17.5
Shrimp (590 cal) 17.5



SCOTTISH WILD ISLES SALMON



From the open ocean waters off Scotland's Shetland Isles, our salmon is sustainably raised and overnighed to our restaurant every day. As your Executive Chef, I highly recommend treating yourself to this delicious, buttery flavored fish.

Simply Grilled + Shrimp Scampi*

27

Blackened + Avocado Pico de Gallo*

26

Both selections are served with seasonal roasted baby vegetables and salsa verde

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 (410 cal) 17

Herb Broth Chilean Sea Bass

Roasted Fingerling Potato / Sundried Tomato / Spinach / Herb Broth (580 cal) 19.5

Hawaiian Ahi Tuna Poke Tower*

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

Grilled Wild Isles Sustainable Salmon

Saffron Butter / Roasted Summer Vegetable Orzo / Chili Oil (350 cal) 20



SIGNATURE FISH



Simply Prepared Fish Any Fish / Grilled / Seasonal Roasted Baby Vegetables / Salsa Verde (380-530 cal)

Crab & Shrimp Stuffed Salmon* Brie / Mashed Potatoes / Vegetables (870 cal) 26

Parmesan Crusted Sole Lemon Caper Butter / Vegetable Orzo (670 cal) 18

Pan Sautéed Idaho Trout Almond Crusted / Butternut Squash Orzo (850 cal) 19

Hawaiian Swordfish (Shutome) Casino Style / Lump Crab / Roasted Red Pepper / Bacon / Mushroom Spinach Saute (880 cal) 25

Hawaiian Bigeye Ahi Tuna Sesame Crusted / Wasabi Mashed / Baby Bok Choy / Mongolian Black Pepper Sauce (760 cal) 26

SANDWICHES & BURGERS

Served with French Fries & House Made Pickles

American Kobe Style Burger* Mushrooms / Fontina Cheese / Red Onion Aioli (1240 cal) 18

McCormick's Cheeseburger* Lettuce / Tomato / Onion / Cheddar Cheese / French Fries (1010 cal) 13.8

Dungeness Crab & Shrimp Cake Sandwich Roasted Poblano Tartar Sauce (890 cal) 19.5

MS Lobster & Shrimp Roll + Chowder* Butter Toasted Roll / Chesapeake Fries / Cup of Clam Chowder (710 cal) 15

Jam'on Burger* Bacon Jam / Cheddar / Arugula / Garlic Aioli / Pickled Red Onions (1330 cal) 17

Grilled Chicken Sandwich Bacon / Roasted Red Peppers / Gruyere Cheese (990 cal) 13

Crispy Cod Sandwich Malt Vinegar Aioli / Coleslaw / Fries (1200 cal) 13

LUNCH ENTRÉES

Chesapeake Buttermilk Fried Shrimp Chesapeake Fries / Cocktail Sauce (910 cal) 16.8

Craft Beer Battered Fish & Chips Alaskan Cod / Chesapeake Fries / Tartar Sauce (1250 cal) 17.5

Dungeness Crab & Bay Shrimp Cake Chesapeake Fries / Coleslaw / Tartar Sauce (1350 cal) 24

Classic Shrimp Scampi Linguini / Garlic / White Wine / Fresh Herbs (1770 cal) 18

Beef Medallions Bordelaise* Roasted Mushroom / Spinach Saute (630 cal) 25

Center Cut Filet Mignon* (6oz) (700 cal) 32.5 (8oz) (840 cal) 38

Salmon Pesto Rigatoni* Asparagus / Mushrooms / Artichoke / Cream Sauce (1010 cal) 16.3

Lump Crab Stuffed Shrimp Red Pepper White Cheddar Mash (790 cal) 22

McCormick's Seafood Trio* Grilled Shrimp / Stuffed Shrimp / Grilled Salmon (1080 cal) 26.5

Ultimate Mixed Grill* Stuffed Shrimp / Grilled Shrimp / Crab Cake / Grilled Salmon (1400 cal) 36

POWER LUNCH BOX

\$15 and Under

Crispy Cod Sandwich Malt Vinegar Aioli / Coleslaw / Fries (1200 cal) 13

Crispy Fish Tacos Cilantro Aioli / Southwest Jicama Slaw / Black Beans (970 cal) 12.8

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

Chimichurri Steak Salad* Roasted Corn Salsa / Avocado / Cilantro Ranch Dressing (910 cal) 15

Northwest Salmon Sauté* Mushrooms / Asparagus / Hazelnuts / Lemon Cream Sauce (860 cal) 14.5

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

- Inaba Farms, Wapato, WA
- Sterino Farms, Puyallup, WA
- Edaleen Farms, Linden, WA
- Skagit Flats, Mt. Vernon, WA
- Elysian Space Dust IPA, Elysian Brewing Seattle, WA
- Cal Farms, Oregon City, OR

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. *These items are either served raw or may be requested uncooked or cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially if you have a medical condition.

Managing Director Tyler Raz Executive Chef Matthew Castellani

MSBE 8/16/2018