

OYSTER BAR

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

	Each
M&S Cali Kumo Oysters* (50 cal)	3.5
M&S Johnny Shuck's Oysters* (50 cal)	2.9
Chesapeake Bay, VA Stingray* (50 cal)	2.7
Virginia James River* (50 cal)	2.6

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

Lump Crab Cake
Fire Roasted Corn Salsa (730 cal) 15.5

Lump Crab Tower
Avocado / Mango / Orange Vinaigrette
(390 cal) 14

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

Candied Bacon Deviled Eggs (370 cal) 8

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) 6.5 | Bowl (240 cal) 7.5

Maine Lobster Bisque
Sherry Cream
Cup (400 cal) 8.7 | Bowl (670 cal) 14.3

Hearts of Romaine Caesar
Parmesan Crisp / Garlic Croutons (490 cal) 9.5

10 Greens Chopped Salad
Bacon / Blue Cheese Crumbles / Olives / Tomatoes
(440 cal) 8.3

Walnut Mixed Greens
Candied Walnuts / Blue Cheese Crumbles /
Balsamic Vinaigrette (450 cal) 8.5

Heirloom Tomato Caprese
Fresh Mozzarella / Basil / Balsamic Reduction
(80 cal) 11

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

Lobster Cobb Tower
Tarragon Ranch / Blue Cheese Crumbles / Bacon
Avocado (900 cal) 22

Entrée Caesar Salad
Grilled Chicken (820 cal) 13.5
Grilled Salmon (890 cal) 16.5
Calamari "Fritto Misto" (860 cal) 14.5

Grilled Chopped Salads
Chicken (630 cal) 14 | Salmon (660 cal) 16
Shrimp (590 cal) 16

Blackened Organic Salmon Caesar
Romaine / Pico de Gallo / Fire Roasted Corn Salsa /
Fried Onion Strings (860 cal) 23



SCOTTISH WILD ISLES SALMON



From the open ocean waters off Scotland's Shetland Isles, our salmon is sustainably raised and overnighted 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

Sesame Crusted Ahi Tuna*
Wasabi Mashed Potatoes / Baby Bok Choy /
Mongolian Pepper Sauce (510 cal) 17

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) 24

Bourbon Glazed Salmon Sautéed Spinach / Mashed Potatoes (620 cal) 19

Pretzel Crusted Whitefish Roasted Potatoes / Onions / Mustard Sauce (910 cal) 24

Grilled Wild Isles Sustainable Salmon Asparagus / Spring Peas / Green Onions / Roasted
Mushrooms / Basil Pesto (680 cal) 23

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

Seared Ahi Tuna* Seared Rare / Sesame Cucumber Salad / Sushi Rice (330 cal) 25

SANDWICHES & BURGERS

Served with French Fries & House Made Pickles

American Kobe Style Burger* Mushrooms / Fontina Cheese / Red Onion Aioli (1240 cal) 16.5

McCormick's Cheeseburger* Lettuce / Tomato / Onion / Cheddar Cheese / French Fries (1010 cal) 12.5

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

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) 16

Grilled Chicken Sandwich Bacon / Roasted Red Peppers / Gruyere Cheese (990 cal) 11.5

LUNCH ENTRÉES

Blackened Chicken Fettuccini Mushrooms / Bell Peppers / Cajun Cream Sauce (1430 cal) 14.5

Chesapeake Buttermilk Fried Shrimp Chesapeake Fries / Cocktail Sauce (910 cal) 15.5

Craft Beer Battered Fish & Chips Alaskan Cod / Chesapeake Fries / Tartar Sauce (1250 cal) 16

Lump Crab Cake Chesapeake Fries (1190 cal) 22

Seared Sea Scallops Tomato Pesto / Crab Potato Hash / Sautéed Spinach (800 cal) 31

Classic Shrimp Scampi Linguini / Garlic / White Wine / Fresh Herbs (1770 cal) 16.5

Beef Medallions Bordelaise* Roasted Mushroom / Spinach Saute (630 cal) 23

Lump Crab Stuffed Shrimp Red Pepper White Cheddar Mash (790 cal) 20

McCormick's Seafood Trio Grilled Shrimp / Stuffed Shrimp / Grilled Salmon (1080 cal) 25

Ultimate Mixed Grill Stuffed Shrimp / Grilled Shrimp / Crab Cake / Grilled Salmon (1400 cal) 34

POWER LUNCH BOX

\$14 and Under

Cajun Shrimp Wrap Bacon / Poblano Tartar / Pepper Jack / Cheddar Cheese / Fries (970 cal) 13

Crispy Cod Sandwich Malt Vinegar Aioli / Coleslaw / Fries (1200 cal) 11.5

Crispy Fish Tacos Cilantro Aioli / Southwest Jicama Slaw / Black Beans (970 cal) 11.5

Shrimp and Andouille "Mac & Cheese" Four Cheese Sauce (1780 cal) 13.8

Northwest Salmon Sauté Mushrooms / Asparagus / Hazelnuts / Lemon Cream Sauce (860 cal) 13.3

TWO COURSE LUNCH SPECIAL - \$15

Offered Monday - Friday Not available on Holidays

STARTER OPTIONS

Clam Chowder (160 cal)
Walnut Mixed Greens (450 cal)

ENTRÉE OPTIONS

Fish N Chip & Shrimp (1010 cal)
BBQ Shrimp & Grits (1190 cal)
Blackened Tilapia (720 cal)

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 Amy Feutz Executive Chef Daniel Serrano

MSCO 8/16/2018