

## OYSTER BAR

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

Each

**M&S Cali Kumo Oysters\*** (50 cal) 3

**M&S Johnny Shuck's Oysters\*** (50 cal) 3

**Connecticut Blue Point\*** (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

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

**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) 13.5 | sm  
(470 cal) 6.8

**Crab Dip**  
Crisp Pita Chips / Pico de Gallo (720 cal) 12.5

**Tableside 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) 6.5 | 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

**The Iceberg Wedge**  
Bacon / Blue Cheese Crumbles / Diced Tomatoes  
(400 cal) 8

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

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

**Grilled Wild Isle Salmon Caesar**  
Romaine / Rustic Croutons / Parmesan Crisp  
(880 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

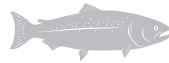
4 ounce cuts of exotic fresh fish, paired with award-winning preparations  
to provide small plates of tantalizing flavors.

**Blackened Swordfish**  
Lump Crab / Lemon Butter / Jalapeno Grits / Corn  
Salsa / Chili Oil (410 cal) 18

**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) 24

**Summer Pan Seared Halibut** Vegetable Orzo / Saffron Butter (600 cal) 36

**Swordfish Casino** Lump Crab / Roasted Red Pepper / Bacon / Mushrooms Spinach Sauté (880 cal) 26

**Pan Sautéed Idaho Trout** Almond Crusted / Butternut Squash Orzo (850 cal) 17

**Grilled Wild Isles Sustainable Salmon** Simply Grilled / Summer Vegetable Succotash / Lemon Butter (600 cal) 22

**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

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

**A1 Blue Burger\*** Bacon Jam / Onion Rings / Blue Cheese / A1 Aioli / Arugula (1420 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** Lemon Butter / Fire Roasted Corn Salsa / Seasonal Orzo / Vegetables (1000 cal) 22

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

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

**Dry Rubbed Ribeye Steak - Center Cut\*** (13oz) (1380 cal) 38.5

**Salmon Pesto Rigatoni** Asparagus / Mushrooms / Artichoke / Cream Sauce (1010 cal) 15.5

**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

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

- Jam Session American Pale Ale  
NoDa Brewery Charlotte, NC
- Olde Mecklenburg Copper Ale  
Olde Mecklenburg Brewery Charlotte, NC
- Juicy Jay India Pale Ale  
Legion Brewing Charlotte, NC
- Browning Farms, Morganton NC
- Sunny Creek Farms, Tryon NC
- Southern Growers, Kinston NC

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. Items may be cooked to order, are served raw or undercooked, or contain  
raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

Managing Director **Kenneth Machak** Executive Chef **Dahmon Wood**

MSCP 8/16/2018