

## OYSTER BAR

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

Each

**M&S Cali Kumo Oysters\*** (50 cal) 3.8  
**M&S Johnny Shuck's Oysters\*** (50 cal) 3  
**Connecticut Blue Point\*** (50 cal) 2.5  
**Clams** (70 cal) 2

### ICE IT

#### Experience an Exquisite pairing

Top your oyster with finely shaved flavored ice. Your choice:  
Cucumber Dill (100 cal) | Watermelon Mint (90 cal)  
Yuzu Jalapeño (90 cal)  
Add \$1.50 Half Dozen

## APPETIZERS

### Ancho Chili Charred Octopus

Jicama Chimichurri / White Beans (580 cal) 16

### Calamari "Fritto Misto"

Roasted Tomato Sauce / Cilantro Jalapeño Aioli (500 cal) 14.3

### Seared Ahi Tuna\*

Pickled Lipstick Peppers / Yuzu Dressing (250 cal) 15

### Chilled Jumbo Shrimp Cocktail

 (160 cal) 16

### Shrimp Kisses

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

### Coconut Shrimp

Orange Horseradish Marmalade (470 cal) 12.8

### Lump Crab Cake

Fire Roasted Corn Salsa (730 cal) 16.5

### Steamed Mussels

Tomatoes / White Wine / Herbs (890 cal) 14

### Steamed Clams

Tomatoes / White Wine / Fresh Herbs (750 cal) 14

### 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) 6.7 | 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

### Heirloom Tomato Caprese

Fresh Mozzarella / Basil / Balsamic Reduction (80 cal) 11

### Romano Chicken Chop Salad

Pan-Seared / Parmesan Crusted / Bacon / Blue Cheese / Balsamic Vinaigrette (950 cal) 17

### Lobster Cobb Tower

Tarragon Ranch / Blue Cheese Crumbles / Bacon / Avocado (900 cal) 24

Add Grilled Shrimp Skewer (150 cal) to any salad for 7

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

- Chadwick Creek Oyster CO, Chadwick Creek, Bayboro NC
- Bodie Island Oysters, Roanoke Sound, NC
- Sunny Creek Farms, Tryon NC
- Browning Farms, Morganton NC
- Legion Brewery, NC
- Old Mecklenburg Brewery, NC (OMB)

## CHEF'S CHOICE

**Palm Beach Mahi Mahi**  
Served over a Crab Potato Hash with a Sweet Corn Bisque (610 cal) 39

**Hawaiian Bigeye Ahi Tuna\***  
Sesame Crusted, Wasabi Mashed, Baby Bok Choy, Mongolian Black Pepper Sauce (790 cal) 31  
Our Bigeye Ahi Tuna was caught in the deep waters of the Pacific and shipped overnight from the Honolulu Fish Auction



## SIGNATURE FISH



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

**Crab & Shrimp Stuffed Salmon\*** Brie / Mashed Potatoes / Vegetables (870 cal) 32

**Seared Halibut** Fresh Clams / Creamy Succotash (680 cal) 40

**Herb Broth Sea Bass** Roasted Fingerling Potato / Sundried Tomato / Spinach / Herb Broth (700 cal) 41

**Pan Seared Rainbow Trout** Mushroom Risotto / Tomato Confit / Fresh Herbs (510 cal) 21

**Seared Ahi Tuna\*** Seared Rare / Sesame Cucumber Salad / Sushi Rice (330 cal) 31

**Grilled Wild Isles Sustainable Salmon\*** Simply Grilled / Summer Vegetable Succotash / Lemon Butter (700 cal) 32

**Pan Sautéed Idaho Trout\*** Almond Crusted / Butternut Squash Orzo (850 cal) 21

**Hawaiian Swordfish** Simply Grilled / Scampi Style Sea Scallops / Seasonal Vegetables / Mashed Potatoes (1060 cal) 35

## SEAFOOD SPECIALTIES

**Craft Beer Battered Fish & Chips** Alaskan Cod / Chesapeake Fries / Tartar Sauce (1250 cal) 20

**Lump Crab Cakes** Lemon Butter / Fire Roasted Corn Salsa / Seasonal Orzo / Vegetables (1000 cal) 34

**Miso Seared Sea Scallops** Mushroom Edamame Risotto / Sweet Chili Beurre Blanc (830 cal) 33

**Chesapeake Buttermilk Fried Shrimp** Chesapeake Fries / Cocktail Sauce (910 cal) 21

**Salmon Pesto Rigatoni\*** Asparagus / Mushrooms / Artichoke / Cream Sauce (1010 cal) 18

**Shrimp and Andouille "Mac & Cheese"** Four Cheese Sauce (1780 cal) 17.8

**Lump Crab Stuffed Shrimp** Red Pepper White Cheddar Mash (790 cal) 28.5

**Twin North Atlantic Lobster Tails** Lobster Bisque Mashed Potatoes (720 cal) 35 (add a 3rd tail (200 cal) for 10)



One pound of Split Crab (easy to eat). Served with Roasted Potatoes and Drawn Butter 39  
Steamed (670 cal) | Classic Scampi (1200 cal)

## MIXED GRILL SELECTIONS

**McCormick's Seafood Trio\*** Grilled Shrimp / Stuffed Shrimp / Grilled Salmon (1080 cal) 31

**Ultimate Mixed Grill\*** Stuffed Shrimp / Grilled Shrimp / Crab Cake / Grilled Salmon (1400 cal) 37.5

**Center Cut Filet Mignon & Twin Maine Lobster Tails\*** The Perfect Pair / 6 oz. Filet & Twin 4 oz. Tails (1210 cal) 55

## STEAKS & SPECIALTY MEATS

Enhance with a Small Batch Mash for \$4

**Center Cut Filet Mignon\* (6oz)** (700 cal) 33.5 **(8oz)** (840 cal) 38

**U.S.D.A. Choice New York Strip\* (13oz)** (1130 cal) 39

**Dry Rubbed Black Angus Ribeye Steak - Center Cut\* (14oz)** (1380 cal) 39.5

**Dry Rubbed Black Angus Ribeye Steak - Bone In\* (20oz)** (1760 cal) 46

**Beef Medallions Bordelaise\*** Bordelaise Sauce / Roasted Mushroom / Spinach Saute (630 cal) 27

**Blackened Chicken Fettuccini** Mushrooms / Bell Peppers / Cajun Cream Sauce (1430 cal) 17

**American Kobe Style Burger\*** Mushrooms / Fontina Cheese / Red Onion Aioli (1240 cal) 17

### GREAT WITH STEAK

Au Poivre (160 cal) 5

Boursin Blue Cheese (220 cal) 5

Truffle Butter (390 cal) 4

Lobster Tail (250 cal) 12

### SIGNATURE SIDES

Grilled Asparagus (110 cal) 8

Pan Roasted Mushrooms (590 cal) 9.5

Lobster Mashed Potatoes (720 cal) 12

Off the Cob Street Corn (840 cal) 7

Truffle Mac & Cheese (680 cal) 8

### SMALL BATCH MASH

Blue Cheese & Onion (810 cal) 8

Truffle Chive (1010 cal) 8

Red Pepper White Cheddar (560 cal) 7

## PRIVATE PARTIES AND CELEBRATIONS

### THE PERFECT PLACE FOR YOUR PERFECT EVENT

An ideal setting for business meetings, rehearsal dinners, birthdays, anniversaries and more. Our dedicated team is prepared to create a perfect event for you and your guests.

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 **Mike Sidorovich** Executive Chef **Mike Poirier**