

## OYSTER BAR

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

	Each
<b>M&amp;S Cali Kumo Oysters*</b> (50 cal)	3.8
<b>M&amp;S Johnny Shuck's Oysters*</b> (50 cal)	3
<b>Connecticut Blue Point*</b> (50 cal)	2.5
<b>Clams*</b> (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 | 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

### Lump Crab Cake

Fire Roasted Corn Salsa (730 cal) 16.5

### 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) 14 | sm  
(470 cal) 7

### 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

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) 15.5

### Lobster Cobb Tower

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

### Entrée Caesar Salad

Grilled Chicken (820 cal) 14.5  
Grilled Salmon (890 cal) 17.5  
Calamari "Fritto Misto" (860 cal) 15.5

### Grilled Chopped Salads

Chicken (630 cal) 14.5 | Salmon (660 cal) 16.5  
Shrimp (590 cal) 16.5



## SCOTTISH WILD ISLES SALMON



From the open ocean waters off Scotland's Shetland Isles, our salmon is sustainably raised and  
overnightened 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) 20.5

### Pan Seared Alaskan Halibut

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

### Grilled Wild Isles Sustainable Salmon

Saffron Butter / Roasted Summer Vegetable Orzo /  
Chili Oil (350 cal) 21



## 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

**Seared Halibut** Fresh Clams / Creamy Succotash (680 cal) 37

**Pan Sautéed Idaho Trout** Almond Crusted / Butternut Squash Orzo (850 cal) 18

**Pan Seared Wild Isles Sustainable Salmon\*** Roasted Mushroom Risotto / Tomato Confit / Fresh  
Herbs (530 cal) 26

**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) 17

**McCormick's Cheeseburger\*** Lettuce / Tomato / Onion / Cheddar Cheese / French Fries (1010 cal) 12.8

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

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

**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) 12

## LUNCH ENTRÉES

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

**Chesapeake Buttermilk Fried Shrimp** Chesapeake Fries / Cocktail Sauce (910 cal) 15.8

**Crispy Fish Tacos** Cilantro Aioli / Southwest Jicama Slaw / Black Beans (970 cal) 11.8

**Craft Beer Battered Fish & Chips** Alaskan Cod / Chesapeake Fries / Tartar Sauce (1250 cal) 16.5

**Lump Crab Cake** Lemon Butter / Fire Roasted Corn Salsa / Seasonal Orzo / Vegetables (1000 cal) 23

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

**Classic Shrimp Scampi** Linguini / Garlic / White Wine / Fresh Herbs (1770 cal) 17

**Salmon Pesto Rigatoni\*** Asparagus / Mushrooms / Artichoke / Cream Sauce (1010 cal) 15.8

**Lump Crab Stuffed Shrimp** Red Pepper White Cheddar Mash (790 cal) 21

**McCormick's Seafood Trio\*** Grilled Shrimp / Stuffed Shrimp / Grilled Salmon (1080 cal) 25.5

**Ultimate Mixed Grill\*** Stuffed Shrimp / Grilled Shrimp / Crab Cake / Grilled Salmon (1400 cal) 35

## STEAKS & SPECIALTY MEATS

Enhance with a Small Batch Mash for \$4

**Center Cut Filet Mignon\* (6oz)** (700 cal) 32.5 **(8oz)** (840 cal) 37

**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

**Beef Medallions Bordelaise\*** Bordelaise Sauce / Roasted Mushroom / Spinach Saute (630 cal) 24

GREAT WITH STEAK	SIGNATURE SIDES	SMALL BATCH MASH
<b>Au Poivre</b> (160 cal) 5	<b>Grilled Asparagus</b> (110 cal) 8	<b>Blue Cheese &amp; Onion</b> (810 cal) 8
<b>Boursin Blue Cheese</b> (220 cal) 5	<b>Pan Roasted Mushrooms</b> (590 cal) 9.5	<b>Truffle Chive</b> (1010 cal) 8
<b>Truffle Butter</b> (390 cal) 4	<b>Lobster Mashed Potatoes</b> (720 cal) 12	<b>Red Pepper White Cheddar</b> (560 cal) 7
<b>Lobster Tail</b> (250 cal) 12	<b>Truffle Mac &amp; Cheese</b> (680 cal) 8	

### 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
- City Roots, Columbia 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 Mike Sidorovich Executive Chef Mike Poirier

MSCU 8/16/2018