

OYSTER BAR

- Oysters Rockefeller** (4 per order)
Spinach / Bacon / Pernod / Hollandaise (470 cal) 16
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- Each
- M&S Cali Kumo Oysters*** (50 cal) 2.9
- M&S Johnny Shuck's Oysters*** (50 cal) 2.7
- Maryland Chesapeake Bay*** (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
- Coconut Shrimp**
Orange Horseradish Marmalade (470 cal) 12
- Lump Crab Cake**
Fire Roasted Corn Salsa (730 cal) 15.5
- Crab & Shrimp Stuffed Mushrooms**
Baked (440 cal) | Fried (470 cal) 12
- 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
- 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) 6.3 | Bowl (240 cal) 7.3
- Maine Lobster Bisque**
Sherry Cream
Cup (400 cal) 8.5 | 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
- Strawberry Bibb Salad**
Candied Walnuts / Goat Cheese,
Dijon Dressing (370 cal) 9

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
- Ahi Nicoise Salad***
White Balsamic Dressing / New Potato Salad
(620 cal) 18
- Entrée Caesar Salad**
Grilled Chicken (820 cal) 13.5
Grilled Salmon (890 cal) 17
Calamari "Fritto Misto" (860 cal) 14.5
- Grilled Chopped Salads**
Chicken (630 cal) 14 | Salmon (660 cal) 16
Shrimp (590 cal) 16



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

Pan Seared Chilean Sea Bass

Mushroom Risotto / Edamame / Dashi Broth
(410 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) 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
- Herb Crusted Alaskan Halibut** Roasted Vegetable & Potatoes / Lemon Butter (620 cal) 37
- Blackened Rockfish** Crabmeat Sautee / Andouille Mashed Potatoes / Spinach (780 cal) 24
- Pan Sautéed Idaho Trout** Almond Crusted / Butternut Squash Orzo (850 cal) 18
- Cedar Roasted Wild Isles Sustainable Salmon** Maple Whiskey Glazed / Roasted Vegetables /
Citrus Arugula Salad (890 cal) 24
- Hawaiian Bigeye Ahi Tuna** Seared Rare / Sesame Cucumber Salad / Sticky 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
- Roasted Turkey Sandwich** Peppered Bacon / Avocado / Tomatoes / Red Onion Aioli (990 cal) 11.5
- MS Lobster & Shrimp Roll + Chowder** Butter Toasted Roll / Chesapeake Fries / Cup of Clam Chowder (710 cal) 15
- Wild Arugula Burger*** Boursin & Wild Mushroom / Marinated Tomatoes / Arugula (1160 cal) 16
- Grilled Chicken Sandwich** Bacon / Roasted Red Peppers / Gruyere Cheese (990 cal) 11.5

LUNCH ENTRÉES

- 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
- Seared Sea Scallops** Tomato Pesto / Crab Potato Hash / Sautéed Spinach (800 cal) 27.9
- Classic Shrimp Scampi** Linguini / Garlic / White Wine / Fresh Herbs (1770 cal) 16.5
- Beef Medallions Bordelaise*** Roasted Mushroom / Spinach Saute (630 cal) 23
- Parmesan Crusted Chicken** Lemon Caper Butter / Linguini Alfredo (1780 cal) 16
- 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
- Buffalo Chicken Salad** Iceberg Lettuce / Blue Cheese / Bell Peppers / Jicama / Onions (670 cal) 14
- 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)
Northwest Salmon Sauté (860 cal)
Grilled Chicken & Pesto Zucchini Noodle (470 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. 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 Lisa M Quinn Executive Chef Jesus Gonzalez

MSDV 8/16/2018