

## OYSTER BAR

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

Each

Cape Cod, MA Wellfleet\* (50 cal) 2.75  
Connecticut Blue Point\* (50 cal) 2.65  
Duxbury Bay, MA Standish Shore\* (50 cal) 3  
Massachusetts Pleasant Bay\* (50 cal) 2.9

### 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

### Lump Crab Cake

Fire Roasted Corn Salsa (730 cal) 16.5

### Lump Crab Tower

Avocado / Mango / Orange Vinaigrette (390 cal) 14.5

### 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

### 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

### Open Blue Cobia Crudo

Baby Heirloom Tomatoes / Olives / Lemon Caper  
Vinaigrette (270 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

### 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) 22.5

### 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

### Santa Fe Shrimp Salad

Roasted Corn Salsa / Avocado / Cilantro Dressing  
(760 cal) 15.5



## SCOTTISH WILD ISLES SALMON



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

### Grilled Swordfish

Lump Crab / Bacon / Roasted Red Peppers / Lemon  
Butter / Mushroom Spinach Sauté (450 cal) 16.99

### Blackened Open Blue Cobia

Lump Crab / Jalapeño Grits / Corn Salsa / Lemon  
Butter (370 cal) 18

### Pan Seared Chilean Sea Bass

Mushroom Risotto / Edamame / Dashi Broth  
(410 cal) 20.5

### 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) 26

Skillet Blackened Redfish Sautéed Lump Blue Crab / Lemon Butter Sauce (1000 cal) 36

Cedar Roasted Atlantic Salmon Berry Reduction / Roasted Vegetables (450 cal) 22

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

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

Roasted Turkey Sandwich Peppered Bacon / Avocado / Tomatoes / Red Onion Aioli (990 cal) 12

MS 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

Shrimp and Andouille "Mac & Cheese" Four Cheese Sauce (1780 cal) 14

Seared Sea Scallops Tomato Pesto / Crab Potato Hash / Sautéed Spinach (800 cal) 33

Salmon Pesto Cavatappi 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

Au Poivre (160 cal) 5

Boursin Blue Cheese (220 cal) 5

Truffle Frites (400 cal) 5

Lobster Tail (250 cal) 12

### SIGNATURE SIDES

Grilled Asparagus (110 cal) 8

Pan Roasted Mushrooms (590 cal) 9.5

Mushroom Spinach Saute (340 cal) 8

Lobster Mashed Potatoes (720 cal) 12

### SMALL BATCH MASH

Boursin & Mushroom (960 cal) 8

Herbed Goat Cheese (950 cal) 8

Truffle Chive (1010 cal) 8

Red Pepper White Cheddar (560 cal) 7

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

- Slow Dough, Houston, TX
- Bella Verdi Farms, Dripping Springs, TX
- Oak Farms, Houston TX
- Karbach Brewing Company, Houston Texas
- Saint Arnold Brewing Company, Houston Texas
- Spoetzl Brewery, Shiner Texas

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 Kevin Knauer Executive Chef Nicholas Drisaldi

MSHD 8/16/2018