

## OYSTER BAR

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

Each

**M&S Johnny Shuck's Oysters\*** (50 cal) 3.2  
**Canadian Malpeques\*** (50 cal) 3  
**Connecticut Blue Point\*** (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

**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

**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

**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) 14



## 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 Mahi Mahi**  
Lump Crab / Jalapeño Grits / Corn Salsa / Lemon Butter (370 cal) 17.5

**Pan Seared Chilean Sea Bass**  
Mushroom Risotto / Edamame / Dashi Broth (410 cal) 20.5

**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) 26

**Blackened Redfish** Crab Meat Saute / Andouille Mashed Potatoes / Spinach (810 cal) 37

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

**Sea Bass Dashi** Pan Seared / Edamame / Pickled Cucumbers (320 cal) 42

**Grilled Wild Isles Sustainable Salmon** Asparagus / Spring Peas / Green Onions / Roasted Mushrooms / Basil Pesto (680 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

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

**Jam'on Burger\*** Bacon Jam / Cheddar / Arugula / Garlic Aioli / Pickled Red Onions (1330 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

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

**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

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

## 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

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

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

GREAT WITH STEAK	SIGNATURE SIDES	SMALL BATCH MASH
Foie Gras Butter (320 cal) 6	Grilled Asparagus (110 cal) 8	Herbed Goat Cheese (950 cal) 8
Truffle Butter (390 cal) 4	Pan Roasted Mushrooms (590 cal) 9.5	Truffle Chive (1010 cal) 8
Lobster Tail (250 cal) 12	Lobster Mashed Potatoes (720 cal) 12	Red Pepper White Cheddar (560 cal) 7
Oscar Style (220 cal) 8.5	Off the Cob Street Corn (840 cal) 8	

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

- Slow Dough, Houston, TX
- Bella Verdi Farms, Dripping Springs, TX
- 44 Farms Beef, Cameron, TX
- Oak Farms, Houston TX
- Silver Street Farm, Palacios, TX
- Karbach Brewery, Houston, TX

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 Jim Krauss

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