

OYSTER BAR

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

Each

M&S Cali Kumo Oysters* (50 cal) 3.5

M&S Johnny Shuck's Oysters* (50 cal) 3

Connecticut Blue Point* (50 cal) 3

New Jersey Delaware Bay* (50 cal) 2.6

APPETIZERS

Ancho Chili Charred Octopus
Jicama Chimichurri / White Beans (580 cal) 16

Calamari "Fritto Misto"
Roasted Tomato Sauce / Cilantro Jalapeño Aioli (380 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

Lump Crab Cake
Fire Roasted Corn Salsa (730 cal) 15.5

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) 6.5 | Bowl (240 cal) 7.5

Maine Lobster Bisque
Sherry Cream
Cup (400 cal) 8.7 | 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

Grilled Chopped Salads
Chicken (630 cal) 14 | Salmon (660 cal) 16
Shrimp (590 cal) 16

Heirloom Tomato Caprese
Fresh Mozzarella / Basil / Balsamic Reduction (80 cal) 11

Lobster Cobb Tower
Tarragon Ranch / Blue Cheese Crumbles / Bacon / Avocado (900 cal) 23.5

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

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

- Mouzlin Bros., Vincennes, IN
- Caputo, Melrose Park, IL
- Voyager Farms, Benton Harbor, MI
- Garwood Farms, LaPorte, IN
- Earthlink Farms, Brownsburg, IN
- Sun King Brewery, Indianapolis, IN

FRESH HAWAIIAN SEAFOOD

Our Hawaiian seafood was shipped overnight from the Honolulu Fish Auction. Caught in the pristine Pacific waters by U.S. flagged fishing vessels, I highly suggest you try one of these delicious dishes. As the Executive Chef, I guarantee the quality and freshness to be unmatched!

Hawaiian Bigeye Ahi Tuna*
Sesame Crusted, Wasabi Mashed, Baby Bok Choy, Mongolian Black Pepper Sauce (790 cal)
31

Hawaiian Swordfish
Simply Grilled and Topped with Scampi Style Sea Scallops Served with Seasonal Vegetables and Mashed Potatoes (1060 cal)
40



SIGNATURE FISH



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

Crab & Shrimp Stuffed Salmon Brie / Mashed Potatoes / Vegetables (870 cal) 29

Stuffed Alaskan Halibut Crab / Shrimp / Brie / Mashed Potatoes / Grilled Asparagus / Tomato Dill Butter (1220 cal) 41

Summer Pan Seared Halibut Vegetable Orzo / Saffron Butter (660 cal) 41

Bourbon Glazed Salmon Sautéed Spinach / Mashed Potatoes (720 cal) 26

Chilean Sea Bass Dashi Pan Seared / Edamame / Pickled Cucumbers (320 cal) 38

Swordfish Casino* Lump Crab / Roasted Red Pepper / Bacon / Mushrooms Spinach Saute (880 cal) 37

Pan Seared Wild Isles Sustainable Salmon* Roasted Mushroom Risotto / Tomato Confit / Fresh Herbs (630 cal) 32

Hawaiian Blue Marlin (Kajiki) Skillet Blackened / Fire Roasted Corn Salsa / Roasted Red Pepper Butter (680 cal) 34

Pan Sautéed Idaho Trout Almond Crusted / Butternut Squash Orzo (850 cal) 20

SEAFOOD SPECIALTIES

Craft Beer Battered Fish & Chips Alaskan Cod / Chesapeake Fries / Tartar Sauce (1250 cal) 19.5

Lump Crab Cakes Lemon Butter / Fire Roasted Corn Salsa / Seasonal Orzo / Vegetables (1000 cal) 33

Chesapeake Buttermilk Fried Shrimp Chesapeake Fries / Cocktail Sauce (910 cal) 20.5

Seared Sea Scallops Tomato Pesto / Crab Potato Hash / Sautéed Spinach (800 cal) 32

Shrimp and Andouille "Mac & Cheese" Four Cheese Sauce (1780 cal) 17.5

Lump Crab Stuffed Shrimp Red Pepper White Cheddar Mash (790 cal) 27.5

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) 30

Ultimate Mixed Grill Stuffed Shrimp / Grilled Shrimp / Crab Cake / Grilled Salmon (1400 cal) 36.5

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) 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* (13oz) (1380 cal) 37

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

Beef Medallions Bordelaise* Bordelaise Sauce / Roasted Mushroom / Spinach Saute (630 cal) 26

Blackened Chicken Fettuccini Mushrooms / Bell Peppers / Cajun Cream Sauce (1430 cal) 16

American Kobe Style Burger* Mushrooms / Fontina Cheese / Red Onion Aioli (1240 cal) 16.5

GREAT WITH STEAK

SIGNATURE SIDES

SMALL BATCH MASH

Boursin Blue Cheese (220 cal) 5	Grilled Asparagus (110 cal) 8	Herbed Goat Cheese (950 cal) 8
Foie Gras Butter (320 cal) 6	Pan Roasted Mushrooms (590 cal) 9	Truffle Chive (1010 cal) 8
Truffle Butter (390 cal) 4	Mushroom Spinach Saute (340 cal) 7	Red Pepper White Cheddar (560 cal) 7
Lobster Tail (250 cal) 12	Lobster Mashed Potatoes (720 cal) 12	

HAPPY HOUR

"#1 Happy Hour in America" - USA TODAY

Hand Crafted Cocktails & Wine Specials
-Bar Bites starting at only \$3-

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 Lindsay Thomas Executive Chef Chris Nealy