

OYSTER BAR

Oysters Rockefeller (4 per order)* Spinach / Bacon / Pernod / Hollandaise	16
Each	
M&S Cali Kumo Oysters*	3.5
M&S Johnny Shuck's Oysters*	3
New Jersey Delaware Bay*	2.6

APPETIZERS

Ancho Chili Charred Octopus
Jicama Chimichurri / White Beans 16

Calamari "Fritto Misto"
Roasted Tomato Sauce / Cilantro Jalapeño
Aioli 14.3

Seared Ahi Tuna*
Pickled Lipstick Peppers / Yuzu Dressing 15

Chilled Jumbo Shrimp Cocktail 16

Shrimp Kisses
Pepper Jack Cheese / Bacon Wrapped / Fire
Roasted Corn Salsa / Onion Strings 14.5

Coconut Shrimp
Orange Horseradish Marmalade 12

Lump Crab Cake
Fire Roasted Corn Salsa 15.5

Tableside Tartare*
Ahi Tuna / Dijon / Capers / Onions / Chopped
Egg 13

SOUPS & SALADS

New England Clam Chowder
Award Winning / Clams / Potato / Bacon
Cup 6.5 | Bowl 7.5

Maine Lobster Bisque
Sherry Cream
Cup 8.7 | Bowl 14.3

Hearts of Romaine Caesar
Parmesan Crisp / Garlic Croutons 9.5

10 Greens Chopped Salad
Bacon / Blue Cheese / Olives / Tomatoes 8.3

The Iceberg Wedge
Bacon / Blue Cheese Crumbles / Diced Tomatoes 8

Walnut Mixed Greens
Candied Walnuts / Blue Cheese Crumbles /
Balsamic Vinaigrette 8.5

Grilled Chopped Salads
Chicken 14 | Salmon 16 | Shrimp 16

Heirloom Tomato Caprese
Fresh Mozzarella / Basil / Balsamic Reduction 11

Lobster Cobb Tower
Tarragon Ranch / Blue Cheese Crumbles / Bacon /
Avocado 23.5

Add Grilled Shrimp Skewer 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

CHEF'S CHOICE

Lake Superior Lake Trout
Simply Grilled with a Garlic Herb Butter,
Accompanied with Fried Plantains,
Finished with a Pineapple Chutney
26

Hawaiian Bigeye Ahi Tuna
Sesame Crusted, Wasabi Mashed, Baby Bok
Choy, Mongolian Black Pepper Sauce 31
Our Bigeye Ahi Tuna was caught in the deep waters of the Pacific and
shipped overnight from the Honolulu Fish Auction



SIGNATURE FISH



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

Crab & Shrimp Stuffed Salmon Brie / Mashed Potatoes / Vegetables 29

Summer Pan Seared Halibut Vegetable Orzo / Saffron Butter 41

Bourbon Glazed Salmon Sautéed Spinach / Mashed Potatoes 26

Chilean Sea Bass Dashi Pan Seared / Edamame / Pickled Cucumbers 38

Grilled Swordfish Roasted Fingerlings / Cipollini Onions / Brussels Sprouts / Pancetta 36

Pan Seared Wild Isles Sustainable Salmon Roasted Mushroom Risotto / Tomato Confit / Fresh Herbs 32

Hawaiian Mako Shark Skillet Blackened / Fire Roasted Corn Salsa / Roasted Red Pepper Butter 27

Pan Sautéed Idaho Trout Almond Crusted / Butternut Squash Orzo 20

SEAFOOD SPECIALTIES

Craft Beer Battered Fish & Chips Alaskan Cod / Chesapeake Fries / Tartar Sauce 19.5

Lump Crab Cakes Lemon Butter / Fire Roasted Corn Salsa / Seasonal Orzo / Vegetables 33

Chesapeake Buttermilk Fried Shrimp Chesapeake Fries / Cocktail Sauce 20.5

Seared Sea Scallops Tomato Pesto / Crab Potato Hash / Sautéed Spinach 32

Shrimp and Andouille "Mac & Cheese" Four Cheese Sauce 17.5

Lump Crab Stuffed Shrimp Red Pepper White Cheddar Mash 27.5

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



One pound of Split Crab (easy to eat). Served with Roasted Potatoes and Drawn Butter 39
Steamed | Classic Scampi

MIXED GRILL SELECTIONS

McCormick's Seafood Trio Grilled Shrimp / Stuffed Shrimp / Grilled Salmon 30

Ultimate Mixed Grill Stuffed Shrimp / Grilled Shrimp / Crab Cake / Grilled Salmon 36.5

Filet & Stuffed Shrimp* Perfect Pair / Steamed Vegetables 39

STEAKS & SPECIALTY MEATS

Enhance with a Small Batch Mash for \$4

Center Cut Filet Mignon* (6oz) 32.5 **(8oz)** 37

U.S.D.A. Choice New York Strip* (13oz) 39

Dry Rubbed Black Angus Ribeye Steak - Center Cut* (13oz) 37

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

Beef Medallions Bordelaise* Bordelaise Sauce / Roasted Mushroom / Spinach Saute 26

Blackened Chicken Fettuccini Mushrooms / Bell Peppers / Cajun Cream Sauce 16

GREAT WITH STEAK	SIGNATURE SIDES	SMALL BATCH MASH
Boursin Blue Cheese 5	Grilled Asparagus 8	Herbed Goat Cheese 8
Foie Gras Butter 6	Pan Roasted Mushrooms 9	Truffle Chive 8
Truffle Butter 4	Mushroom Spinach Saute 7	Red Pepper White Cheddar 7
Lobster Tail 12	Lobster Mashed Potatoes 12	

PRIVATE PARTIES AND CELEBRATIONS

THE PERFECT PLACE FOR YOUR PERFECT EVENT

An ideal setting for business meetings, rehearsal dinners, birthdays, anniversaries and more.
Our dedicated team is prepared to create a perfect event for you and your guests.

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.