

## OYSTER BAR

<b>Oysters Rockefeller</b> (4 per order) Spinach / Bacon / Pernod / Hollandaise	16
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	Each
<b>M&amp;S Cali Kumo Oysters*</b>	3.5
<b>M&amp;S Johnny Shuck's Oysters*</b>	3
<b>Connecticut Blue Point*</b>	3
<b>New Jersey Delaware Bay*</b>	2.6

## APPETIZERS

**Ancho Chili Charred Octopus**  
Jicama Chimichurri / White Beans 16

**Calamari "Fritto Misto"**  
Roasted Tomato Sauce / Cilantro Jalapeño Aioli 14.3 | sm 7

**Seared Ahi Tuna\***  
Pickled Lipstick Peppers / Yuzu Dressing 15

**Chilled Jumbo Shrimp Cocktail** 16 sm 9

**Coconut Shrimp**  
Orange Horseradish Marmalade 12

**Lump Crab Cake**  
Fire Roasted Corn Salsa 15.5

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

**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

**Heirloom Tomato Salads**  
Peppered Mozzarella 11

Add Grilled Shrimp Skewer 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 22

**Entrée Caesar Salad**  
Grilled Chicken 13.5 | Grilled Salmon 16.5 | Calamari "Fritto Misto" 14.5

**Grilled Chopped Salads**  
Chicken 14 | Salmon 16 | Shrimp 16

**Blackened Organic Salmon Caesar**  
Romaine / Pico de Gallo / Fire Roasted Corn Salsa / Fried Onion Strings 23

## CHEF'S CHOICE

**Hawaiian Bigeye Ahi Tuna\***  
Sesame Crusted, Wasabi Mashed, Baby Bok Choy, Mongolian Black Pepper Sauce 26  
Our Bigeye Ahi Tuna was caught in the deep waters of the Pacific and shipped overnight from the Honolulu Fish Auction

**Herb Crusted Lake Trout**  
Herb Crusted Lake Trout, Mixed Roasted Potatoes, Lemon Butter 21

## 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 17.5

**Pan Seared Chilean Sea Bass**  
Mushroom Risotto / Edamame / Dashi Broth 20.5

**Pan Seared Alaskan Halibut**  
Saffron Butter / Roasted Summer Vegetable Orzo / Chili Butter 20

**Grilled Wild Isles Sustainable Salmon**  
Asparagus / Spring Peas / Green Onions / Roasted Mushrooms / Basil Pesto 17.5



## SIGNATURE FISH



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

**Crab & Shrimp Stuffed Salmon** Brie / Mashed Potatoes / Vegetables 24

**Pesto Halibut** Simply Grilled / Summer Vegetable Ragout / Basil Pesto 31

**Cedar Roasted Atlantic Salmon** Berry Reduction / Roasted Vegetables 18

**Grilled Swordfish** Roasted Fingerlings / Cipollini Onions / Brussels Sprouts / Pancetta 28

**Pan Seared Wild Isles Sustainable Salmon** Roasted Mushroom Risotto / Tomato Confit / Fresh Herbs 24

**Pan Sautéed Idaho Trout** Almond Crusted / Butternut Squash Orzo 17

## SANDWICHES & BURGERS

Served with French Fries & House Made Pickles

**American Kobe Style Burger\*** Mushrooms / Fontina Cheese / Red Onion Aioli 16.5

**McCormick's Cheeseburger\*** Lettuce / Tomato / Onion / Cheddar Cheese / French Fries 12.5

**Lump Crab Cake Sandwich** Roasted Poblano Tartar Sauce 18.5

**A1 Blue Burger\*** Bacon Jam / Onion Rings / Blue Cheese / A1 Aioli / Arugula 16

**Grilled Chicken Sandwich** Bacon / Roasted Red Peppers / Gruyere Cheese 11.5

**Crispy Cod Sandwich** Malt Vinegar Aioli / Coleslaw / Fries 11.5

## LUNCH ENTRÉES

**Blackened Chicken Fettuccini** Mushrooms / Bell Peppers / Cajun Cream Sauce 14.5

**Chesapeake Buttermilk Fried Shrimp** Chesapeake Fries / Cocktail Sauce 15.5

**Craft Beer Battered Fish & Chips** Alaskan Cod / Chesapeake Fries / Tartar Sauce 16

**Classic Shrimp Scampi** Linguini / Garlic / White Wine / Fresh Herbs 16.5

**Beef Medallions Bordelaise\*** Roasted Mushroom / Spinach Saute 23

**Center Cut Filet Mignon\*** (6oz) 31.5 (8oz) 36

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

**Lump Crab Stuffed Shrimp** Red Pepper White Cheddar Mash 20

**McCormick's Seafood Trio** Grilled Shrimp / Stuffed Shrimp / Grilled Salmon 25

**Ultimate Mixed Grill** Stuffed Shrimp / Grilled Shrimp / Crab Cake / Grilled Salmon 34

## POWER LUNCH BOX

\$14 and Under

**Crispy Fish Tacos** Cilantro Aioli / Southwest Jicama Slaw / Black Beans 11.5

**Shrimp and Andouille "Mac & Cheese"** Four Cheese Sauce 13.8

**Salmon Pesto Rigatoni** Asparagus / Mushrooms / Artichoke / Cream Sauce 14

**Shrimp Pomodoro** Spicy Roasted Tomato Sauce / Linguini Pasta 14

**Northwest Salmon Sauté** Mushrooms / Asparagus / Hazelnuts / Lemon Cream Sauce 13.3

## TWO COURSE LUNCH SPECIAL - \$15

Offered Monday - Friday Not available on Holidays

### STARTER OPTIONS

Clam Chowder  
Walnut Mixed Greens

### ENTRÉE OPTIONS

Fish N Chip & Shrimp  
Crispy Coconut Shrimp  
Blackened Tilapia

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.