

OYSTER BAR

Oysters Rockefeller (4 per order) Spinach / Bacon / Pernod / Hollandaise	16
Each	
Humboldt Bay, CA Calikumo Oysters*	3.8
British Columbia Royal Miyagi*	3.5
Connecticut Blue Point*	3.5
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 sm 7

 Seared Ahi Tuna* Pickled Lipstick Peppers / Yuzu Dressing	15
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Chilled Jumbo Shrimp Cocktail	16 sm 9
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Coconut Shrimp Orange Horseradish Marmalade	12
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Lump Crab Cake Fire Roasted Corn Salsa	15.5
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Shrimp Kisses Pepper Jack Cheese / Bacon Wrapped / Fire Roasted Corn Salsa / Onion Strings	14.5
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Steamed Mussels Tomatoes / White Wine / Herbs	13.5 sm 6.8
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 Tableside Tartare* Ahi Tuna / Dijon / Capers / Onions / Chopped Egg	13
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SOUPS & SALADS

New England Clam Chowder Award Winning / Clams / Potato / Bacon	Cup 6.5 Bowl 7.5
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Maine Lobster Bisque Sherry Cream	Cup 8.7 Bowl 14.3
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Hearts of Romaine Caesar Parmesan Crisp / Garlic Croutons	9.5
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10 Greens Chopped Salad Bacon / Blue Cheese / Olives / Tomatoes	8.3
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The Iceberg Wedge Bacon / Blue Cheese Crumbles / Diced Tomatoes	8
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Fall Shaved Vegetable Salad Butternut Squash / Heirloom Carrots / Granny Smith Apples / Arugula / Pomegranate Seeds / Toasted Pumpkin Seeds / Apple Cider Vinaigrette	7.5
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Walnut Mixed Greens Candied Walnuts / Blue Cheese Crumbles / Balsamic Vinaigrette	8.5
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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
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 Ahi Nicoise Salad* White Balsamic Dressing / New Potato Salad	18
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Entrée Caesar Salad Grilled Chicken Grilled Salmon Calamari "Fritto Misto"	13.5 16.5 14.5
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Grilled Chopped Salads Chicken Salmon Shrimp	14 16 16
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CHEF'S CHOICE

 Hawaiian Bigeye Ahi Tuna* Sesame Crusted Seared Ahi Tuna served with Wasabi Mashed Potatoes, Pan Braised Baby Bok Choy and Mongolian Pepper Sauce	18
<small>Our Bigeye Ahi Tuna was caught in the deep waters of the Pacific and shipped overnight from the Honolulu Fish Auction</small>	

Atlantic Mahi Mahi Pan Seared to Perfection. Served over a Wild Mushroom Risotto, and topped with Red and Yellow Grape Roasted Tomato Confit. Finished with Fresh Herbs and a Lemon Beurre Blanc	21
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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
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Grilled King Salmon Asparagus / Spring Peas / Green Onions / Roasted Mushrooms / Basil Pesto	18.5
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Pan Seared Chilean Sea Bass Mushroom Risotto / Edamame / Dashi Broth	20.5
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 Hawaiian Ahi Tuna Poke Tower* Cilantro Peanut Steamed Rice / Avocado / Edamame / Sesame Cucumber Salad / Spicy Yuzu Aioli	15.5
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SIGNATURE FISH



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

Crab & Shrimp Stuffed Salmon Brie / Mashed Potatoes / Vegetables	24
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Parmesan Crusted Flounder Lemon Caper Butter / Butternut Squash Orzo	16
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Cedar Roasted Atlantic Salmon Berry Reduction / Roasted Vegetables	18
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Chilean Sea Bass Dashi Pan Seared / Edamame / Pickled Cucumbers	38
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Pan Sautéed Idaho Trout Almond Crusted / Butternut Squash Orzo	17
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 Seared Ahi Tuna* Seared Rare / Sesame Cucumber Salad / Sushi Rice	25
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SANDWICHES & BURGERS

Served with French Fries & House Made Pickles

American Kobe Style Burger* Mushrooms / Fontina Cheese / Red Onion Aioli	16.5
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McCormick's Cheeseburger* Lettuce / Tomato / Onion / Cheddar Cheese / French Fries	12.5
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Lump Crab Cake Sandwich Roasted Poblano Tartar Sauce	18.5
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A1 Blue Burger* Bacon Jam / Onion Rings / Blue Cheese / A1 Aioli / Arugula	16
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Grilled Chicken Sandwich Bacon / Roasted Red Peppers / Gruyere Cheese	11.5
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Crispy Cod Sandwich Malt Vinegar Aioli / Coleslaw / Fries	11.5
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LUNCH ENTRÉES

Blackened Chicken Fettuccini Mushrooms / Bell Peppers / Cajun Cream Sauce	14.5
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Chesapeake Buttermilk Fried Shrimp Chesapeake Fries / Cocktail Sauce	15.5
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Craft Beer Battered Fish & Chips Alaskan Cod / Chesapeake Fries / Tartar Sauce	16
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Classic Shrimp Scampi Linguini / Garlic / White Wine / Fresh Herbs	16.5
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Beef Medallions Bordelaise* Roasted Mushroom / Spinach Saute	23
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Center Cut Filet Mignon* (6oz) 31.5 (8oz) 36	
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Dry Rubbed Ribeye Steak - Center Cut* (13oz) 37	
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Lump Crab Stuffed Shrimp Red Pepper White Cheddar Mash	20
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McCormick's Seafood Trio Grilled Shrimp / Stuffed Shrimp / Grilled Salmon	25
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Ultimate Mixed Grill Stuffed Shrimp / Grilled Shrimp / Crab Cake / Grilled Salmon	34
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POWER LUNCH BOX

\$14 and Under

Mussels Fra Diavolo Spicy Tomato Pomodoro Sauce / Linguini Pasta	13.5
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Crispy Fish Tacos Cilantro Aioli / Southwest Jicama Slaw / Black Beans	11.5
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Shrimp and Andouille "Mac & Cheese" Four Cheese Sauce	13.8
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Salmon Pesto Rigatoni Asparagus / Mushrooms / Artichoke / Cream Sauce	14
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Northwest Salmon Sauté Mushrooms / Asparagus / Hazelnuts / Lemon Cream Sauce	13.3
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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.