

## OYSTER BAR

<b>Oysters Rockefeller</b> (4 per order) Spinach / Bacon / Pernod / Hollandaise	16
Each	
<b>British Columbia Royal Miyagi*</b>	3.5
<b>Connecticut Blue Point*</b>	3.5
<b>New Jersey Delaware Bay*</b>	2.6

## APPETIZERS

<b>Ancho Chili Charred Octopus</b> Jicama Chimichurri / White Beans	16
<b>Calamari "Fritto Misto"</b> Roasted Tomato Sauce / Cilantro Jalapeno Aioli	14.3   sm 7

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

<b>New England Clam Chowder</b> Award Winning / Potato / Bacon / Clams	Cup 6.3   Bowl 7.3
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<b>Maine Lobster Bisque</b> Sherry Cream	Cup 8.5   Bowl 14.3
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<b>Hearts of Romaine Caesar</b> Parmesan Crisp / Garlic Croutons	9.5
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<b>10 Greens Chopped Salad</b> Bacon / Blue Cheese / Olives / Tomatoes	8.3
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<b>The Iceberg Wedge</b> Blue Cheese / Diced Tomatoes / Bacon	8
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<b>Fall Shaved Vegetable Salad</b> Butternut Squash / Hierloom Carrots / Granny Smith Apples / Arugula / Pomegranate Seeds / Toasted Pumpkin Seeds / Apple Cider Vinaigrette	7.5
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<b>Walnut Mixed Greens</b> 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

<b>Lobster Cobb Tower</b> Tarragon Ranch / Blue Cheese Crumbles / Bacon / Avocado	22
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 <b>Ahi Nicoise Salad*</b> White Balsamic Dressing / New Potato Salad	18
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<b>Entrée Caesar Salad</b> Grilled Chicken   Grilled Salmon   Calamari "Fritto Misto"	13.5   16.5   14.5
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<b>Grilled Chopped Salads</b> Chicken   Salmon   Shrimp	14   16   16
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## CHEF'S CHOICE

 <b>Hawaiian Bigeye Ahi Tuna*</b> 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>	

<b>Herb Crusted Whitefish</b> Served with Roasted Vegetables and Potatoes, and Lemon Butter Sauce	19
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## FRESH FISH SMALL PLATES

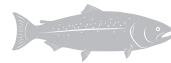
4 ounce cuts of exotic fresh fish, paired with award-winning preparations to provide small plates of tantalizing flavors.

<b>Blackened Swordfish</b> Lump Crab / Lemon Butter / Jalapeno Grits / Corn Salsa / Chili Oil	17
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<b>Pan Seared Chilean Sea Bass</b> Mushroom Risotto / Edamame / Dashi Broth	20.5
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<b>Grilled King Salmon</b> Asparagus / Spring Peas / Green Onions / Roasted Mushrooms / Basil Pesto	18
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 <b>Hawaiian Ahi Tuna Poke Tower*</b> 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

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

## SANDWICHES & BURGERS

Served with French Fries & House Made Pickles

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

## LUNCH ENTRÉES

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

## POWER LUNCH BOX

\$14 and Under

<b>Mussels Fra Diavolo</b> Spicy Tomato Pomodoro Sauce / Linguini Pasta	13.5
<b>Crispy Fish Tacos</b> Cilantro Aioli / Southwest Jicama Slaw / Black Beans	11.5
<b>Shrimp and Andouille "Mac &amp; Cheese"</b> Four Cheese Sauce	13.8
<b>Salmon Pesto Rigatoni</b> Asparagus / Mushrooms / Artichoke / Cream Sauce	15.5
<b>Northwest Salmon Sauté</b> 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.