

## OYSTER BAR

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

Each

**Connecticut Blue Point\*** 3.5

**New Jersey Delaware Bay\*** 2.6

**Washington Dabob Bay\*** 3.5

## APPETIZERS

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

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

**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

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

**Steamed Mussels**  
Tomatoes / White Wine / Herbs 13.5 | sm 6.8

**Ahi Tuna Tartar\***  
Prepared Table Side / Dijon / Capers / Onions /  
Chopped Egg 13

## SOUPS & SALADS

**Clam Chowder**  
Potato / Bacon / Clams  
Cup 6.3 | Bowl 7.3

**Maine Lobster Bisque**  
Sherry Cream  
Cup 8.5 | Bowl 14.3

**Caesar Salad**  
Garlic Croutons 9.5

**Chopped Salad**  
Bacon / Blue Cheese / Olives / Tomatoes 8.3

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

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

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 Salad**  
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

**Grilled Organic Salmon Caesar**  
Romaine / Rustic Croutons / Parmesan Crisp 23

## CHEF'S CHOICE

**Blackened Swordfish**  
Topped with Sautéed Lump Crab Meat, Served with  
Andouille Mashed Potatoes, and Sautéed Spinach  
27

**Bourbon Glazed Salmon**  
Served with Sautéed Spinach and Mashed Potatoes  
19

## 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

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

**Sesame Crusted Ahi Tuna\***  
Wasabi Mashed Potatoes / Baby Bok Choy /  
Mongolian Pepper Sauce 18

**Grilled Wild Isles Organic Salmon\***  
Asparagus / Spring Peas / Green Onions / Roasted  
Mushrooms / Basil Pesto 18



## SIGNATURE FISH



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

**Almond Crusted Rainbow Trout** Lemon Butter / Butternut Squash Orzo 17

**Parmesan Crusted Flounder** Lemon Caper Butter / Butternut Squash Orzo 16

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

**Stuffed Atlantic Salmon\*** Crab / Shrimp / Brie / Mashed Potatoes / Vegetables 24

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

**Macadamia Crusted Walleye** Stir Fry Vegetables / Jasmine Rice / Red Pepper Coulis / Fruit Salsa 25

## SANDWICHES & BURGERS

Served with French Fries & House Made Pickles

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

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

**Lump Crab Cake Sandwich** Roasted Poblano Tartar Sauce 18

**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

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

**Fish & Chips** Beer Battered / 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\*** (6 oz) 31.5 (8 oz) 36

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

**Stuffed Shrimp** 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

**Mussels Fra Diavolo** Spicy Tomato Pomodoro Sauce / Linguini Pasta 13.5

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

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

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

**Northwest Salmon Saute** 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.