

OYSTER BAR

Oysters Rockefeller (4 per order) Spinach / Bacon / Pernod / Hollandaise (470 cal) 16	
Parmesan Pesto Baked Oysters (4 per order) Parmesan / Pesto / Bread Crumbs (160 cal) 14	
	Each
M&S Cali Kumo Oysters* (50 cal)	3.4
M&S Johnny Shuck's Oysters (50 cal)	2.9
Baja California Kumiai* (50 cal)	3.3
British Columbia Fanny Bay* (50 cal)	3.3

APPETIZERS

Ancho Chili Charred Octopus Jicama Chimichurri / White Beans (580 cal) 16	
Calamari "Fritto Misto" Roasted Tomato Sauce / Cilantro Jalapeño Aioli (500 cal) 14.3 sm (320 cal) 7	
Seared Ahi Tuna* Pickled Lipstick Peppers / Yuzu Dressing (250 cal) 15	
Chilled Jumbo Shrimp Cocktail (160 cal) 16 sm (100 cal) 9	
Coconut Shrimp Orange Horseradish Marmalade (470 cal) 12.8	
Lump Crab Cake Fire Roasted Corn Salsa (730 cal) 16.5	
Shrimp Kisses Pepper Jack Cheese / Bacon Wrapped / Fire Roasted Corn Salsa / Onion Strings (690 cal) 14.5	
Lobster Bites Buttermilk Battered / Lobster Sherry Cream (430 cal) 24	
Tableside Tartare* Ahi Tuna / Dijon / Capers / Onions / Chopped Egg (210 cal) 13	
Candied Bacon Deviled Eggs (370 cal) 8	
Crispy Buttermilk Fried Sea Scallops Horseradish Slaw / Lemon Tabasco Aioli (250 cal) 15	

SOUPS & SALADS

New England Clam Chowder Award Winning / Clams / Potato / Bacon Cup (160 cal) 6.7 Bowl (240 cal) 8	
Maine Lobster Bisque Sherry Cream Cup (400 cal) 8.7 Bowl (670 cal) 14.8	
Hearts of Romaine Caesar Parmesan Crisp / Garlic Croutons (490 cal) 9.5	
10 Greens Chopped Salad Bacon / Blue Cheese Crumbles / Olives / Tomatoes (440 cal) 8.7	
Walnut Mixed Greens Candied Walnuts / Blue Cheese Crumbles / Balsamic Vinaigrette (450 cal) 8.7	
Grilled Melon with Prosciutto Burratta Cheese / Arugula Balsamic / Olive Oil (340 cal) 10.95	
Heart of Romaine Wedge Summer Vegetables / Spiced Pecans / Goat Cheese / Balsamic Vinaigrette (560 cal) 8.5	
<i>Add Grilled Shrimp Skewer (150 cal) to any salad for 7</i>	

- 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 (900 cal) 22.5	
Ahi Nicoise Salad White Balsamic Dressing / New Potato Salad (620 cal) 18	
Entrée Caesar Salad Grilled Chicken (820 cal) 15.5 Grilled Salmon (890 cal) 18.5 Calamari "Fritto Misto" (860 cal) 16.5	
Grilled Chopped Salads Chicken (630 cal) 15.5 Salmon (660 cal) 17.5 Shrimp (590 cal) 17.5	



SCOTTISH WILD ISLES SALMON



From the open ocean waters off Scotland's Shetland Isles, our salmon is sustainably raised and overnighed to our restaurant every day. As your Executive Chef, I highly recommend treating yourself to this delicious, buttery flavored fish.

Simply Grilled + Shrimp Scampi*

27

Blackened + Avocado Pico de Gallo*

26

Both selections are served with seasonal roasted baby vegetables and salsa verde

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 (410 cal) 17

Hawaiian Ahi Tuna Poke Tower*

Cilantro Peanut Steamed Rice / Avocado / Edamame / Sesame Cucumber Salad / Spicy Yuzu Aioli (820 cal) 15.5

Herb Broth Chilean Sea Bass

Roasted Fingerling Potato / Sundried Tomato / Spinach / Herb Broth (580 cal) 20.5

Grilled Wild Isles Sustainable Salmon

Saffron Butter / Roasted Summer Vegetable Orzo / Chili Oil (350 cal) 20



SIGNATURE FISH



Simply Prepared Fish Any Fish / Grilled / Seasonal Roasted Baby Vegetables / Salsa Verde (380-530 cal)	
Crab & Shrimp Stuffed Salmon* Brie / Mashed Potatoes / Vegetables (870 cal) 26	
Parmesan Crusted Sole Lemon Caper Butter / Butternut Squash Orzo (670 cal) 18	
Pan Seared Alaska Halibut* Mushroom Risotto / Tomato Confit / Fresh Herbs (600 cal) 34	
Palm Beach Mahi Mahi* Crab Potato Hash / Sweet Corn Bisque (570 cal) 30	
Herb Broth Sea Bass* Roasted Fingerling Potato / Sundried Tomato / Spinach / Herb Broth (700 cal) 41.5	
Pan Sautéed Idaho Trout Almond Crusted / Butternut Squash Orzo (850 cal) 19	
Grilled Wild Isles Sustainable Salmon* Beets / Cipollini Onions / Asparagus / Black Pepper Horseradish Sauce (480 cal) 24	

SANDWICHES & BURGERS

Served with French Fries & House Made Pickles

American Kobe Style Burger* Mushrooms / Fontina Cheese / Red Onion Aioli (1240 cal) 18	
McCormick's Cheeseburger* Lettuce / Tomato / Onion / Cheddar Cheese / French Fries (1010 cal) 13.8	
Lump Crab Cake Sandwich Roasted Poblano Tartar Sauce (890 cal) 19.5	
Lobster & Shrimp Roll + Chowder Butter Toasted Roll / Chesapeake Fries / Cup of Clam Chowder (710 cal) 15	
Jam'on Burger Bacon Jam / Cheddar / Arugula / Garlic Aioli / Pickled Red Onions (1330 cal) 17	
Grilled Chicken Sandwich Bacon / Roasted Red Peppers / Gruyere Cheese (990 cal) 13	
Crispy Cod Sandwich Malt Vinegar Aioli / Coleslaw / Fries (1200 cal) 13	

LUNCH ENTRÉES

Chesapeake Buttermilk Fried Shrimp Chesapeake Fries / Cocktail Sauce (910 cal) 16.8	
Crispy Fish Tacos Cilantro Aioli / Southwest Jicama Slaw / Black Beans (970 cal) 12.8	
Craft Beer Battered Fish & Chips Alaskan Cod / Chesapeake Fries / Tartar Sauce (1250 cal) 17.5	
Shrimp Linguini Pancetta / Peas / Tomato Alfredo Sauce (1260 cal) 18	
Northwest Salmon Sauté Foraged Mushroom / Asparagus / Shallots / Hazelnut / Lemon Cream (860 cal) 14.5	
Parmesan Crusted Chicken Lemon Caper Butter / Linguini Alfredo (1780 cal) 17.5	
Seafood Jambalaya* Andouille / Mussels / Shrimp / Fish / White Rice (930 cal) 17	
Lump Crab Stuffed Shrimp Red Pepper White Cheddar Mash (790 cal) 22	
McCormick's Seafood Trio Grilled Shrimp / Stuffed Shrimp / Grilled Salmon (1080 cal) 26.5	
Ultimate Mixed Grill Stuffed Shrimp / Grilled Shrimp / Crab Cake / Grilled Salmon (1400 cal) 36	
Twin North Atlantic Lobster Tails Lobster Bisque Mashed Potatoes (720 cal) 35 (add a 3rd tail (200 cal) for 10)	
Lobster Habanero Mezzaluna Wilted Spinach / Paprika Smoked Tomatoes / Sherry Lobster Cream (660 cal) 29	

STEAKS & SPECIALTY MEATS

Enhance with a Small Batch Mash for \$4

Center Cut Filet Mignon* (6oz) (700 cal) 32.5	(8oz) (840 cal) 38	
U.S.D.A. Choice New York Strip (13oz) (1130 cal) 40		
Dry Rubbed Black Angus Ribeye Steak - Center Cut* (13oz) (1380 cal) 39		
Dry Rubbed Black Angus Ribeye Steak - Bone In* (20oz) (1760 cal) 47		
Beef Medallions Bordelaise* Bordelaise Sauce / Roasted Mushroom / Spinach Saute (630 cal) 25		
GREAT WITH STEAK	SIGNATURE SIDES	SMALL BATCH MASH
Bone Marrow Butter (200 cal) 5	Grilled Asparagus (110 cal) 8	Boursin & Mushroom (960 cal) 8
Boursin Blue Cheese (220 cal) 5	Pan Roasted Mushrooms (590 cal) 9.5	Herbed Goat Cheese (950 cal) 8
Truffle Butter (390 cal) 4	Lobster Mashed Potatoes (720 cal) 12	Red Pepper White Cheddar (560 cal) 7
Truffle Frites (400 cal) 5	Pancetta Potato & Brussel Sprouts (340 cal) 8	

We are proud to support local and sustainable farms, ranches, fisheries and breweries:

- Earthbound Farms, San Juan Bautista, CA
- Yah-Whooo Organic Farms, Vacaville, CA
- Premier Mushrooms, Coulusa County, CA
- Pacific Seafood, Sacramento, CA
- Challenge Dairy, Dublin, CA
- The Joaquin Red Ale
Evan's Brewing, Irvine CA.

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

We have made an effort to provide accurate nutritional information but deviations can occur due to availability of ingredients, substitutions, and the hand-crafted nature of most items.

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.

Managing Director **Joe Garcia** Executive Chef **Shawn Bell**

MSIR 8/16/2018