

OYSTER BAR

Oysters Rockefeller (4 per order)
Spinach / Bacon / Pernod / Hollandaise (470 cal) 16

Each

M&S Cali Kumo Oysters* (50 cal) 3.4

M&S Johnny Shuck's Oysters* (50 cal) 3

Connecticut Blue Point* (50 cal) 3.5

APPETIZERS

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

Lump Crab Cake
Fire Roasted Corn Salsa (730 cal) 15.5

Shrimp Kisses
Pepper Jack Cheese / Bacon Wrapped / Fire
Roasted Corn Salsa / Onion Strings (690 cal) 14.5

Tableside Tartare*
Ahi Tuna / Dijon / Capers / Onions / Chopped Egg
(210 cal) 13

Chilled Seafood Platter*
Shrimp/ Lobster/ King Crab/ Oysters/ Scallops
Serves two (630 cal) 40 | Serves four (1060 cal) 80
Serves six (1510 cal) 120

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) 6.5 | Bowl (240 cal) 7.5

Maine Lobster Bisque
Sherry Cream
Cup (400 cal) 8.7 | Bowl (670 cal) 14.3

Hearts of Romaine Caesar
Parmesan Crisp / Garlic Croutons (490 cal) 9.5

10 Greens Chopped Salad
Bacon / Blue Cheese Crumbles / Olives / Tomatoes
(440 cal) 8.3

Walnut Mixed Greens
Candied Walnuts / Blue Cheese Crumbles /
Balsamic Vinaigrette (450 cal) 8.5

Arugula Salad
Toasted Almonds / Goat Cheese / Raspberry
Vinaigrette (150 cal) 9

Heirloom Tomato Caprese
Fresh Mozzarella / Basil / Balsamic Reduction
(80 cal) 11

Add Grilled Shrimp Skewer (150 cal) 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 (900 cal) 22

Entrée Caesar Salad
Grilled Chicken (820 cal) 13.5
Grilled Salmon (890 cal) 16.5
Calamari "Fritto Misto" (860 cal) 14.5

Grilled Chopped Salads
Chicken (630 cal) 14 | Salmon (660 cal) 16
Shrimp (590 cal) 16

Chimichurri Steak Salad
Roasted Corn Salsa / Avocado / Cilantro Ranch
Dressing (910 cal) 14



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) 16.5

Pan Seared Chilean Sea Bass

Mushroom Risotto / Edamame / Dashi Broth
(410 cal) 19.5

Sesame Crusted Ahi Tuna*

Wasabi Mashed Potatoes / Baby Bok Choy /
Mongolian Pepper Sauce (510 cal) 18

Grilled Wild Isles Sustainable Salmon

Saffron Butter / Roasted Summer Vegetable Orzo /
Chili Oil (350 cal) 17.5



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) 24

Parmesan Crusted Flounder Lemon Caper Butter / Butternut Squash Orzo (670 cal) 16

Pretzel Crusted Whitefish Roasted Potatoes / Onions / Mustard Sauce (910 cal) 19

Grilled Wild Isles Sustainable Salmon Asparagus / Spring Peas / Green Onions / Roasted
Mushrooms / Basil Pesto (680 cal) 22

Seared Ahi Tuna* Seared Rare / Sesame Cucumber Salad / Sushi Rice (330 cal) 25

SANDWICHES & BURGERS

Served with French Fries & House Made Pickles

American Kobe Style Burger* Mushrooms / Fontina Cheese / Red Onion Aioli (1240 cal) 16.5

McCormick's Cheeseburger* Lettuce / Tomato / Onion / Cheddar Cheese / French Fries (1010 cal) 12.5

Lump Crab Cake Sandwich Roasted Poblano Tartar Sauce (890 cal) 18.5

MS Lobster & Shrimp Roll + Chowder Butter Toasted Roll / Chesapeake Fries / Cup of Clam Chowder (710 cal) 15

Cajun Shrimp Wrap Bacon / Poblano Tartar / Pepper Jack / Cheddar Cheese / Fries (970 cal) 13

A1 Blue Burger* Bacon Jam / Onion Rings / Blue Cheese / A1 Aioli / Arugula (1420 cal) 16

Grilled Chicken Sandwich Bacon / Roasted Red Peppers / Gruyere Cheese (990 cal) 11.5

LUNCH ENTRÉES

Blackened Chicken Fettuccini Mushrooms / Bell Peppers / Cajun Cream Sauce (1430 cal) 14.5

Chesapeake Buttermilk Fried Shrimp Chesapeake Fries / Cocktail Sauce (910 cal) 15.5

Craft Beer Battered Fish & Chips Alaskan Cod / Chesapeake Fries / Tartar Sauce (1250 cal) 16

Lump Crab Cake Lemon Butter / Fire Roasted Corn Salsa / Seasonal Orzo / Vegetables (1000 cal) 22

Shrimp Linguini Pancetta / Peas / Tomato Alfredo Sauce (1260 cal) 16.5

Center Cut Filet Mignon* (6oz) (700 cal) 31.5 (8oz) (840 cal) 36

Lump Crab Stuffed Shrimp Red Pepper White Cheddar Mash (790 cal) 20

McCormick's Seafood Trio Grilled Shrimp / Stuffed Shrimp / Grilled Salmon (1080 cal) 25

Ultimate Mixed Grill Stuffed Shrimp / Grilled Shrimp / Crab Cake / Grilled Salmon (1400 cal) 34

Lobster Habanero Mezzaluna Wilfed Spinach / Paprika Smoked Tomatoes / Sherry Lobster Cream (660 cal) 29

POWER LUNCH BOX

\$11 and Under

Crispy Cod Sandwich Malt Vinegar Aioli / Coleslaw / Fries (1200 cal) 11

Crispy Fish Tacos Cilantro Aioli / Southwest Jicama Slaw / Black Beans (970 cal) 11

Shrimp and Andouille "Mac & Cheese" Four Cheese Sauce (1780 cal) 11

Buffalo Chicken Salad Iceberg Lettuce / Blue Cheese / Bell Peppers / Jicama / Onions (670 cal) 11

Salmon Pesto Rigatoni Asparagus / Mushrooms / Artichoke / Cream Sauce (1010 cal) 11

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

- Willbrandt Farm, Decatur, MI
- Eding Brothers Farms, Hamilton, MI
- Victory Farms, LLC, Hudsonville, MI
- Two Brothers Artisan Brewing, Warrenville, IL
- Lubbers Farms, Zeeland, MI
- Three Floyds Brewery, Munster, IN

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 **Fred J. Jarosh** Executive Chef **Miguel Diaz**

MSOB 8/16/2018