

OYSTER BAR

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

	Each
M&S Cali Kumo Oysters* (50 cal)	3.8
M&S Johnny Shuck's Oysters* (50 cal)	3
Rhode Island Beavertail* (50 cal)	2.9
Virginia James River* (50 cal)	2.8

APPETIZERS

Rhode Island Calamari
Banana Peppers / Garlic Butter (500 cal) 14.3

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) 20

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

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

The Iceberg Wedge
Bacon / Blue Cheese Crumbles / Diced Tomatoes (400 cal) 8.5

Walnut Mixed Greens
Candied Walnuts / Blue Cheese Crumbles / Balsamic Vinaigrette (450 cal) 8.7

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

Romano Chicken Chop Salad
Pan-Seared / Parmesan Crusted / Bacon / Blue Cheese / Balsamic Vinaigrette (950 cal) 15.5

Lobster Cobb Tower
Tarragon Ranch / Blue Cheese Crumbles / Bacon Avocado (900 cal) 22.5

Entrée Caesar Salad
Grilled Chicken (820 cal) 14.5
Grilled Salmon (890 cal) 17.5
Calamari "Fritto Misto" (860 cal) 15.5

Grilled Chopped Salads
Chicken (630 cal) 14.5 | Salmon (660 cal) 16.5
Shrimp (590 cal) 16.5



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) 18

Pan Seared Chilean Sea Bass
Mushroom Risotto / Edamame / Dashi Broth (410 cal) 20.5

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) 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

Baked Cod Buttered Bread Crumbs / Mashed Potatoes / Fresh Vegetables (1400 cal) 20

Herb Crusted Snapper Roasted Vegetables & Potatoes / Lemon Butter (600 cal) 21

Swordfish Casino Lump Crab / Roasted Red Pepper / Bacon / Mushrooms Spinach Sauté (880 cal) 28

Pan Sautéed Idaho Trout Almond Crusted / Butternut Squash Orzo (850 cal) 18

Hawaiian Blue Marlin (Kajiki) Skillet Blackened / Fire Roasted Corn Salsa / Roasted Red Pepper Butter (610 cal) 23

SANDWICHES & BURGERS

Served with French Fries & House Made Pickles

American Kobe Style Burger* Mushrooms / Fontina Cheese / Red Onion Aioli (1240 cal) 17

McCormick's Cheeseburger* Lettuce / Tomato / Onion / Cheddar Cheese / French Fries (1010 cal) 12.8

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

Roasted Turkey Sandwich Peppered Bacon / Avocado / Tomatoes / Red Onion Aioli (990 cal) 12

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) 16

Grilled Chicken Sandwich Bacon / Roasted Red Peppers / Gruyere Cheese (990 cal) 12

LUNCH ENTRÉES

Blackened Chicken Fettuccini Mushrooms / Bell Peppers / Cajun Cream Sauce (1430 cal) 15

Chesapeake Buttermilk Fried Shrimp Chesapeake Fries / Cocktail Sauce (910 cal) 15.8

Crispy Fish Tacos Cilantro Aioli / Southwest Jicama Slaw / Black Beans (970 cal) 11.8

Craft Beer Battered Fish & Chips Alaskan Cod / Chesapeake Fries / Tartar Sauce (1250 cal) 16.5

Shrimp and Andouille "Mac & Cheese" Four Cheese Sauce (1780 cal) 14

Salmon Pesto Rigatoni Asparagus / Mushrooms / Artichoke / Cream Sauce (1010 cal) 15.8

Lump Crab Stuffed Shrimp Red Pepper White Cheddar Mash (790 cal) 21

McCormick's Seafood Trio Grilled Shrimp / Stuffed Shrimp / Grilled Salmon (1080 cal) 25.5

Ultimate Mixed Grill Stuffed Shrimp / Grilled Shrimp / Crab Cake / Grilled Salmon (1400 cal) 35

Twin North Atlantic Lobster Tails Lobster Bisque Mashed Potatoes (720 cal) 35 (add a 3rd tail (200 cal) for 10)

STEAKS & SPECIALTY MEATS

Center Cut Filet Mignon* (6oz) (700 cal) 32.5 **(8oz)** (840 cal) 37

U.S.D.A. Choice New York Strip* (13oz) (1130 cal) 39

Dry Rubbed Black Angus Ribeye Steak - Center Cut* (13oz) (1380 cal) 38

Beef Medallions Bordelaise* Bordelaise Sauce / Roasted Mushroom / Spinach Saute (630 cal) 24

Bourbon BBQ Glazed Pork Chop* Grilled Corn / Mashed Potatoes (1540 cal) 25

GREAT WITH STEAK	SIGNATURE SIDES	SMALL BATCH MASH
Truffle Butter (390 cal) 4	Grilled Asparagus (110 cal) 8	Blue Cheese & Onion (810 cal) 8
Truffle Frites (400 cal) 5	Pan Roasted Mushrooms (590 cal) 9.5	Herbed Goat Cheese (950 cal) 8
Lobster Tail (250 cal) 12	Mushroom Spinach Saute (340 cal) 8	Red Pepper White Cheddar (560 cal) 7
Oscar Style (220 cal) 8.5	Lobster Mashed Potatoes (720 cal) 12	

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

- Flying Jenny IPA/ Grey Sail Brewery/ Westerly, RI
- DeFrancesco & Son, CT
- Rocky Point Red Ale/ Revival Brewing Compnay/ Cranston, RI
- Fair Weather Acres, CT
- Raincloud Robbust Porter/ Foolproof Brewing Company/ Pawtucket, RI
- Cecchi & Sons, MA

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. Please inform your server if anyone in your party has a food allergy

Managing Director **Ted Marks** Executive Chef **Ryan Adams**

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