

## OYSTER BAR

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

	Each
<b>M&amp;S Cali Kumo Oysters*</b> (50 cal)	3.8
<b>M&amp;S Johnny Shuck's Oysters*</b> (50 cal)	3
<b>Connecticut Blue Point*</b> (50 cal)	2.9
<b>Virginia James River*</b> (50 cal)	2.5

## 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

**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

**Crab Dip**  
Crisp Pita Chips / Pico de Gallo (720 cal) 12.5

**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) 6.5 | Bowl (240 cal) 7.5

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

**Seafood Gumbo**  
Cup (180 cal) 6.5 | Bowl (290 cal) 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) 8.3

**The Iceberg Wedge**  
Bacon / Blue Cheese Crumbles / Diced Tomatoes (400 cal) 8

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

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

**Grilled Sustainable Salmon Caesar**  
Romaine / Rustic Croutons / Parmesan Crisp (880 cal) 24



## 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

**Herb Broth Chilean Sea Bass**  
Roasted Fingerling Potato / Sundried Tomato / Spinach / Herb Broth (580 cal) 19.5

**Grilled Swordfish**  
Lump Crab / Bacon / Roasted Red Peppers / Lemon Butter / Mushroom Spinach Sauté (450 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) 24

**Bourbon Glazed Salmon** Sautéed Spinach / Mashed Potatoes (620 cal) 19

**Cedar Roasted Atlantic Salmon\*** Berry Reduction / Roasted Vegetables (450 cal) 19

**Herb Broth Sea Bass** Roasted Fingerling Potato / Sundried Tomato / Spinach / Herb Broth (700 cal) 38

**Blackened Swordfish** Crabmeat Sauté / Andouille Mashed Potatoes / Spinach (810 cal) 29

**Sesame Crusted Ahi Tuna** Seared Rare / Mushroom Edamame Risotto / Teriyaki Glaze / Wasabi Cream (760 cal) 26

**Pan Sautéed Idaho Trout** Almond Crusted / Butternut Squash Orzo (850 cal) 17

## 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

**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) 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

**BBQ Bacon Wrapped Shrimp & Grits** Jalapeno Cheese Grits / Corn Salsa (1010 cal) 15.5

**Beef Medallions Bordelaise\*** Roasted Mushroom / Spinach Sauté (630 cal) 23

**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

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

## POWER LUNCH BOX

\$14 and Under

**Crispy Fish Tacos** Cilantro Aioli / Southwest Jicama Slaw / Black Beans (970 cal) 11.5

**Shrimp and Andouille "Mac & Cheese"** Four Cheese Sauce (1780 cal) 13.8

**Salmon Pesto Rigatoni** Asparagus / Mushrooms / Artichoke / Cream Sauce (1010 cal) 15.5

**Northwest Salmon Sauté** Mushrooms / Asparagus / Hazelnuts / Lemon Cream Sauce (860 cal) 13.3

**Firecracker Shrimp Tacos** Cilantro Peanut Dressing / Sesame Ranch / Steamed Rice (1050 cal) 13.5

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

- "Carolina Fresh" Strawberries
- Lewis Nursery - Rocky Point
- Assorted Micro Greens Triangle
- Premium Microgreens - Apex
- Artisan Lettuce Blend Flippo Farms - Elm City
- Bedlam Vodka Graybeard Distillery - Durham
- Hoppy Ki Ya IPA / Sweet Josie Brown Lonerider Brewery - Raleigh
- Bold Rock Hard Cider / Bold Rock IPA Blue Ridge Mountains - Nellysford, Virginia

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. Items may be cooked to order, are served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

Managing Director Conrad Barbera Executive Chef Sean Riggan

MSRL 8/16/2018