

## 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)	3.5
<b>M&amp;S Johnny Shuck's Oysters*</b> (50 cal)	3
<b>Virginia James River*</b> (50 cal)	1.8
<b>Virginia Rappahannock River*</b> (50 cal)	2.4

## 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

**Steamed Mussels**  
Tomatoes / White Wine / Herbs (890 cal) 13.5 | sm  
(470 cal) 6.8

**Buttermilk Fried Oysters**  
Horseradish Slaw / Cilantro Jalapeno Aioli  
(340 cal) 9.3 | sm (210 cal) 6.5

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

**Tablesides 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

**Maryland Style Crab Soup** Cup (100 cal) 6.5  
Bowl (160 cal) 8

**She Crab Soup**  
Cup  
Crab Roe, Lump Blue Crab, Sherry (250 cal) 7 |  
Bowl (500 cal) 9

**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

**Romano Chicken Chop Salad**  
Pan-Seared / Parmesan Crusted / Bacon / Blue  
Cheese / Balsamic Vinaigrette (950 cal) 15

**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



## SCOTTISH WILD ISLES SALMON



From the open ocean waters off Scotland's Shetland Isles, our salmon is sustainably raised and  
overnightened 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 Mahi Mahi**  
Lump Crab / Jalapeño Grits / Corn Salsa / Lemon  
Butter (370 cal) 16.5

**Grilled Swordfish**  
Lump Crab / Bacon / Roasted Red Peppers / Lemon  
Butter / Mushroom Spinach Sauté (450 cal) 18

**Pan Seared Chilean Sea Bass**  
Mushroom Risotto / Edamame / Dashi Broth  
(410 cal) 19.5

**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) 24

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

**Baked Cod** Buttered Bread Crumbs / Mashed Potatoes / Fresh Vegetables (1400 cal) 15

**Summer Pan Seared Halibut** Vegetable Orzo / Saffron Butter (600 cal) 26

**Sizzle Salmon** Swiss Chard / Carrots / Onions / Mushroom Truffle Broth or Asian Black Pepper (470 cal) 18

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

**Grilled Wild Isles Sustainable Salmon** Asparagus / Spring Peas / Green Onions / Roasted  
Mushrooms / Basil Pesto (680 cal) 24

## 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

**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

**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** Chesapeake Fries (1190 cal) 22

**Seared Sea Scallops** Tomato Pesto / Crab Potato Hash / Sautéed Spinach (800 cal) 31

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

**Northwest Salmon Sauté** Foraged Mushroom / Asparagus / Shallots / Hazelnut / Lemon Cream (860 cal) 13.3

**Parmesan Crusted Chicken** Lemon Caper Butter / Linguini Alfredo (1780 cal) 16

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

**Sizzling Fish Tacos** Tomatillo Salsa / Sweet Peppers & Onions / Black Beans (760 cal) 14.5

**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

## POWER LUNCH BOX

\$14 and Under

**Mussels Fra Diavolo** Spicy Tomato Pomodoro Sauce / Linguini Pasta (860 cal) 13.5

**Crispy Cod Sandwich** Malt Vinegar Aioli / Coleslaw / Fries (1200 cal) 11.5

**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

**Buffalo Chicken Salad** Iceberg Lettuce / Blue Cheese / Bell Peppers / Jicama / Onions (670 cal) 14

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

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

- Shlagel Farms, Waldorf, MD
- Ploch Farms, Vineland, NJ
- C&E Farms, Glenn Dale, MD
- Parker Farms, Oak Grove, VA
- James River Oyster Co., James River, VA
- Devil's Backbone Vienna Lager, Richmond, VA

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 **Jim Rooney** Executive Chef **Carlo Deere**

MSVB 8/16/2018