

## OYSTER BAR

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

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	Each
<b>M&amp;S Cali Kumo Oysters*</b> (50 cal)	3.4
<b>M&amp;S Johnny Shuck's Oysters*</b> (50 cal)	3
<b>Long Island Blue Point*</b> (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

**Seared Ahi Tuna\***  
Pickled Lipstick Peppers / Yuzu Dressing (250 cal) 15

**Chilled Jumbo Shrimp Cocktail** (160 cal) 16

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

**Coconut Shrimp**  
Orange Horseradish Marmalade (470 cal) 12.8

**Lump Crab Cake**  
Fire Roasted Corn Salsa (730 cal) 16.5

**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

**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

**Sandia Gazpacho**  
Avocado / Lump Crabmeat (220 cal) 9

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**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

**Romano Chicken Chop Salad**  
Pan-Seared / Parmesan Crusted / Bacon / Blue Cheese / Balsamic Vinaigrette (950 cal) 17

**Lobster Cobb Tower**  
Tarragon Ranch / Blue Cheese Crumbles / Bacon / Avocado (900 cal) 24

*Add Grilled Shrimp Skewer (150 cal) to any salad for 7*

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

- Willbrandt Farm, Decatur MI
- Victory Farms, LLC, Hudsonville, MI
- Lubbers Farms, Zeeland, MI
- Eding Brothers Farms, Hamilton, MI
- Yum Yum Pale Ale Three Floyds Brewing, Munster, IN
- Anti-Hero IPA Revloution Brewing, Chicago, IL



## 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\***  
39

**Blackened + Avocado Pico de Gallo\***  
38

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



## SIGNATURE FISH



**Simply Prepared Fresh Fish** Any Fish / Grilled / Seasonal Roasted Baby Vegetables / Salsa Verde (380-530 cal)

**Crab & Shrimp Stuffed Salmon** Brie / Mashed Potatoes / Vegetables (870 cal) 32

**Herb Crusted Alaskan Halibut** Roasted Vegetable & Potatoes / Lemon Butter (670 cal) 42

**Mahi Mahi Succotash** Simply Grilled / Summer Vegetable Succotash / Lemon Butter (510 cal) 34

**Miso Chilean Sea Bass** Udon Noodles / Stir-Fry Vegetables / Ginger-Miso Broth (1010 cal) 41

**Blackened Whitefish** Crabmeat Sautee / Andouille Mashed Potatoes / Spinach (910 cal) 32

**Hawaiian Bigeye Ahi Tuna\*** Sesame Crusted / Wasabi Mashed / Baby Bok Choy / Mongolian Black Pepper Sauce (790 cal) 32

**Hawaiian Swordfish** Simply Grilled / Scampi Style Sea Scallops / Seasonal Vegetables / Mashed Potatoes (1060 cal) 41

**Grilled Wild Isles Sustainable Salmon** Saffron Butter / Roasted Summer Vegetable Orzo / Chili Oil (810 cal) 34

## SEAFOOD SPECIALTIES

**Craft Beer Battered Fish & Chips** Alaskan Cod / Chesapeake Fries / Tartar Sauce (1250 cal) 20

**Lump Crab Cakes** Lemon Butter / Fire Roasted Corn Salsa / Seasonal Orzo / Vegetables (1000 cal) 34

**Chesapeake Buttermilk Fried Shrimp** Chesapeake Fries / Cocktail Sauce (910 cal) 21

**Seared Sea Scallops** Tomato Pesto / Crab Potato Hash / Sautéed Spinach (800 cal) 33

**Salmon Pesto Rigatoni** Asparagus / Mushrooms / Artichoke / Cream Sauce (1010 cal) 18

**Shrimp and Andouille "Mac & Cheese"** Four Cheese Sauce (1780 cal) 17.8

**Lump Crab Stuffed Shrimp** Red Pepper White Cheddar Mash (790 cal) 28.5

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



One pound of Split Crab (easy to eat). Served with Roasted Potatoes and Drawn Butter 39  
Steamed (670 cal) | Classic Scampi (1200 cal)

## MIXED GRILL SELECTIONS

**McCormick's Seafood Trio** Grilled Shrimp / Stuffed Shrimp / Grilled Salmon (1080 cal) 31

**Ultimate Mixed Grill** Stuffed Shrimp / Grilled Shrimp / Crab Cake / Grilled Salmon (1400 cal) 37.5

**Filet & Stuffed Shrimp\*** Perfect Pair / Steamed Vegetables (1000 cal) 39

**Center Cut Filet Mignon & Twin Maine Lobster Tails\*** The Perfect Pair / 6 oz. Filet & Twin 4 oz. Tails (1210 cal) 55

## STEAKS & SPECIALTY MEATS

Enhance with a Small Batch Mash for \$4

**Center Cut Filet Mignon\* (6oz)** (700 cal) 33.5 **(8oz)** (840 cal) 38

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

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

**Dry Rubbed Black Angus Ribeye Steak - Bone In\* (20oz)** (1760 cal) 46

**Beef Medallions Bordelaise\*** Bordelaise Sauce / Roasted Mushroom / Spinach Saute (630 cal) 27

**Parmesan Crusted Chicken** Lemon Caper Butter / Linguini Alfredo (1780 cal) 19

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

### GREAT WITH STEAK

<b>Boursin Blue Cheese</b> (220 cal) 5
<b>Truffle Butter</b> (390 cal) 4
<b>Truffle Frites</b> (400 cal) 5
<b>Lobster Tail</b> (250 cal) 12

### SIGNATURE SIDES

<b>Grilled Asparagus</b> (110 cal) 8
<b>Lobster Risotto</b> (460 cal) 15
<b>Pan Roasted Mushrooms</b> (590 cal) 9.5
<b>Lobster Mashed Potatoes</b> (720 cal) 12
<b>Off the Cob Street Corn</b> (840 cal) 7

### SMALL BATCH MASH

<b>Blue Cheese &amp; Onion</b> (810 cal) 8
<b>Truffle Chive</b> (1010 cal) 8
<b>Red Pepper White Cheddar</b> (560 cal) 7

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 **Stephanie Cipriani Kray** Executive Chef **Sergio Gutierrez**