

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

Long Island Blue Point* (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 (380 cal) 14.3 | sm (200 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) 12.8

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

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

FRESH HAWAIIAN SEAFOOD

Our Hawaiian seafood was shipped overnight from the Honolulu Fish Auction. Caught in the pristine Pacific waters by U.S. flagged fishing vessels, I highly suggest you try one of these delicious dishes. As the Executive Chef, I guarantee the quality and freshness to be unmatched!

Hawaiian Swordfish
Topped with Sautéed Lump Crab Meat, Served with Andouille Mashed Potatoes, and Sautéed Spinach (810 cal) 26

Hawaiian Bigeye Ahi Tuna*
Sesame Crusted, Wasabi Mashed, Baby Bok Choy, Mongolian Black Pepper Sauce (760 cal) 26
Our Bigeye Ahi Tuna was caught in the deep waters of the Pacific and shipped overnight from the Honolulu Fish Auction

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) 17
Pan Seared Alaskan Halibut
Saffron Butter / Roasted Summer Vegetable Orzo / Chili Oil (350 cal) 20

Grilled Wild Isles Sustainable Salmon
Asparagus / Spring Peas / Green Onions / Roasted Mushrooms Basil Pesto (570 cal) 18.5
Herb Broth Chilean Sea Bass
Roasted Fingerling Potato / Sundried Tomato / Spinach / Herb Broth (580 cal) 20.5



SIGNATURE FISH



All fish can be prepared simply grilled, broiled or pan seared

Crab & Shrimp Stuffed Salmon Brie / Mashed Potatoes / Vegetables (870 cal) 26
Herb Crusted Alaskan Halibut Roasted Vegetable & Potatoes / Lemon Butter (620 cal) 26
Palm Beach Mahi Mahi Crab Potato Hash / Sweet Corn Bisque (570 cal) 25
Pretzel Crusted Whitefish Roasted Potatoes / Onions / Mustard Sauce (910 cal) 18
Pan Sautéed Idaho Trout Almond Crusted / Butternut Squash Orzo (850 cal) 18
Pan Seared Wild Isles Sustainable Salmon* Roasted Mushroom Risotto / Tomato Confit / Fresh Herbs (530 cal) 25

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
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) 12
Crispy Cod Sandwich Malt Vinegar Aioli / Coleslaw / Fries (1200 cal) 12

LUNCH ENTRÉES

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
Lump Crab Cake Lemon Butter / Fire Roasted Corn Salsa / Seasonal Orzo / Vegetables (1000 cal) 23
Parmesan Crusted Chicken Lemon Caper Butter / Linguini Alfredo (1780 cal) 16.5
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
Lobster Habanero Mezzaluna Wilted Spinach / Paprika Smoked Tomatoes / Sherry Lobster Cream (660 cal) 29

STEAKS & SPECIALTY MEATS

Enhance with a Small Batch Mash for \$4

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
Dry Rubbed Black Angus Ribeye Steak - Bone In* (20oz) (1760 cal) 46
Beef Medallions Bordelaise* Bordelaise Sauce / Roasted Mushroom / Spinach Saute (630 cal) 24

GREAT WITH STEAK

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

SIGNATURE SIDES

Grilled Asparagus (110 cal) 8
Lobster Risotto (460 cal) 15
Pan Roasted Mushrooms (590 cal) 9.5
Lobster Mashed Potatoes (720 cal) 12

SMALL BATCH MASH

Blue Cheese & Onion (810 cal) 8
Truffle Chive (1010 cal) 8
Red Pepper White Cheddar (560 cal) 7

FATHER'S DAY

SUNDAY, JUNE 17TH

TREAT DAD TO STEAK & SEAFOOD
THIS FATHERS DAY!

MAKE YOUR RESERVATION TODAY!

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 Revolution Brewing, Chicago IL

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**

MSWA 6/18/2018