

OYSTER BAR

Oysters Rockefeller (4 per order) Spinach / Bacon / Pernod / Hollandaise	16
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	Each
M&S Cali Kumo Oysters*	3.4
M&S Johnny Shuck's Oysters*	3
Long Island Blue Point*	3.3

APPETIZERS

Ancho Chili Charred Octopus
Jicama Chimichurri / White Beans 16

Calamari "Fritto Misto"
Roasted Tomato Sauce / Cilantro Jalapeño
Aioli 14.3 | sm 7

Seared Ahi Tuna*
Pickled Lipstick Peppers / Yuzu Dressing 15

Chilled Jumbo Shrimp Cocktail 16 sm 9

Coconut Shrimp
Orange Horseradish Marmalade 12.8

Lump Crab Cake
Fire Roasted Corn Salsa 16.5

Shrimp Kisses
Pepper Jack Cheese / Bacon Wrapped / Fire
Roasted Corn Salsa / Onion Strings 14.5

Tableside Tartare*
Ahi Tuna / Dijon / Capers / Onions / Chopped
Egg 13

SOUPS & SALADS

New England Clam Chowder
Award Winning / Clams / Potato / Bacon
Cup 6.7 | Bowl 8

Maine Lobster Bisque
Sherry Cream
Cup 8.7 | Bowl 14.8

Hearts of Romaine Caesar
Parmesan Crisp / Garlic Croutons 9.5

10 Greens Chopped Salad
Bacon / Blue Cheese / Olives / Tomatoes 8.7

The Iceberg Wedge
Bacon / Blue Cheese Crumbles / Diced
Tomatoes 8.5

Walnut Mixed Greens
Candied Walnuts / Blue Cheese Crumbles /
Balsamic Vinaigrette 8.7

Add Grilled Shrimp Skewer 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 15.5

Lobster Cobb Tower
Tarragon Ranch / Blue Cheese Crumbles / Bacon /
Avocado 22.5

Entrée Caesar Salad
Grilled Chicken 14.5 | Grilled Salmon 17.5 |
Calamari "Fritto Misto" 15.5

Grilled Chopped Salads
Chicken 14.5 | Salmon 16.5 | Shrimp 16.5

CHEF'S CHOICE

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

Lake Superior Whitefish
Pan Seared with a Light Pretzel Crust, Served
Over a Roasted Potato Medley tossed with
Caramelized Onions, Finished with a Whole
Grain Mustard Lemon Beurre Blanc
18

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 17

Pan Seared Alaskan Halibut
Saffron Butter / Roasted Summer Vegetable Orzo /
Chili Butter 20

Pan Seared Wild Isles Sustainable Salmon
Roasted Mushroom Risotto / Tomato Confit / Fresh
Herbs 18.5

Herb Broth Chilean Sea Bass
Roasted Fingerling Potato / Sundried Tomato /
Spinach / Herb Broth 20.5



SIGNATURE FISH



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

Crab & Shrimp Stuffed Salmon Brie / Mashed Potatoes / Vegetables 26

Parmesan Crusted Flounder Lemon Caper Butter / Butternut Squash Orzo 17

Swordfish Casino Lump Crab / Roasted Red Pepper / Bacon / Mushrooms Spinach Sauté 26

Blackened Whitefish Crabmeat Sauté / Andouille Mashed Potatoes / Spinach 23

Grilled Wild Isles Sustainable Salmon Beets / Cipollini Onions / Asparagus / Black Pepper Horseradish Sauce 25

Pan Sautéed Idaho Trout Almond Crusted / Butternut Squash Orzo 18

SANDWICHES & BURGERS

Served with French Fries & House Made Pickles

American Kobe Style Burger* Mushrooms / Fontina Cheese / Red Onion Aioli 17

McCormick's Cheeseburger* Lettuce / Tomato / Onion / Cheddar Cheese / French Fries 12.8

Lump Crab Cake Sandwich Roasted Poblano Tartar Sauce 18.5

A1 Blue Burger* Bacon Jam / Onion Rings / Blue Cheese / A1 Aioli / Arugula 16

Grilled Chicken Sandwich Bacon / Roasted Red Peppers / Gruyere Cheese 12

Crispy Cod Sandwich Malt Vinegar Aioli / Coleslaw / Fries 12

LUNCH ENTRÉES

Chesapeake Buttermilk Fried Shrimp Chesapeake Fries / Cocktail Sauce 15.8

Crispy Fish Tacos Cilantro Aioli / Southwest Jicama Slaw / Black Beans 11.8

Craft Beer Battered Fish & Chips Alaskan Cod / Chesapeake Fries / Tartar Sauce 16.5

Shrimp and Andouille "Mac & Cheese" Four Cheese Sauce 14

Lump Crab Cake Lemon Butter / Fire Roasted Corn Salsa / Seasonal Orzo / Vegetables 23

Parmesan Crusted Chicken Lemon Caper Butter / Linguini Alfredo 16.5

Salmon Pesto Rigatoni Asparagus / Mushrooms / Artichoke / Cream Sauce 15.8

Lump Crab Stuffed Shrimp Red Pepper White Cheddar Mash 21

McCormick's Seafood Trio Grilled Shrimp / Stuffed Shrimp / Grilled Salmon 25.5

Ultimate Mixed Grill Stuffed Shrimp / Grilled Shrimp / Crab Cake / Grilled Salmon 35

Lobster Habanero Mezzaluna - As Seen On the Billion Dollar Buyer Wilted Spinach / Paprika
Smoked Tomatoes / Sherry Lobster Cream 29

STEAKS & SPECIALTY MEATS

Enhance with a Small Batch Mash for \$4

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

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

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

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

Beef Medallions Bordelaise* Bordelaise Sauce / Roasted Mushroom / Spinach Sauté 24

GREAT WITH STEAK		SIGNATURE SIDES		SMALL BATCH MASH	
Boursin Blue Cheese	5	Grilled Asparagus	8	Blue Cheese & Onion	8
Truffle Butter	4	Lobster Risotto	15	Truffle Chive	8
Truffle Frites	5	Pan Roasted Mushrooms	9.5	Red Pepper White Cheddar	7
Lobster Tail	12	Lobster Mashed Potatoes	12		

TWO COURSE LUNCH SPECIAL - \$16

Offered Monday - Friday Not available on Holidays

STARTER OPTIONS

Clam Chowder
Walnut Mixed Greens

ENTRÉE OPTIONS

Fish N Chip & Shrimp
Northwest Salmon Sauté
Crispy Coconut Shrimp

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.