

OYSTER BAR

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

Each

Canadian Malpeques* 3

Long Island Blue Point* 3.3

New Jersey Delaware Bay* 3

APPETIZERS

Charred Octopus
Ancho Chili Marinated / Jicama Chimichurri / White Beans 16

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

Chilled Jumbo Shrimp Cocktail 16 sm 9

Coconut Shrimp
Orange Horseradish Marmalade 12.8

Lump Crab Cake
Fire Roasted Corn Salsa 16

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

Seared Ahi Tuna*
Pickled Lipstick Peppers / Yuzu Dressing 15

Steamed Mussels
Tomatoes / White Wine / Herbs 14 | sm 7

Ahi Tuna Tartar*
Prepared Table Side / Dijon / Capers / Onions / Chopped Egg 13

SOUPS & SALADS

Clam Chowder
Potato / Bacon / Clams
Cup 6.5 | Bowl 7.8

Maine Lobster Bisque
Sherry Cream
Cup 8.5 | Bowl 14.8

Caesar Salad
Garlic Croutons 9.5

Chopped Salad
Bacon / Blue Cheese / Olives / Tomatoes 8.7

The Iceberg Wedge
Blue Cheese / Diced Tomatoes / Bacon 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 Salad
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

Blackened Whitefish
Topped with Sautéed Lump Crab Meat, Served with Andouille Mashed Potatoes, and Sautéed Spinach 23

Salmon Saute
Wild Mushrooms, Asparagus, Lemon Butter, Hazelnuts, Fresh Raspberries, Steamed White Rice 16

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 Chilean Sea Bass*
Mushroom Risotto / Edamame / Dashi Broth 20.5

Sesame Crusted Ahi Tuna*
Wasabi Mashed Potatoes / Baby Bok Choy / Mongolian Pepper Sauce 18

Grilled King Salmon*
Asparagus / Spring Peas / Green Onions / Roasted Mushrooms / Basil Pesto 18.5



SIGNATURE FISH



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

Almond Crusted Rainbow Trout Lemon Butter / Butternut Squash Orzo 18

Parmesan Crusted Flounder Lemon Caper Butter / Butternut Squash Orzo 17

Skillet Bronzed Tilapia Sautéed Shrimp / Roasted Mushrooms / Tomatoes / Avocado 16

Stuffed Atlantic Salmon* Crab / Shrimp / Brie / Mashed Potatoes / Vegetables 24

Swordfish Casino Lump Crab / Roasted Red Pepper / Bacon / Mushrooms Spinach Saute 27

Pretzel Crusted Whitefish Roasted Potatoes / Onions / Mustard Sauce 18

SANDWICHES & BURGERS

Served with French Fries & House Made Pickles

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

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

Lump Crab Cake Sandwich Roasted Poblano Tartar Sauce 18

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

Buttermilk Fried Shrimp Chesapeake Fries / Cocktail Sauce 15.8

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

Fish & Chips Beer Battered / Chesapeake Fries / Tartar Sauce 16.5

Shrimp Linguini Pancetta / Peas / Tomato Alfredo Sauce 17

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

Parmesan Crusted Chicken Lemon Caper Butter / Linguini Alfredo 16.5

Salmon Rigatoni Asparagus / Mushrooms / Artichoke / Pesto Cream Sauce 14.8

Stuffed Shrimp 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

STEAKS & SPECIALTY MEATS

Enhance with a Small Batch Mash for \$4

Center Cut Filet Mignon* (6 oz) 32.5 (8 oz) 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 Saute 24

GREAT WITH STEAK		SIGNATURE SIDES		SMALL BATCH MASH	
Boursin Blue Cheese	5	Creamed Spinach	8	Blue Cheese & Onion	8
Foie Gras Butter	6	Grilled Asparagus	8	Truffle Chive	8
Truffle Butter	4	Pan Roasted Mushrooms	9.5	Red Pepper White Cheddar	7
Lobster Tail	20	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
Mussels Fra Diablo
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.