

OYSTER BAR

- Oysters Rockefeller** (4 per order)
Spinach / Bacon / Pernod / Hollandaise 16
-
- Each
- British Columbia Fanny Bay*** 3.5
- Long Island Blue Point*** 3.3
- New Jersey Delaware Bay*** 3

APPETIZERS

- Ancho Chili Charred Octopus**
Jicama Chimichurri / White Beans 16
- Calamari "Fritto Misto"**
Roasted Tomato Sauce / Cilantro Jalapeno 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

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

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

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

SOUPS & SALADS

- New England Clam Chowder**
Award Winning / Potato / Bacon / Clams
Cup 6.5 | Bowl 7.8

- Maine Lobster Bisque**
Sherry Cream
Cup 8.5 | 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**
Blue Cheese / Diced Tomatoes / Bacon 8.5

- Fall Shaved Vegetable Salad**
Butternut Squash / Hierloom Carrots / Granny Smith Apples / Arugula / Pomegranate Seeds / Toasted Pumpkin Seeds / Apple Cider Vinaigrette 7.5

- 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

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

-  **Ahi Nicoise Salad***
White Balsamic Dressing / New Potato Salad 18

- 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 Seared Ahi Tuna served with Wasabi Mashed Potatoes, Pan Braised Baby Bok Choy and Mongolian Pepper Sauce 18
- Our Bigeye Ahi Tuna was caught in the deep waters of the Pacific and shipped overnight from the Honolulu Fish Auction

- 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

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

- Pan Seared Chilean Sea Bass**
Mushroom Risotto / Edamame / Dashi Broth 20.5

-  **Hawaiian Ahi Tuna Poke Tower***
Cilantro Peanut Steamed Rice / Avocado / Edamame / Sesame Cucumber Salad / Spicy Yuzu Aioli 15.5



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 Saute 26
- Pretzel Crusted Whitefish** Roasted Potatoes / Onions / Mustard Sauce 18
- Pan Sautéed Idaho Trout** Almond Crusted / Butternut Squash Orzo 18
-  **Seared Ahi Tuna*** Seared Rare / Sesame Cucumber Salad / Sushi Rice 25

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
- Lump Crab Cake** Lemon Butter / Fire Roasted Corn Salsa / Seasonal Orzo / Vegetables 23
- Shrimp Linguini** Pancetta / Peas / Tomato Alfredo Sauce 17
- 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

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	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
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.