

## OYSTER BAR

- Oysters Rockefeller** (4 per order)  
Spinach / Bacon / Pernod / Hollandaise 16
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- Each
- Humboldt Bay, CA Calikumo Oysters\*** 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 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

- 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 / Clams / Potato / Bacon  
Cup 6.7 | Bowl 8

- Maine Lobster Bisque**  
Sherry Cream  
Cup 8.7 | Bowl 14.8

- Crab Corn Chowder**  
Cup 6.5 | Bowl 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

- 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

- Northwest Salmon Saute**  
Delicious Salmon mixed with Wild Mushrooms,  
Asparagus, Hazelnuts, Fresh Raspberries and  
Steamed White Rice in a Lemon Butter Sauce  
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

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

-  **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
- Blackened Whitefish** Crabmeat Sautee / Andouille Mashed Potatoes / Spinach 23
- 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
- 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 Saute 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  
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.