

## OYSTER BAR

Oysters Rockefeller (4 per order)  
Spinach / Bacon / Pernod / Hollandaise (470 cal) 17

Each

M&S Cali Kumo Oysters\* (50 cal) 3.8  
M&S Johnny Shuck's Oysters\* (50 cal) 3  
Connecticut Blue Point\* (50 cal) 2.7  
Clams\* (70 cal) 1.8

### ICE IT

#### Experience an Exquisite pairing

Top your oyster with finely shaved flavored ice. Your choice:  
Cucumber Dill (100 cal) | Watermelon Mint (90 cal)  
Yuzu Jalapeño (90 cal)  
Add \$1.50 Half Dozen

## APPETIZERS

Ancho Chili Charred Octopus  
Jicama Chimichurri / White Beans (580 cal) 16  
Calamari "Fritto Misto"  
Roasted Tomato Sauce / Cilantro Jalapeño Aioli (500 cal) 15.8 | sm (320 cal) 7.8  
Seared Ahi Tuna\*  
Pickled Lipstick Peppers / Yuzu Dressing (250 cal) 17  
Chilled Jumbo Shrimp Cocktail  
(160 cal) 18.3 sm (100 cal) 11  
Lump Crab Cake  
Fire Roasted Corn Salsa (730 cal) 18.3  
Lump Crab Tower  
Avocado / Mango / Orange Vinaigrette (390 cal) 15.5  
Steamed Mussels  
Tomatoes / White Wine / Herbs (890 cal) 14.5 | sm (470 cal) 7  
Shrimp Kisses  
Pepper Jack Cheese / Bacon Wrapped / Fire Roasted Corn Salsa (690 cal) 14.5  
Tableside Tartare\*  
Ahi Tuna / Dijon / Capers / Onions / Chopped Egg (210 cal) 13  
Chilled Seafood Platter\*  
Shrimp / Lobster / King Crab / Oysters / Scallops Available for two (630 cal), four (1060 cal) or six (1510 cal) 25 Per Person  
Open Blue Cobia Crudo  
Baby Heirloom Tomatoes / Olives / Lemon Caper Vinaigrette (270 cal) 13

## SOUPS & SALADS

New England Clam Chowder  
Award Winning / Clams / Potato / Bacon Cup (160 cal) 6.7 | Bowl (240 cal) 9  
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) 10  
Add Italian White Anchovies for (170 cal) 2  
10 Greens Chopped Salad  
Bacon / Blue Cheese Crumbles / Olives / Tomatoes (440 cal) 9  
The Iceberg Wedge  
Bacon / Blue Cheese Crumbles / Diced Tomatoes (400 cal) 9.5  
Walnut Mixed Greens  
Candied Walnuts / Blue Cheese Crumbles / Balsamic Vinaigrette (450 cal) 9  
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) 17  
Lobster Cobb Tower  
Tarragon Ranch / Blue Cheese Crumbles / Bacon Avocado (900 cal) 24  
Entrée Caesar Salad  
Grilled Chicken (820 cal) 14.5  
Grilled Salmon (890 cal) 17  
Calamari "Fritto Misto" (860 cal) 15  
Grilled Chopped Salads  
Chicken (630 cal) 14 | Salmon (660 cal) 16  
Shrimp (590 cal) 16

## CHEF SAHIN'S RECOMMENDATIONS

**Baked Cod**  
Topped with Buttered Bread Crumbs,  
Served with Mashed Potatoes, and  
Seasonal Vegetables (1400 cal)  
21

**Clam & Mussel Pasta**  
Smoked Paprika Roasted Tomatoes, Chorizo, Black  
Pepper Fettuccini, Boursin Crostini (1530 cal)  
19

## 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

**Skillet Blackened Open Blue Cobia**  
Off The Cob Street Corn / Black Bean Puree / Cilantro Lime Butter (440 cal) 20

**Pan Seared Chilean Sea Bass**  
Mushroom Risotto / Edamame / Dashi Broth (410 cal) 19.5

**Grilled Wild Isles Sustainable Salmon**  
Saffron Butter / Roasted Summer Vegetable Orzo / Chili Oil (350 cal) 20



## SIGNATURE FISH



**Simply Prepared Fish** Any Fish / Grilled / Seasonal Roasted Baby Vegetables (380-530 cal)  
**Crab & Shrimp Stuffed Salmon** Brie / Mashed Potatoes / Vegetables (870 cal) 29  
**Apple Miso Sea Bass** Cabbage / Mushrooms / Mashed Cauliflower / Dashi Broth (620 cal) 41  
**Blackened Swordfish** Crabmeat Sautee / Andouille Mashed Potatoes / Spinach (810 cal) 40  
**Pan Sautéed Idaho Trout** Almond Crusted / Butternut Squash Orzo (850 cal) 23  
**Grilled Wild Isles Sustainable Salmon** Asparagus / Spring Peas / Green Onions / Roasted Mushrooms / Basil Pesto (680 cal) 22

## SANDWICHES & BURGERS

Served with French Fries & House Made Pickles

**American Kobe Style Burger\*** Mushrooms / Fontina Cheese / Red Onion Aioli (1240 cal) 19  
**McCormick's Cheeseburger\*** Lettuce / Tomato / Onion / Cheddar Cheese / French Fries (1010 cal) 13  
**M&S Lump Crab Cake Sandwich + Chowder** Poblano Tartar / Fries / Cup of Clam Chowder (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) 12.8

## LUNCH ENTRÉES

**Open Blue Cobia Tacos + Black Bean Soup** Blackened, Jicama Chimi Slaw, Chili Lime Aioli (1200 cal) 15  
**Blackened Chicken Fettuccini** Mushrooms / Bell Peppers / Cajun Cream Sauce (1430 cal) 15.8  
**Chesapeake Buttermilk Fried Shrimp** Chesapeake Fries / Cocktail Sauce (910 cal) 16  
**Crispy Fish Tacos** Cilantro Aioli / Southwest Jicama Slaw / Black Beans (970 cal) 13.3  
**Craft Beer Battered Fish & Chips** Alaskan Cod / Chesapeake Fries / Tartar Sauce (1250 cal) 17  
**Shrimp and Andouille "Mac & Cheese"** Four Cheese Sauce (1780 cal) 17  
**Lump Crab Cake** Lemon Butter / Fire Roasted Corn Salsa / Seasonal Orzo / Vegetables (1000 cal) 23  
**Salmon Pesto Rigatoni** Asparagus / Mushrooms / Artichoke / Cream Sauce (1010 cal) 19  
**Lump Crab Stuffed Shrimp** Red Pepper White Cheddar Mash (790 cal) 21  
**McCormick's Seafood Trio** Grilled Shrimp / Stuffed Shrimp / Grilled Salmon (1080 cal) 27  
**Ultimate Mixed Grill** Stuffed Shrimp / Grilled Shrimp / Crab Cake / Grilled Salmon (1400 cal) 35

## STEAKS & SPECIALTY MEATS

Enhance with a Small Batch Mash for \$4

**Center Cut Filet Mignon\* (6oz)** (700 cal) 35 **(8oz)** (840 cal) 39  
**U.S.D.A. Choice New York Strip\* (13oz)** (1130 cal) 39  
**Dry Rubbed Black Angus Ribeye Steak - Center Cut\* (14oz)** (1380 cal) 42.5  
**Beef Medallions Bordelaise\*** Bordelaise Sauce / Roasted Mushroom / Spinach Saute (630 cal) 28  
**Braised Short Ribs** Mashed Potatoes / Natural Jus (1760 cal) 30

GREAT WITH STEAK	SIGNATURE SIDES	SMALL BATCH MASH
Boursin Blue Cheese (220 cal) 5	Grilled Asparagus (110 cal) 9	Boursin & Mushroom (960 cal) 8
Truffle Butter (390 cal) 4	Pan Roasted Mushrooms (590 cal) 10	Truffle Chive (1010 cal) 8
Truffle Frites (400 cal) 5	Mushroom Spinach Saute (340 cal) 7.8	Red Pepper White Cheddar (560 cal) 7
Lobster Tail (250 cal) 22	Lobster Mashed Potatoes (720 cal) 13	

## TWO COURSE LUNCH SPECIAL - \$16

Offered Monday - Friday Not available on Holidays

### STARTER OPTIONS

Clam Chowder (160 cal)  
Walnut Mixed Greens (450 cal)

### ENTRÉE OPTIONS

Fish N Chip & Shrimp (1010 cal)  
Northwest Salmon Sauté (860 cal)

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. Two for one comps with your Total Rewards Card.

Managing Director Tabitha Ruiz Executive Chef Haluk Sahin

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