

OYSTER BAR

Oysters Rockefeller (4 per order)
Spinach / Bacon / Pernod / Hollandaise (470 cal) 16

Parmesan Pesto Baked Oysters (4 per order)
Parmesan / Pesto / Bread Crumbs (160 cal) 14

Each

M&S Cali Kumo Oysters* (50 cal) 3.8

M&S Johnny Shuck's Oysters* (50 cal) 2.9

Canada, Salvation Cove* (50 cal) 2.25

Connecticut Blue Point* (50 cal) 3

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

Calamari "Fritto Misto"

Roasted Tomato Sauce / Cilantro Jalapeño Aioli
(500 cal) 14.3

M&S Steamed Mussels

Tomatoes / White Wine / Herbs (890 cal) 14

Seared Ahi Tuna*

Pickled Lipstick Peppers / Yuzu Dressing (250 cal) 15

Chilled Jumbo Shrimp Cocktail (160 cal) 16

Shrimp Kisses

Pepper Jack Cheese / Bacon Wrapped / Fire
Roasted Corn Salsa / Onion Strings (690 cal) 14.5

Coconut Shrimp

Orange Horseradish Marmalade (470 cal) 12.8

Buttermilk Fried Oysters

Horseradish Slaw / Cilantro Jalapeno Aioli
(340 cal) 11.5

Lump Crab Cake

Fire Roasted Corn Salsa (730 cal) 16.5

Crab & Shrimp Stuffed Mushrooms

Baked (440 cal) | Fried (470 cal) 12.8

Tableside Tartare*

Ahi Tuna / Dijon / Capers / Onions / Chopped Egg
(210 cal) 13

SOUPS & SALADS

New England Clam Chowder

Award Winning / Clams / Potato / Bacon
Cup (160 cal) 6.7 | Bowl (240 cal) 8

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) 9.5

10 Greens Chopped Salad

Bacon / Blue Cheese Crumbles / Olives / Tomatoes
(440 cal) 8.7

The Iceberg Wedge

Bacon / Blue Cheese Crumbles / Diced Tomatoes
(400 cal) 8.5

Walnut Mixed Greens

Candied Walnuts / Blue Cheese Crumbles /
Balsamic Vinaigrette (450 cal) 8.7

Arugula Salad

Toasted Almonds / Goat Cheese / Raspberry
Vinaigrette (150 cal) 9

Asparagus Salad

Buttermilk Boursin Cream / Creole Mustard
Vinaigrette (190 cal) 8

Grilled Chopped Salads

Chicken (630 cal) 15.7 | Salmon (660 cal) 20.7
Shrimp (590 cal) 15.7

Add Grilled Shrimp Skewer (150 cal) to any salad for 7

We are proud to support local and sustainable farms, ranches, fisheries and breweries:

- Carlton Farms, Rockmart GA
- Phoenix Farms, Lawrenceville GA
- Country Garden Farms, Newnan GA
- Baker Farms, Norman Park GA
- Sweetwater Brewing Company, Atlanta GA

CHEF MASSEY'S RECOMMENDATIONS

"Jake's Famous" Bouillabaisse

King Crab, Shrimp, Clams, Mussels,
Calamari, Fresh Fish (800 cal)
38

Crab & Shrimp Stuffed Salmon

Stuffed with a Blend of Crab Meat, Shrimp, Brie
Cheese, Artichoke Hearts, Sundried Tomatoes
and Arugula served with Mashed Potatoes
and Seasonal Vegetables (870 cal)
32



SIGNATURE FISH



Simply Prepared Fresh Fish Any Fish / Grilled / Seasonal Roasted Baby Vegetables (380-530 cal)

Seared Cobia Fresh Clams / Creamy Edamame Succotash (700 cal) 36

Pan Seared Mahi Mahi Mushroom Risotto / Tomato Confit / Fresh Herbs (440 cal) 32

Bourbon Glazed Salmon Sauteed Spinach / Mashed Potatoes (720 cal) 29

Cedar Roasted Atlantic Salmon Berry Reduction / Roasted Vegetables (540 cal) 29

Herb Broth Sea Bass Roasted Fingerling Potato / Sundried Tomato / Spinach / Herb Broth (700 cal) 41

Blackened Snapper Crab Meat Saute / Andouille Mashed Potatoes / Spinach (840 cal) 38

Spiced Seared Swordfish Fennel Spinach Risotto / Baby Heirloom Tomatoes / Citrus Butter (1030 cal) 29

Pan Sautéed Idaho Trout Almond Crusted / Butternut Squash Orzo (850 cal) 21

Grilled Wild Isles Sustainable Salmon Saffron Butter / Roasted Summer Vegetable Orzo / Chili Oil (810 cal) 34

SEAFOOD SPECIALTIES

Craft Beer Battered Fish & Chips Alaskan Cod / Chesapeake Fries / Tartar Sauce (1250 cal) 20

Lump Crab Cakes Lemon Butter / Fire Roasted Corn Salsa / Seasonal Orzo / Vegetables (1000 cal) 34

Seared Sea Scallops Roasted Corn Hash / Avocado Cilantro Lime Puree (750 cal) 33

Chesapeake Buttermilk Fried Shrimp Chesapeake Fries / Cocktail Sauce (910 cal) 21

Classic Seafood Fry Beer Battered Cobia / Buttermilk Fried Shrimp / Oysters / Chesapeake Fries (1500 cal) 29

Classic Shrimp Scampi Linguini / Garlic / White Wine / Fresh Herbs (1770 cal) 23.5

Salmon Pesto Rigatoni Asparagus / Mushrooms / Artichoke / Cream Sauce (1010 cal) 18

Lump Crab Stuffed Shrimp Red Pepper White Cheddar Mash (790 cal) 28.5

Twin North Atlantic Lobster Tails Lobster Bisque Mashed Potatoes (720 cal) 35 or Three Tails (920 cal) 46



One pound of Split Crab (easy to eat). Served with Roasted Potatoes and Drawn Butter 39
Steamed (670 cal) | Classic Scampi (1200 cal)

MIXED GRILL SELECTIONS

McCormick's Seafood Trio Grilled Shrimp / Stuffed Shrimp / Grilled Salmon (1080 cal) 31

Ultimate Mixed Grill Stuffed Shrimp / Grilled Shrimp / Crab Cake / Grilled Salmon (1400 cal) 37.5

Filet & Stuffed Shrimp* Perfect Pair / Steamed Vegetables (1000 cal) 39

Center Cut Filet Mignon & Twin Maine Lobster Tails* The Perfect Pair / 6 oz. Filet & Twin 4 oz. Tails (1210 cal) 55

STEAKS & SPECIALTY MEATS

Enhance with a Small Batch Mash for \$4

Center Cut Filet Mignon* (6oz) (700 cal) 33.5 **(8oz)** (840 cal) 38

U.S.D.A. Choice New York Strip* (13oz) (1130 cal) 39

Dry Rubbed Black Angus Ribeye Steak - Center Cut* (13oz) (1380 cal) 38

Dry Rubbed Black Angus Ribeye Steak - Bone In* (20oz) (1760 cal) 46

Beef Medallions Bordelaise* Bordelaise Sauce / Roasted Mushroom / Spinach Saute (630 cal) 27

Blackened Chicken Fettuccini Mushrooms / Bell Peppers / Cajun Cream Sauce (1430 cal) 17

American Kobe Style Burger* Mushrooms / Fontina Cheese / Red Onion Aioli (1240 cal) 17

GREAT WITH STEAK

SIGNATURE SIDES

SMALL BATCH MASH

Boursin Blue Cheese (220 cal) 5

Baked Gruyere Potatoes (600 cal) 9

Boursin & Mushroom (960 cal) 8

Truffle Butter (390 cal) 4

Grilled Asparagus (110 cal) 8

Truffle Chive (1010 cal) 8

Lobster Tail (250 cal) 13

Pan Roasted Mushrooms (590 cal) 9.5

Red Pepper White Cheddar (560 cal) 7

Oscar Style (220 cal) 8.5

Mushroom Spinach Saute (340 cal) 8

Lobster Mashed Potatoes (720 cal) 12

HAPPY HOUR

"#1 Happy Hour in America" - USA TODAY

Hand Crafted Cocktails & Wine Specials
-Bar Bites starting at only \$3-

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.

Managing Director **Elvis Soto** Executive Chef **Reginald Massey**

MSAG 11/20/2018