

## 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

**Chesapeake Bay, VA Stingray** (50 cal) 2.25

**Connecticut Blue Point\*** (50 cal) 3

## APPETIZERS

**Calamari "Fritto Misto"**  
Roasted Tomato Sauce / Cilantro Jalapeño Aioli (500 cal) 14.5

**Steamed Mussels**  
Tomatoes / White Wine / Herbs (890 cal) 14.3

**Seared Ahi Tuna\***  
Pickled Lipstick Peppers / Yuzu Dressing (250 cal) 15.5

**Chilled Jumbo Shrimp Cocktail** (160 cal) 16.3

**Shrimp Kisses**  
Pepper Jack Cheese / Bacon Wrapped / Fire Roasted Corn Salsa / Onion Strings (690 cal) 14.8

**Buttermilk Fried Oysters**  
Horseradish Slaw / Cilantro Jalapeno Aioli (340 cal) 12

**Lump Crab Cake**  
Fire Roasted Corn Salsa (730 cal) 17

**Tableside Tartare\***  
Ahi Tuna / Dijon / Capers / Onions / Chopped Egg (210 cal) 13.5

## SOUPS & SALADS

**New England Clam Chowder**  
Award Winning / Clams / Potato / Bacon Cup (160 cal) 6.8 | Bowl (240 cal) 8

**Maine Lobster Bisque**  
Sherry Cream Cup (400 cal) 8.9 | Bowl (670 cal) 14.9

**Hearts of Romaine Caesar**  
Parmesan Crisp / Garlic Croutons (490 cal) 9.8

**10 Greens Chopped Salad**  
Bacon / Blue Cheese Crumbles / Olives / Tomatoes (440 cal) 8.9

**The Iceberg Wedge**  
Bacon / Blue Cheese Crumbles / Diced Tomatoes (400 cal) 8.7

**Walnut Mixed Greens**  
Candied Walnuts / Blue Cheese Crumbles / Balsamic Vinaigrette (450 cal) 8.7

**Arugula Salad with Strawberries**  
Radishes / Almonds / Honey Lemon Vinaigrette (230 cal) 9

**Grilled Chopped Salads**  
Chicken (630 cal) 16 | Salmon (660 cal) 17.5  
Shrimp (590 cal) 17

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

**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

**U.S.D.A. Prime Kansas City Strip (16 oz.)**  
Grilled and topped with a Savory Herb Butter, served with Roasted Chefs Garden Baby Vegetables and Butternut Squash Puree 59



## SIGNATURE FISH



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

**Blackened Amberjack** Crab Meat Saute / Andouille Mashed Potatoes / Spinach (930 cal) 27

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

**Pesto Tilefish** Simply Grilled / Summer Vegetable Ragout / Basil Pesto (610 cal) 36

**Hawaiian Bigeye Ahi Tuna\*** Sesame Crusted / Wasabi Mashed / Baby Bok Choy / Mongolian Black Pepper Sauce (790 cal) 29

**Grilled Swordfish** Roasted Potatoes / Sautéed Spinach / Chive Butter / Marinated Tomato Salad (340 cal) 34

**Grilled Sixty South Salmon** Saffron Butter / Roasted Summer Vegetables Orzo / Chili Oil (700 cal) 29

**Cedar Roasted Sixty South Salmon** Maple Whiskey Glazed / Roasted Vegetables / Citrus Arugula Salad (890 cal) 29

## SEAFOOD SPECIALTIES

**Craft Beer Battered Fish & Chips** Alaskan Cod / Chesapeake Fries / Tartar Sauce (1250 cal) 20.5

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

**Chesapeake Buttermilk Fried Shrimp** Chesapeake Fries / Cocktail Sauce (910 cal) 21.8

**Seared Sea Scallops** Tomato Pesto / Crab Potato Hash / Sautéed Spinach (800 cal) 33.5

**Classic Shrimp Scampi** Linguini / Garlic / White Wine / Fresh Herbs (1770 cal) 24

**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) 31.5

**Ultimate Mixed Grill** Stuffed Shrimp / Grilled Shrimp / Crab Cake / Grilled Salmon (1400 cal) 37.8

**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) 33.8 **(8oz)** (840 cal) 38.5

**U.S.D.A. Choice New York Strip\* (13oz)** (1130 cal) 39.5

**Dry Rubbed Black Angus Ribeye Steak - Center Cut\* (13oz)** (1380 cal) 38.5

**Dry Rubbed Black Angus Ribeye Steak - Bone In\* (20oz)** (1760 cal) 46.8

**Beef Medallions Bordelaise\*** Bordelaise Sauce / Roasted Mushroom / Spinach Saute (630 cal) 27.5

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

**American Kobe Style Burger\*** Mushrooms / Fontina Cheese / Red Onion Aioli (1240 cal) 17.5

GREAT WITH STEAK

SIGNATURE SIDES

SMALL BATCH MASH

<b>Boursin Blue Cheese</b> (220 cal) 5	<b>Baked Gruyere Potatoes</b> (600 cal) 9	<b>Boursin &amp; Mushroom</b> (960 cal) 8
<b>Truffle Butter</b> (390 cal) 4	<b>Grilled Asparagus</b> (110 cal) 8	<b>Truffle Chive</b> (1010 cal) 8
<b>Lobster Tail</b> (250 cal) 13.5	<b>Pan Roasted Mushrooms</b> (590 cal) 9.5	<b>Red Pepper White Cheddar</b> (560 cal) 7
<b>Oscar Style</b> (220 cal) 8.5	<b>Mushroom Spinach Saute</b> (340 cal) 8.5	
	<b>Lobster Mashed Potatoes</b> (720 cal) 12	

## PRIVATE PARTIES AND CELEBRATIONS

### THE PERFECT PLACE FOR YOUR PERFECT EVENT

An ideal setting for business meetings, rehearsal dinners, birthdays, anniversaries and more. Our dedicated team is prepared to create a perfect event for you and your guests.

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**