

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 | sm (320 cal) 7

Seared Ahi Tuna*

Pickled Lipstick Peppers / Yuzu Dressing (250 cal) 15

MS Buttermilk Fried Oysters

Horseradish Slaw / Cilantro Jalapeno Aioli (340 cal) 11.5

Chilled Jumbo Shrimp Cocktail (160 cal) 16 sm
(100 cal) 9

Lump Crab Cake

Fire Roasted Corn Salsa (730 cal) 16.5

Crab & Shrimp Stuffed Mushrooms

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

MS Steamed Mussels

Tomatoes / White Wine / Herbs (890 cal) 14 | sm
(470 cal) 7

Shrimp Kisses

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

MS Tableside Tartare*

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

Crispy Buttermilk Fried Sea Scallops

Horseradish Slaw / Lemon Tabasco Aioli (250 cal) 15

MS 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) 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

Asparagus Salad

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

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) 15.5

Lobster Cobb Tower

Tarragon Ranch / Blue Cheese Crumbles / Bacon
Avocado (900 cal) 22.5

Entrée Caesar Salad

Grilled Chicken (820 cal) 14.5
Grilled Salmon (890 cal) 17.5
Calamari "Fritto Misto" (860 cal) 15.5

Grilled Chopped Salads

Chicken (630 cal) 14.5 | Salmon (660 cal) 16.5
Shrimp (590 cal) 16.5

CHEF MASSEY'S RECOMMENDATIONS

MS Clam & Mussel Pasta

Smoked Paprika Roasted Tomatoes, Chorizo, Black
Pepper Fettuccini, Boursin Crostini (1530 cal)
19

MS Open Blue Cobia Tacos

+ Black Bean Soup
Skillet Blackened, Jicama Chimichurri
Slaw, Chili Lime Aioli (1200 cal)
15

FRESH FISH SMALL PLATES

4 ounce cuts of exotic fresh fish, paired with award-winning preparations
to provide small plates of tantalizing flavors.

Blackened Mahi Mahi

Lump Crab / Jalapeño Grits / Corn Salsa / Lemon
Butter (370 cal) 17.5

Herb Broth Chilean Sea Bass

Roasted Fingerling Potato / Sundried Tomato /
Spinach / Herb Broth (580 cal) 20.5

MS Skillet Blackened Open Blue Cobia

Off The Cob Street Corn / Black Bean Puree / Cilantro
Lime Butter (440 cal) 20

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 / Salsa Verde (380-530 cal)

Crab & Shrimp Stuffed Salmon Brie / Mashed Potatoes / Vegetables (870 cal) 24

Seared Mahi Mahi Fresh Clams / Creamy Edamame Succotash (650 cal) 23

Bourbon Glazed Salmon* Sauteed Spinach / Mashed Potatoes (620 cal) 21

Blackened Snapper Crab Meat Saute / Andouille Mashed Potatoes / Spinach (780 cal) 34

Pan Sautéed Idaho Trout Almond Crusted / Butternut Squash Orzo (850 cal) 18

Spiced Seared Swordfish Fennel Spinach Risotto / Baby Heirloom Tomatoes / Citrus Butter (1030 cal) 25

Hawaiian Swordfish Simply Grilled / Scampi Style Sea Scallops / Seasonal Vegetables / Mashed
Potatoes (1060 cal) 30

SANDWICHES & BURGERS

Served with French Fries & House Made Pickles

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

McCormick's Cheeseburger* Lettuce / Tomato / Onion / Cheddar Cheese / French Fries (1010 cal) 12.8

Lump Crab Cake Sandwich Roasted Poblano Tartar Sauce (890 cal) 18.5

Lobster & Shrimp Roll + Chowder* Butter Toasted Roll / Chesapeake Fries / Cup of Clam Chowder (710 cal) 17

Wild Arugula Burger Boursin & Wild Mushroom / Marinated Tomatoes / Arugula (1160 cal) 16

Grilled Chicken Sandwich Bacon / Roasted Red Peppers / Gruyere Cheese (990 cal) 12

LUNCH ENTRÉES

Blackened Chicken Fettuccini Mushrooms / Bell Peppers / Cajun Cream Sauce (1430 cal) 15

Chesapeake Buttermilk Fried Shrimp Chesapeake Fries / Cocktail Sauce (910 cal) 15.8

Craft Beer Battered Fish & Chips Alaskan Cod / Chesapeake Fries / Tartar Sauce (1250 cal) 16.5

Lump Crab Cake Lemon Butter / Fire Roasted Corn Salsa / Seasonal Orzo / Vegetables (1000 cal) 23

Classic Shrimp Scampi Linguini / Garlic / White Wine / Fresh Herbs (1770 cal) 17

Center Cut Filet Mignon* (6oz) (700 cal) 32.5 (8oz) (840 cal) 37

Salmon Pesto Rigatoni Asparagus / Mushrooms / Artichoke / Cream Sauce (1010 cal) 15.8

Lump Crab Stuffed Shrimp Red Pepper White Cheddar Mash (790 cal) 21

McCormick's Seafood Trio Grilled Shrimp / Stuffed Shrimp / Grilled Salmon (1080 cal) 25.5

Ultimate Mixed Grill Stuffed Shrimp / Grilled Shrimp / Crab Cake / Grilled Salmon (1400 cal) 35

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

POWER LUNCH BOX

\$14 and Under

Cajun Shrimp Wrap Bacon / Poblano Tartar / Pepper Jack / Cheddar Cheese / Fries (970 cal) 13.5

Crispy Cod Sandwich Malt Vinegar Aioli / Coleslaw / Fries (1200 cal) 12

Crispy Fish Tacos Cilantro Aioli / Southwest Jicama Slaw / Black Beans (970 cal) 11.8

Northwest Salmon Sauté Mushrooms / Asparagus / Hazelnuts / Lemon Cream Sauce (860 cal) 13.5

Firecracker Shrimp Tacos Cilantro Peanut Dressing / Sesame Ranch / Steamed Rice (1050 cal) 13

Roasted Turkey Sandwich Peppered Bacon / Avocado / Tomatoes / Red Onion Aioli (990 cal) 12

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

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

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 10/17/2018

MS = National Seafood Month Features