

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

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) 14.5 | sm (320 cal) 7.3

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

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

Chilled Jumbo Shrimp Cocktail
(160 cal) 16.3 | sm (100 cal) 9

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

Crab & Shrimp Stuffed Mushrooms
Baked (440 cal) | Fried (470 cal) 13.3

Steamed Mussels
Tomatoes / White Wine / Herbs (890 cal) 14.3 | sm
(470 cal) 7

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

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) 6.7 | 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) 8.9

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

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

- Add a Walnut Mixed Green Salad
to any entrée for 5 -

ENTRÉE SALADS

Romano Chicken Chop Salad
Pan-Seared / Parmesan Crusted / Bacon / Blue
Cheese / Balsamic Vinaigrette (950 cal) 16.5

Lobster Cobb Tower
Tarragon Ranch / Blue Cheese Crumbles / Bacon
Avocado (900 cal) 22.8

Entrée Caesar Salad
Grilled Chicken (820 cal) 15.5
Grilled Salmon (890 cal) 17.8
Calamari "Fritto Misto" (860 cal) 15.8

Grilled Chopped Salads
Chicken (630 cal) 15.5 | Salmon (660 cal) 17.5
Shrimp (590 cal) 16.8

CHEF MASSEY'S RECOMMENDATIONS

Pesto Cobia
Simply Grilled, Served over a Summer Vegetable
Ragout, with a Basil Pesto (600 cal)
31

McCormick's Reuben + Potato Soup
Classic Corned Beef Reuben Sandwich on
Butter Toasted Rye Bread with Thousand Island
Dressing, Sauerkraut and Swiss Cheese, Served
with French Fries and Baked Potato Soup 16.5

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

Grilled Swordfish
Lump Crab / Bacon / Roasted Red Peppers / Lemon
Butter / Mushroom Spinach Sauté (450 cal) 17

Blackened Open Blue Cobia
Lump Crab / Jalapeno Grits / Corn Salsa / Chili Oil
(370 cal) 20



SIGNATURE FISH



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

Pan Seared Cobia Mushroom Risotto / Tomato Confit / Fresh Herbs (450 cal) 31

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

Parmesan Crusted Flounder* Lemon Caper Butter / Butternut Squash Orzo (670 cal) 17

Palm Beach Mahi Mahi Crab Potato Hash / Sweet Corn Bisque (570 cal) 26

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

Hawaiian Bigeye Ahi Tuna Sesame Crusted / Wasabi Mashed / Baby Bok Choy / Mongolian Black
Pepper Sauce (760 cal) 19

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) 13.5

Lump Crab Cake Sandwich Poblano Tartar / Fries (890 cal) 19.5

Grilled Steak Sandwich Roasted Red Onions / Fontina Cheese / Rosemary Marinade (1270 cal) 16

A1 Blue Burger* Bacon Jam / Onion Rings / Blue Cheese / A1 Aioli / Arugula (1420 cal) 16

Chicken Portobello Sandwich Arugula / Roasted Red Onion Aioli / Fontina Cheese (1060 cal) 12.5

LUNCH ENTRÉES

Blackened Chicken Fettuccini Mushrooms / Bell Peppers / Cajun Cream Sauce (1430 cal) 15.5

Chesapeake Buttermilk Fried Shrimp Chesapeake Fries / Cocktail Sauce (910 cal) 16

Craft Beer Battered Fish & Chips Alaskan Cod / Chesapeake Fries / Tartar Sauce (1250 cal) 16.8

Lump Crab Cake Lemon Butter / Fire Roasted Corn Salsa / Seasonal Orzo / Vegetables (1000 cal) 23.5

Center Cut Filet Mignon* (6oz) (700 cal) 32.8 (8oz) (840 cal) 37.5

Dry Rubbed Ribeye Steak - Center Cut (13oz) (1380 cal) 38.5

Mussels Fra Diavolo Spicy Tomato Pomodoro Sauce / Linguini Pasta (860 cal) 14

Salmon Pesto Rigatoni Asparagus / Mushrooms / Artichoke / Cream Sauce (1010 cal) 16.5

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

McCormick's Seafood Trio Grilled Shrimp / Stuffed Shrimp / Grilled Salmon (1080 cal) 25.8

Ultimate Mixed Grill Stuffed Shrimp / Grilled Shrimp / Crab Cake / Grilled Salmon (1400 cal) 35.5

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) 12.5

Crispy Fish Tacos Cilantro Aioli / Southwest Jicama Slaw / Black Beans (970 cal) 12.8

Shrimp and Andouille "Mac & Cheese" Four Cheese Sauce (1780 cal) 14.5

Northwest Salmon Sauté Mushrooms / Asparagus / Hazelnuts / Lemon Cream Sauce (860 cal) 14

Roasted Turkey Sandwich Peppered Bacon / Avocado / Tomatoes / Red Onion Aioli (990 cal) 12.5

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 3/20/2019