

## OYSTER BAR

<b>Oysters Kilpatrick</b> (4 per order) Bacon / Worcestershire / Tabasco (190 cal)	15
<b>Parmesan Pesto Baked Oysters</b> (4 per order) Parmesan / Pesto / Bread Crumbs (160 cal)	14
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	Each
<b>M&amp;S Cali Kumo Oysters*</b> (50 cal)	3.8
<b>M&amp;S Johnny Shuck's Oysters*</b> (50 cal)	2.9
<b>Long Island Great White*</b> (50 cal)	3
<b>Maryland Choptank Sweet*</b> (50 cal)	2.5

## APPETIZERS

<b>Calamari "Fritto Misto"</b> Roasted Tomato Sauce / Cilantro Jalapeño Aioli (500 cal)	14.5
<b>Steamed Mussels</b> Tomatoes / White Wine / Herbs (890 cal)	14.3
<b>Seared Ahi Tuna*</b> Pickled Lipstick Peppers / Yuzu Dressing (250 cal)	15.5
<b>Shrimp Kisses</b> Pepper Jack Cheese / Bacon Wrapped / Fire Roasted Corn Salsa / Onion Strings (690 cal)	14.8
<b>Coconut Shrimp</b> Orange Horseradish Marmalade (470 cal)	13
<b>Buttermilk Fried Oysters</b> Horseradish Slaw / Cilantro Jalapeno Aioli (340 cal)	12
<b>Lump Crab Cake</b> Roasted Pabalano Tartar Sauce (730 cal)	17
<b>Harborside Crab Dip</b> Crisp Pita Chips / Pico de Gallo (720 cal)	13.5
<b>Dynamite Scallop</b> Scallop on Half Shell / Dynamite Topping / Basil Oil (170 cal)	17
<b>Grilled Summer Flatbread</b> Arugula / Tomato Salad Mix / Balsamic Reduction / Pecorino Romano (530 cal)	13

## SOUPS & SALADS

<b>New England Clam Chowder</b> Cup (160 cal) 6.8   Bowl (240 cal) 8	
<b>Maine Lobster Bisque</b> Sherry Cream Cup (400 cal) 8.9   Bowl (670 cal) 14.9	
<b>Maryland Style Crab Soup</b> Cup (100 cal) 6.8 Bowl (160 cal) 8	
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<b>Hearts of Romaine Caesar</b> Parmesan Crisp / Garlic Croutons (490 cal)	9.8
<b>10 Greens Chopped Salad</b> Bacon / Blue Cheese Crumbles / Olives / Tomatoes (440 cal)	8.9
<b>Walnut Mixed Greens</b> Candied Walnuts / Blue Cheese Crumbles / Balsamic Vinaigrette (450 cal)	8.9
<b>Romano Chicken Chop Salad</b> Pan-Seared / Parmesan Crusted / Bacon / Blue Cheese / Balsamic Vinaigrette (950 cal)	17.5
<b>Lobster Cobb Tower</b> Tarragon Ranch / Blue Cheese Crumbles / Bacon / Avocado (900 cal)	24.5

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

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

- Johnny Shuck's Oysters, True Oyster Co. Virginia Hog Island VA
- Loose Cannon IPA, Heavy Seas Beer, Baltimore MD
- Evolution #3, Evolution Craft Brewing Co. Salisbury MD
- Heirloom Tomatoes, Baywater Greens, Salisbury MD
- Smith Island Cake, Smith Island Cake Co. Crisfield MD
- Choptank Sweet Oysters, Marinetics inc. Cambridge MD

## CHEF PARKER'S RECOMMENDATIONS

**Hawaiian Bigeye Ahi Tuna\***  
Sesame Crusted, Wasabi Mashed, Baby Bok Choy, Mongolian Black Pepper Sauce (790 cal) 30  
Our Bigeye Ahi Tuna was caught in the deep waters of the Pacific and shipped overnight from the Honolulu Fish Auction

**Rockfish Imperial**  
Oven Roasted with a Crab Imperial Topping Served with a Brussels and Sweet Potato Hash (890 cal)  
36



## SIGNATURE FISH



<b>Simply Prepared Fresh Fish</b> Any Fish / Grilled / Seasonal Roasted Baby Vegetables (380-530 cal)	
<b>Pesto Cobia</b> Simply Grilled / Summer Vegetable Ragout / Basil Pesto (670 cal)	33
<b>Crab &amp; Shrimp Stuffed Salmon</b> Brie / Mashed Potatoes / Vegetables (870 cal)	32
<b>Summer Pan Seared Halibut</b> Vegetable Orzo / Saffron Butter (660 cal)	39
<b>Herb Broth Sea Bass</b> Roasted Fingerling Potato / Sundried Tomato / Spinach / Herb Broth (700 cal)	41
<b>Swordfish Casino</b> Lump Crab / Roasted Red Pepper / Bacon / Mushrooms Spinach Saute (880 cal)	33
<b>Hawaiian Bigeye Ahi Tuna*</b> Seared Rare / Sesame Cucumber Salad / Sticky Rice (330 cal)	29
<b>Pan Sautéed Idaho Trout</b> Almond Crusted / Butternut Squash Orzo (850 cal)	21
<b>Grilled Sixty South Salmon</b> Asparagus / Spring Peas / Green Onions / Roasted Mushrooms / Basil Pesto (570 cal)	29
<b>Pan Seared Sixty South Salmon</b> Roasted Mushroom Risotto / Tomato Confit / Fresh Herbs (550 cal)	29

## SEAFOOD SPECIALTIES

<b>Natty Boh Battered Fish &amp; Chips</b> Alaskan Cod / Chesapeake Fries / Tartar Sauce (1250 cal)	20.5
<b>Lump Crab Cakes</b> Seasonal Orzo / Seasonal Vegetables / Tartar Sauce (1000 cal)	34
<b>Chesapeake Buttermilk Fried Shrimp</b> Chesapeake Fries / Cocktail Sauce (910 cal)	21.8
<b>Seared Sea Scallops</b> Tomato Pesto / Crab Potato Hash / Sautéed Spinach (800 cal)	33.5
<b>Classic Shrimp Scampi</b> Linguini / Garlic / White Wine / Fresh Herbs (1770 cal)	24
<b>Lump Crab Stuffed Shrimp</b> Red Pepper White Cheddar Mash (790 cal)	28.5
<b>Twin North Atlantic Lobster Tails</b> 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

<b>McCormick's Seafood Trio*</b> Grilled Shrimp / Stuffed Shrimp / Grilled Salmon (1080 cal)	31.5
<b>Ultimate Mixed Grill*</b> Stuffed Shrimp / Grilled Shrimp / Crab Cake / Grilled Salmon (1400 cal)	37.8
<b>Filet &amp; Crab Cake*</b> The Perfect Pair / Seasonal Vegetables (1090 cal)	43

## STEAKS & SPECIALTY MEATS

Enhance with a Small Batch Mash for \$4

<b>Center Cut Filet Mignon*</b> (6oz) (700 cal) 33.8 (8oz) (840 cal) 38.5	
<b>U.S.D.A. Choice New York Strip*</b> (13oz) (1130 cal) 39.5	
<b>Dry Rubbed Black Angus Ribeye Steak - Center Cut*</b> (13oz) (1380 cal) 38.5	
<b>Dry Rubbed Black Angus Ribeye Steak - Bone In*</b> (20oz) (1760 cal) 46.8	
<b>Beef Medallions Bordelaise*</b> Bordelaise Sauce / Roasted Mushroom / Spinach Saute (630 cal)	27.5
<b>Blackened Chicken Fettuccini</b> Mushrooms / Bell Peppers / Cajun Cream Sauce (1430 cal)	17
<b>American Kobe Style Burger*</b> Mushrooms / Fontina Cheese / Red Onion Aioli (1240 cal)	17.5

GREAT WITH STEAK	SIGNATURE SIDES	SMALL BATCH MASH
<b>Au Poivre</b> (160 cal) 5	<b>Grilled Asparagus</b> (110 cal) 8	<b>Boursin &amp; Mushroom</b> (960 cal) 8
<b>Boursin Blue Cheese</b> (220 cal) 5	<b>Pan Roasted Mushrooms</b> (590 cal) 9.5	<b>Herbed Goat Cheese</b> (950 cal) 8
<b>Truffle Butter</b> (390 cal) 4	<b>Lobster Mashed Potatoes</b> (720 cal) 12	<b>Red Pepper White Cheddar</b> (560 cal) 7
<b>Lobster Tail</b> (250 cal) 13.5	<b>Truffle Mac &amp; Cheese</b> (680 cal) 8	

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 Ellie Skinner Executive Chef Traun Parker