

OYSTER BAR

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

Each

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

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

Maryland Choptank Sweet* (50 cal) 2.5

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

Buttermilk Fried Oysters
Horseradish Slaw / Cilantro Jalapeno Aioli
(340 cal) 11.5

Coconut Shrimp
Orange Horseradish Marmalade (470 cal) 12.8

Lump Crab Cake
Roasted Pabalano Tartar Sauce (730 cal) 16.5

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

Harborside Crab Dip
Crisp Pita Chips / Pico de Gallo (720 cal) 13

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

SOUPS & SALADS

New England Clam Chowder
Cup (160 cal) 6.7 | Bowl (240 cal) 8

Maine Lobster Bisque
Sherry Cream
Cup (400 cal) 8.7 | Bowl (670 cal) 14.8

Maryland Style Crab Soup Cup (100 cal) 6.5
Bowl (160 cal) 8

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

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

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

CHEF PARKER'S RECOMMENDATIONS

Cedar Roasted Atlantic Salmon
A Berry Reduction, and Served with Fresh
Roasted Vegetables (450 cal)
20

Pan Seared Rockfish
Served with a Wild Mushroom Risotto, Roasted
Tomato Confit, and Fresh Herbs (410 cal)
23

FRESH FISH SMALL PLATES

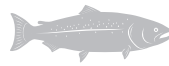
4 ounce cuts of exotic fresh fish, paired with award-winning preparations
to provide small plates of tantalizing flavors.

Blackened Rockfish
Lump Crab / Lemon Butter / Jalapeno Grits / Corn
Salsa / Chili Oil (380 cal) 17.5

Skillet Blackened Open Blue Cobia
Off The Cob Street Corn / Black Bean Puree / Cilantro
Lime Butter (440 cal) 20

Pan Seared Chilean Sea Bass
Mushroom Risotto / Edamame / Dashi Broth
(410 cal) 20.5

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 (380-530 cal)

Cobia Succotash Simply Grilled / Summer Vegetable Succotash / Lemon Butter (520 cal) 22

Crab & Shrimp Stuffed Salmon Brie / Mashed Potatoes / Vegetables (870 cal) 26

Blackened Barramundi Crab Meat Saute / Andouille Mashed Potatoes / Spinach (770 cal) 26

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

Hawaiian Bigeye Ahi Tuna Sesame Crusted / Wasabi Mashed / Baby Bok Choy / Mongolian Black
Pepper Sauce (760 cal) 26

Hawaiian Swordfish Simply Grilled / Scampi Style Sea Scallops / Seasonal Vegetables / Mashed
Potatoes (1060 cal) 29

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

M&S Lump Crab Cake Sandwich + Chowder* Poblano Tartar / Fries / Cup of Clam Chowder (890 cal) 18.5

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

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

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

LUNCH ENTRÉES

Open Blue Cobia Tacos + Black Bean Soup Blackened, Jicama Chimi Slaw, Chili Lime Aioli (1200 cal) 15

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

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

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

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

Lump Crab Cake Seasonal Orzo / Seasonal Vegetables / Tartar Sauce (1000 cal) 23

Seared Sea Scallops Tomato Pesto / Crab Potato Hash / Sautéed Spinach (800 cal) 33

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

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

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

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

STEAKS & SPECIALTY MEATS

Enhance with a Small Batch Mash for \$4

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

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) 24

GREAT WITH STEAK

SIGNATURE SIDES

SMALL BATCH MASH

Au Poivre (160 cal) 5

Grilled Asparagus (110 cal) 8

Boursin & Mushroom (960 cal) 8

Boursin Blue Cheese (220 cal) 5

Pan Roasted Mushrooms (590 cal) 9.5

Herbed Goat Cheese (950 cal) 8

Truffle Butter (390 cal) 4

Mushroom Spinach Saute (340 cal) 8

Red Pepper White Cheddar (560 cal) 7

Lobster Tail (250 cal) 13

Lobster Mashed Potatoes (720 cal) 12

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

- Shlagel Farms, Waldorf MD
- Ploch Farms, Vineland NJ
- C&E Farms, Glenn Dale MD
- Parker Farms, Oak Grove MD
- Hess Farms, Waynesboro PA
- James River Oyster CO, James River VA

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

MSBA 11/20/2018