

## OYSTER BAR

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

Each

**M&S Cali Kumo Oysters\*** (50 cal) 3.3

**British Columbia Kusshi\*** (50 cal) 3.6

**Washington Dabob Bay\*** (50 cal) 2.5

## APPETIZERS

**Ancho Chili Charred Octopus**  
Jicama Chimichurri / White Beans (580 cal) 16

**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

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

**Dungeness Crab & Shrimp Cake**  
Fire Roasted Corn Salsa (730 cal) 16.5

**Dungeness Crab Tower**  
Avocado / Mango / Orange Vinaigrette  
(390 cal) 17

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

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

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) 16.5

**Lobster Cobb Tower**  
Tarragon Ranch / Blue Cheese Crumbles / Bacon  
Avocado (900 cal) 22.5

**Entrée Caesar Salad**  
Grilled Chicken (820 cal) 15.5  
Grilled Salmon (890 cal) 18.5  
Calamari "Fritto Misto" (860 cal) 16.5

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

## CHEF CASTELLANI'S RECOMMENDATIONS

**Blackened Mahi Mahi**  
Topped with Sautéed Lump Crab Meat,  
Served with Andouille Mashed Potatoes,  
and Sautéed Spinach (760 cal)  
33

**Grilled Swordfish**  
Simply Grilled, Served with Pancetta  
Roasted Potatoes, Cipollini Onions  
and Brussels Sprouts (700 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 Swordfish**  
Lump Crab / Lemon Butter / Jalapeno Grits / Corn  
Salsa / Chili Oil (410 cal) 17

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

**Grilled King Salmon\***  
Beets / Cipollini Onions / Asparagus / Black Pepper  
Horseradish Sauce (380 cal) 18.5

**Herb Broth Chilean Sea Bass**  
Roasted Fingerling Potato / Sundried Tomato /  
Spinach / Herb Broth (580 cal) 19.5



## SIGNATURE FISH



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

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

**Parmesan Crusted Sole** Lemon Caper Butter / Vegetable Orzo (670 cal) 18

**Cedar Roasted Atlantic Salmon** Berry Reduction / Roasted Vegetables (450 cal) 22

**Hawaiian Swordfish (Shutome)** Grilled / Pancetta Roasted Fingerlings / Brussels Spouts / Cipollini  
Onions (700 cal) 23

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

## SANDWICHES & BURGERS

Served with French Fries & House Made Pickles

**American Kobe Style Burger\*** Mushrooms / Fontina Cheese / Red Onion Aioli (1240 cal) 18

**McCormick's Cheeseburger\*** Lettuce / Tomato / Onion / Cheddar Cheese / French Fries (1010 cal) 13.8

*MS* **Dungeness Crab & Shrimp Cake Sandwich + Chowder** Poblano Tartar / Fries / Cup of Clam  
Chowder (890 cal) 19.5

**Jam'on Burger\*** Bacon Jam / Cheddar / Arugula / Garlic Aioli / Pickled Red Onions (1330 cal) 17

**Grilled Chicken Sandwich** Bacon / Roasted Red Peppers / Gruyere Cheese (990 cal) 13

**Crispy Cod Sandwich** Malt Vinegar Aioli / Coleslaw / Fries (1200 cal) 18.5

## LUNCH ENTRÉES

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

**Chesapeake Buttermilk Fried Shrimp** Chesapeake Fries / Cocktail Sauce (910 cal) 16.8

**Craft Beer Battered Fish & Chips** Alaskan Cod / Chesapeake Fries / Tartar Sauce (1250 cal) 17.5

**Dungeness Crab & Bay Shrimp Cake** Chesapeake Fries / Coleslaw / Tartar Sauce (1350 cal) 24

**Classic Shrimp Scampi** Linguini / Garlic / White Wine / Fresh Herbs (1770 cal) 18

**Center Cut Filet Mignon\*** (6oz) (700 cal) 32.5 (8oz) (840 cal) 38

**Salmon Pesto Rigatoni\*** Asparagus / Mushrooms / Artichoke / Cream Sauce (1010 cal) 16.3

**Dungeness Crab Stuffed Shrimp** Red Pepper White Cheddar Mash (860 cal) 22.5

**McCormick's Seafood Trio\*** Grilled Shrimp / Stuffed Shrimp / Grilled Salmon (1080 cal) 26.5

**Ultimate Mixed Grill\*** Stuffed Shrimp / Grilled Shrimp / Crab Cake / Grilled Salmon (1400 cal) 36

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

## POWER LUNCH BOX

\$15 and Under

**Crispy Cod Sandwich** Malt Vinegar Aioli / Coleslaw / Fries (1200 cal) 13

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

**Shrimp and Andouille "Mac & Cheese"** Four Cheese Sauce (1780 cal) 15

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

**Northwest Salmon Sauté\*** Mushrooms / Asparagus / Hazelnuts / Lemon Cream Sauce (860 cal) 14.5

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

- Inaba Farms, Wapato, WA
- Sterino Farms, Puyallup, WA
- Edaleen Farms, Linden, WA
- Skagit Flats, Mt. Vernon, WA
- Elysian Space Dust IPA, Elysian  
Brewing Seattle, WA
- Cal Farms, Oregon City, OR

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. \*These items are either served raw or may be requested uncooked or cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially if you have a medical condition.

Managing Director Tyler Raz Executive Chef Matthew Castellani

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