

OYSTER BAR

Oysters Rockefeller (4 per order)*
Spinach / Bacon / Pernod / Hollandaise (470 cal) 16.5

Each

M&S Cali Kumamoto 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) 16.5

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

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

Dungeness Crab & Shrimp Cake
Fire Roasted Corn Salsa (730 cal) 17

Dungeness Crab Tower
Avocado / Mango / Orange Vinaigrette (390 cal) 17.5

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) 6.8 | 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

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

ENTRÉE SALADS

Romano Chicken Chop Salad
Pan-Seared / Parmesan Crusted / Bacon / Blue Cheese / Balsamic Vinaigrette (950 cal) 16.8

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

Grilled Chopped Salads
Chicken (630 cal) 16.5 | Atlantic Salmon (660 cal) 18.5
Shrimp (590 cal) 17.8

CHEF CASTELLANI'S RECOMMENDATIONS

Hawaiian Bigeye Ahi Tuna*
Sesame Crusted, Wasabi Mashed, Baby Bok Choy, Mongolian Black Pepper Sauce (760 cal) 28
Our Bigeye Ahi Tuna was caught in the deep waters of the Pacific and shipped overnight from the Honolulu Fish Auction

Southwest Shrimp Salad
Skillet Blackened Shrimp over a Bed of Chopped Romaine, Fire Roasted Corn Salsa, Crisp Tortilla Strips and Cilantro Ranch Dressing. Served with a Cup of Black Bean Soup 15

FRESH FISH SMALL PLATES

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

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

Skillet Blackened Open Blue Cobia*
Off The Cob Street Corn / Black Bean Puree / Cilantro Lime Butter (440 cal) 18

Hawaiian Ahi Tuna Poke Tower*
Cilantro Peanut Steamed Rice / Avocado / Edamame / Sesame Cucumber Salad / Spicy Yuzu Aioli (820 cal) 15.5

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 Atlantic 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) 23

Grilled Swordfish Roasted Fingerlings / Cipollini Onions / Brussels Sprouts / Pancetta (770 cal) 23

Hawaiian Mahi Mahi Skillet Blackened / Lump Crab Meat Sauté / Andouille Mashed / Sautéed Spinach (760 cal) 33

Hawaiian Bigeye Ahi Tuna Seared Rare / Sesame Cucumber Salad / Sticky Rice (330 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) 14

Dungeness Crab & Shrimp Cake Sandwich Poblano Tartar / Fries (890 cal) 19.5

Cajun Shrimp Wrap Bacon / Poblano Tartar / Pepper Jack / Cheddar Cheese / Fries (970 cal) 14.5

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) 13.5

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) 17

Craft Beer Battered Fish & Chips Alaskan Cod / Chesapeake Fries / Tartar Sauce (1250 cal) 17.8

Dungeness Crab & Bay Shrimp Cake Chesapeake Fries / Coleslaw / Tartar Sauce (1350 cal) 24.5

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

Center Cut Filet Mignon* (6oz) (700 cal) 32.8 (8oz) (840 cal) 38.5

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

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

McCormick's Seafood Trio* Grilled Shrimp / Stuffed Shrimp / Grilled Atlantic Salmon (1080 cal) 26.8

Ultimate Mixed Grill* Stuffed Shrimp / Grilled Shrimp / Crab Cake / Grilled Atlantic Salmon (1400 cal) 36.5

Seared Sea Scallops Foraged Mushrooms / Butternut Squash Puree / Roasted Fall Vegetables (530 cal) 32.5

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
- Garden & Valley Isle, Big Eye Tuna, Honolulu, HI
- Elysian Space Dust IPA, Elysian Brewing Seattle, WA
- Chef's Garden, Heirloom Baby beets, Huron, Ohio

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. All Salmon is farmed raised.

Managing Director Shawn Norris Executive Chef Matthew Castellani

MSBE 5/19/2019