

## 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) 3

**Canadian Blackberry Point** (50 cal) 3

**Long Island Blue Point\*** (50 cal) 2.7

**Clams\*** (70 cal) 2

## APPETIZERS

**Calamari "Fritto Misto"**  
Roasted Tomato Sauce / Cilantro Jalapeño Aioli (500 cal) 14.5

**Steamed Mussels**  
Tomatoes / White Wine / Herbs (890 cal) 13.8

**Seared Ahi Tuna\***  
Pickled Lipstick Peppers / Yuzu Dressing (250 cal) 15.3

**Chilled Jumbo Shrimp Cocktail** (160 cal) 16.3

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

**Coconut Shrimp**  
Orange Horseradish Marmalade (470 cal) 12.5

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

**Lump Crab Cake**  
Fire Roasted Corn Salsa (730 cal) 16

**Tableside Tartare\***  
Ahi Tuna / Dijon / Capers / Onions / Chopped Egg (210 cal) 13.5

**Crispy Buttermilk Fried Sea Scallops**  
Horseradish Slaw / Lemon Tabasco Aioli (250 cal) 15

## SOUPS & SALADS

**New England Clam Chowder**  
Award Winning / Clams / Potato / Bacon  
Cup (160 cal) 6.7 | Bowl (240 cal) 7.7

**Maine Lobster Bisque**  
Sherry Cream  
Cup (400 cal) 8.7 | Bowl (670 cal) 14.3

**Maryland Style Crab Soup** Cup (100 cal) 6.8  
Bowl (160 cal) 8

**Hearts of Romaine Caesar**  
Parmesan Crisp / Garlic Croutons (490 cal) 9.7

**10 Greens Chopped Salad**  
Bacon / Blue Cheese Crumbles / Olives / Tomatoes (440 cal) 8.5

**Walnut Mixed Greens**  
Candied Walnuts / Blue Cheese Crumbles / Balsamic Vinaigrette (450 cal) 8.7

**Arugula & Roasted Beet**  
Manchego / Toasted Pumpkin Seed Vinaigrette (460 cal) 9

**Lobster Cobb Tower**  
Tarragon Ranch / Blue Cheese Crumbles / Bacon / Avocado (900 cal) 23.8

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

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

- Eckerton Hills Farms, Fleetwood PA
- Hepworth Farms, Milton NY
- Red Jacket Orchards, Geneva NY
- Cape May Salt Oyster Co., Cape May NJ
- Flying Fish Brewery, Somerdale, NJ
- D. G. Yuengling and Son Brewery, Pottsville, PA

## CHEF PINCUS' RECOMMENDATIONS

**Hawaiian Bigeye Ahi Tuna\***  
Sesame Crusted, Wasabi Mashed, Baby Bok Choy, Mongolian Black Pepper Sauce (790 cal) 29  
Our Bigeye Ahi Tuna was caught in the deep waters of the Pacific and shipped overnight from the Honolulu Fish Auction

**Crab & Shrimp Stuffed Salmon**  
Stuffed with a Blend of Crab Meat, Shrimp, Brie Cheese, Artichoke Hearts, Sundried Tomatoes and Arugula served with Mashed Potatoes and Seasonal Vegetables (870 cal) 29



## SIGNATURE FISH



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

**Open Blue Cobia + Shrimp Scampi** Simply Grilled / Scampi Style Shrimp / Roasted Vegetables (1070 cal) 35

**Whole Roasted Bronzini** Mediterranean Pan Sauce (470 cal) 30

**Blackened Mahi Mahi** Crabmeat Sautee / Andouille Mashed Potatoes / Spinach (810 cal) 31

**Bourbon Glazed Salmon** Sauteed Spinach / Mashed Potatoes (720 cal) 26

**Chilean Sea Bass Dashi** Pan Seared / Edamame / Pickled Cucumbers (320 cal) 38

**Swordfish Casino** Lump Crab / Roasted Red Pepper / Bacon / Mushrooms Spinach Saute (880 cal) 29

**Grilled Wild Isles Sustainable Salmon** Beets / Cipollini Onions / Asparagus / Black Pepper Horseradish Sauce (580 cal) 35

**Hawaiian Mahi Mahi** Simply Grilled /Roasted Fingerlings / Cippollini Onions / Brussels Sprouts / Pancetta (700 cal) 26

**Hawaiian Bigeye Ahi Tuna\*** Seared Rare / Sesame Cucumber Salad / Sticky Rice (330 cal) 29

## SEAFOOD SPECIALTIES

**Craft Beer Battered Fish & Chips** Alaskan Cod / Chesapeake Fries / Tartar Sauce (1250 cal) 20.3

**Lump Crab Cakes** Chesapeake Fries (1190 cal) 33

**Chesapeake Buttermilk Fried Shrimp** Chesapeake Fries / Cocktail Sauce (910 cal) 21.3

**Seared Sea Scallops** Tomato Pesto / Crab Potato Hash / Sautéed Spinach (800 cal) 32.5

**Classic Shrimp Scampi** Linguini / Garlic / White Wine / Fresh Herbs (1770 cal) 23.5

**Lump Crab Stuffed Shrimp** Red Pepper White Cheddar Mash (790 cal) 27.5

**Pan Fried Oysters** Chesapeake Fries / Coleslaw (920 cal) 24

**Twin North Atlantic Lobster Tails** 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

**McCormick's Seafood Trio** Grilled Shrimp / Stuffed Shrimp / Grilled Salmon (1080 cal) 30.5

**Ultimate Mixed Grill** Stuffed Shrimp / Grilled Shrimp / Crab Cake / Grilled Salmon (1400 cal) 36.8

**Filet & Stuffed Shrimp\*** Perfect Pair / Steamed Vegetables (1000 cal) 39

**Center Cut Filet Mignon & Twin Maine Lobster Tails** The Perfect Pair / 6 oz. Filet & Twin 4 oz. Tails (1210 cal) 55

## STEAKS & SPECIALTY MEATS

Enhance with a Small Batch Mash for \$4

**Center Cut Filet Mignon\* (6oz)** (700 cal) 32.8 **(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) 37

**Dry Rubbed Black Angus Ribeye Steak - Bone In\* (20oz)** (1760 cal) 46

**Beef Medallions Bordelaise\*** Bordelaise Sauce / Roasted Mushroom / Spinach Saute (630 cal) 26.5

**Blackened Chicken Fettuccini** Mushrooms / Bell Peppers / Cajun Cream Sauce (1430 cal) 16

**American Kobe Style Burger\*** Mushrooms / Fontina Cheese / Red Onion Aioli (1240 cal) 17

GREAT WITH STEAK

SIGNATURE SIDES

SMALL BATCH MASH

Au Poivre (160 cal) 5	Grilled Asparagus (110 cal) 8	Blue Cheese & Onion (810 cal) 8
Truffle Butter (390 cal) 4	Pan Roasted Mushrooms (590 cal) 9	Truffle Chive (1010 cal) 8
Truffle Frites (400 cal) 6	Mushroom Spinach Saute (340 cal) 7.5	Red Pepper White Cheddar (560 cal) 7
Lobster Tail (250 cal) 13.5	Lobster Mashed Potatoes (720 cal) 12	
	Truffle Mac & Cheese (680 cal) 8	

## HAPPY HOUR

"#1 Happy Hour in America" - USA TODAY

Hand Crafted Cocktails, Beer & Wine Specials  
-Bar Bites starting at only \$3-

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 **Alissa Ravese** Executive Chef **Josh Pincus**