

## 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) 14.3 | 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

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

**Coconut Shrimp**  
Orange Horseradish Marmalade (470 cal) 12

**Lump Crab Cake**  
Fire Roasted Corn Salsa (730 cal) 15.5

**Steamed Mussels**  
Tomatoes / White Wine / Herbs (890 cal) 13.5 | sm  
(470 cal) 6.8

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

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

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

**Open Blue Cobia Crudo\***  
Baby Heirloom Tomatoes / Olives / Lemon Caper  
Vinaigrette (270 cal) 13

## SOUPS & SALADS

**New England Clam Chowder**  
Award Winning / Clams / Potato / Bacon  
Cup (160 cal) 6.5 | Bowl (240 cal) 7.5

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

**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) 8.3

**The Iceberg Wedge**  
Bacon / Blue Cheese Crumbles / Diced Tomatoes  
(400 cal) 8

**Walnut Mixed Greens**  
Candied Walnuts / Blue Cheese Crumbles /  
Balsamic Vinaigrette (450 cal) 8.5

**Arugula & Roasted Beet**  
Manchego / Toasted Pumpkin Seed Vinaigrette  
(460 cal) 8.5

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

**Lobster Cobb Tower**  
Tarragon Ranch / Blue Cheese Crumbles / Bacon  
Avocado (900 cal) 22

**Grilled Chopped Salads**  
Chicken (630 cal) 14 | Salmon (660 cal) 16  
Shrimp (590 cal) 16

## CHEF PINCUS' RECOMMENDATIONS

**Seared Ahi Tuna**  
Seared Rare, and Served with a Sesame Cucumber  
Salad, and Steamed Sushi Rice (330 cal)  
29

**Grilled Swordfish**  
Simply Grilled, Served with Pancetta  
Roasted Potatoes, Cipollini Onions  
and Brussels Sprouts (700 cal)  
27

## 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) 18

**Pan Seared Chilean Sea Bass**  
Mushroom Risotto / Edamame / Dashi Broth  
(410 cal) 19.5

**Grilled Wild Isles Sustainable Salmon**  
Asparagus / Spring Peas / Green Onions / Roasted  
Mushrooms  
Basil Pesto (570 cal) 20

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



## 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) 24

**Blackened Mahi Mahi** Crabmeat Sautee / Andouille Mashed Potatoes / Spinach (760 cal) 21

**Bourbon Glazed Salmon** Sautéed Spinach / Mashed Potatoes (620 cal) 18

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

**Grilled Wild Isles Sustainable Salmon** Asparagus / Spring Peas / Green Onions / Roasted  
Mushrooms / Basil Pesto (680 cal) 22

## SANDWICHES & BURGERS

Served with French Fries & House Made Pickles

**American Kobe Style Burger\*** Mushrooms / Fontina Cheese / Red Onion Aioli (1240 cal) 16.5

**McCormick's Cheeseburger\*** Lettuce / Tomato / Onion / Cheddar Cheese / French Fries (1010 cal) 12.5

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

**Lobster & Shrimp Roll + Chowder** Butter Toasted Roll / Chesapeake Fries / Cup of Clam Chowder (710 cal) 17

**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) 11.5

## 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) 14.5

**Chesapeake Buttermilk Fried Shrimp** Chesapeake Fries / Cocktail Sauce (910 cal) 15.5

**Craft Beer Battered Fish & Chips** Alaskan Cod / Chesapeake Fries / Tartar Sauce (1250 cal) 16

**Classic Shrimp Scampi** Linguini / Garlic / White Wine / Fresh Herbs (1770 cal) 16.5

**Salmon Pesto Rigatoni** Asparagus / Mushrooms / Artichoke / Cream Sauce (1010 cal) 15.5

**Sizzling Fish Tacos** Tomatillo Salsa / Sweet Peppers & Onions / Black Beans (760 cal) 14.5

**Lump Crab Stuffed Shrimp** Red Pepper White Cheddar Mash (790 cal) 20

**McCormick's Seafood Trio** Grilled Shrimp / Stuffed Shrimp / Grilled Salmon (1080 cal) 25

**Ultimate Mixed Grill** Stuffed Shrimp / Grilled Shrimp / Crab Cake / Grilled Salmon (1400 cal) 34

**Twin North Atlantic Lobster Tails** Lobster Bisque Mashed Potatoes (720 cal) 35 or Three Tails (920 cal) 46

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

## POWER LUNCH BOX

\$14 and Under

**Cajun Shrimp Wrap** Bacon / Poblano Tartar / Pepper Jack / Cheddar Cheese / Fries (970 cal) 13

**Crispy Cod Sandwich** Malt Vinegar Aioli / Coleslaw / Fries (1200 cal) 11.5

**Crispy Fish Tacos** Cilantro Aioli / Southwest Jicama Slaw / Black Beans (970 cal) 11.5

**Shrimp and Andouille "Mac & Cheese"** Four Cheese Sauce (1780 cal) 13.8

**Parmesan Crusted Chicken** Lemon Caper Butter / Linguini Alfredo (1780 cal) 14

**Shrimp Pomodoro** Spicy Roasted Tomato Sauce / Linguini Pasta (1060 cal) 14

**Northwest Salmon Sauté** Mushrooms / Asparagus / Hazelnuts / Lemon Cream Sauce (860 cal) 13.3

## TWO COURSE LUNCH SPECIAL - \$15

Offered Monday - Friday Not available on Holidays

### STARTER OPTIONS

Clam Chowder (160 cal)  
Walnut Mixed Greens (450 cal)

### ENTRÉE OPTIONS

Fish N Chip & Shrimp (1010 cal)  
Grilled Chicken Sandwich (990 cal)  
Crispy Coconut Shrimp (730 cal)

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

MSBR 11/20/2018