

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 | sm (320 cal) 7.3

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

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

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

Coconut Shrimp
Orange Horseradish Marmalade (470 cal) 12.5

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

Steamed Mussels
Tomatoes / White Wine / Herbs (890 cal) 13.8 | sm
(470 cal) 6.8

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

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) 6.6 | Bowl (240 cal) 7.7

Maine Lobster Bisque
Sherry Cream
Cup (400 cal) 8.7 | Bowl (670 cal) 14.5

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) 8.3

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

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

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

- Add a Walnut Mixed Green 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) 23.8

Entrée Caesar Salad
Grilled Chicken (820 cal) 14.5
Grilled Salmon (890 cal) 16.8
Calamari "Fritto Misto" (860 cal) 14.8

Grilled Chopped Salads
Chicken (630 cal) 15 | Salmon (660 cal) 17
Shrimp (590 cal) 16.5

CHEF PINCUS' RECOMMENDATIONS

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

Our Bigeye Ahi Tuna was caught in the deep waters of the Pacific and
shipped overnight from the Honolulu Fish Auction

Lobster Corn Chowder + Mixed Greens
Lobster & Corn Chowder served in a Sour
Dough Bread Bowl, accompanied with
a Walnut Mixed Green Salad 15

FRESH FISH SMALL PLATES

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

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

Grilled Wild Isles Sustainable Salmon
Beets / Cipollini Onions / Asparagus / Black Pepper
Horseradish Sauce (380 cal) 21

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

Blackened Open Blue Cobia
Lump Crab / Jalapeno Grits / Corn Salsa / Chili Oil
(370 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 Sauté / 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) 13

Lump Crab Cake Sandwich Poblano Tartar / Fries (890 cal) 19.5

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) 12

LUNCH ENTRÉES

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

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

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

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

Pan Fried Oysters Chesapeake Fries / Coleslaw (920 cal) 17

Salmon Pesto Rigatoni Asparagus / Mushrooms / Artichoke / Cream Sauce (1010 cal) 16

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) 25.5

Ultimate Mixed Grill Stuffed Shrimp / Grilled Shrimp / Crab Cake / Grilled Salmon (1400 cal) 34.5

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

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) 12

Crispy Fish Tacos Cilantro Aioli / Southwest Jicama Slaw / Black Beans (970 cal) 12.5

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

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 1/15/2019