

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)	2.6
Connecticut Blue Point* (50 cal)	2.6
Maryland Chesapeake Gold* (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

Lump Crab Cake
Fire Roasted Corn Salsa (730 cal) 17

Steamed Mussels*
Tomatoes / White Wine / Herbs (890 cal) 14.3 | sm (470 cal) 7

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

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

Open Blue Cobia Poke*
Ruby Red Grapefruit / Mango / Hearts of Palm / Sea Asparagus / House Ponzu 11

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) 8.9 | Bowl (670 cal) 14.9

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

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) 16.5

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

Grilled Chopped Salads
Chicken (630 cal) 15.5 | Salmon (660 cal) 17.5
Shrimp (590 cal) 16.8

CHEF SPANGLER'S RECOMMENDATIONS

Open Blue Cobia Tacos + Black Bean Soup
Skillet Blackened, Jicama Chimichurri Slaw, Chili Lime Aioli (1200 cal) 15

Macadamia Crusted Halibut
Served with Stir Fried Vegetables, Jasmine Rice and a Red Pepper Coulis, Topped with a Tropical Fruit Salsa (700 cal) 30

FRESH FISH SMALL PLATES

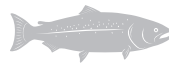
4 ounce cuts of exotic fresh fish, paired with award-winning preparations to provide small plates of tantalizing flavors.

Blackened Rockfish
Lump Crab / Lemon Butter / Jalapeno Grits / Corn Salsa / Chili Oil (380 cal) 17.5

Pan Seared Chilean Sea Bass*
Mushroom Risotto / Edamame / Dashi Broth (410 cal) 20.5

Sesame Crusted Ahi Tuna
Wasabi Mashed Potatoes / Baby Bok Choy / Mongolian Pepper Sauce (510 cal) 18

Skillet Blackened Open Blue Cobia
Off The Cob Street Corn / Black Bean Puree / Cilantro Lime Butter (440 cal) 21



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

Palm Beach Mahi Mahi Crab Potato Hash / Sweet Corn Bisque (570 cal) 25

Grilled Maryland Rockfish Lump Crab / Steamed Mussels / Savory Tomato Sauce / Jasmine Rice (790 cal) 28

Bourbon Glazed Salmon Sautéed Spinach / Mashed Potatoes (620 cal) 20

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

Grilled Sixty South Salmon Asparagus / Spring Peas / Green Onions / Roasted Mushrooms / Basil Pesto (560 cal) 28

SANDWICHES & BURGERS

Served with French Fries & House Made Pickles

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

McCormick's Cheeseburger* Lettuce / Tomato / Onion / Cheddar Cheese / French Fries (1010 cal) 13.5

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

Jam'on Burger* Bacon Jam / Cheddar / Arugula / Garlic Aioli / Pickled Red Onions (1330 cal) 16

Grilled Chicken Sandwich Bacon / Roasted Red Peppers / Gruyere Cheese (990 cal) 12.5

Crispy Cod Sandwich Malt Vinegar Aioli / Coleslaw / Fries (1200 cal) 12.5

LUNCH ENTRÉES

Blackened Chicken Fettuccini Mushrooms / Bell Peppers / Cajun Cream Sauce (1430 cal) 15.5

Chesapeake Buttermilk Fried Shrimp Chesapeake Fries / Cocktail Sauce (910 cal) 16

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

Craft Beer Battered Fish & Chips Alaskan Cod / Chesapeake Fries / Tartar Sauce (1250 cal) 16.8

Shrimp and Andouille "Mac & Cheese" Four Cheese Sauce (1780 cal) 14.5

Lump Crab Cake Lemon Butter / Fire Roasted Corn Salsa / Seasonal Orzo / Vegetables (1000 cal) 23.5

Salmon Pesto Rigatoni Asparagus / Mushrooms / Artichoke / Cream Sauce (1010 cal) 18

Lump Crab Stuffed Shrimp Red Pepper White Cheddar Mash (790 cal) 21

McCormick's Seafood Trio Grilled Shrimp / Stuffed Shrimp / Grilled Salmon (1080 cal) 25.8

Ultimate Mixed Grill Stuffed Shrimp / Grilled Shrimp / Crab Cake / Grilled Salmon (1400 cal) 35.5

STEAKS & SPECIALTY MEATS

Center Cut Filet Mignon* (6oz) (700 cal) 32.8 (8oz) (840 cal) 37.5

U.S.D.A. Choice New York Strip* (13oz) (1130 cal) 39.5

Dry Rubbed Black Angus Ribeye Steak - Center Cut* (13oz) (1380 cal) 38.5

Dry Rubbed Black Angus Ribeye Steak - Bone In* (20oz) (1760 cal) 46.8

Beef Medallions Bordelaise* Bordelaise Sauce / Roasted Mushroom / Spinach Saute (630 cal) 25

GREAT WITH STEAK	SIGNATURE SIDES	SMALL BATCH MASH
Boursin Blue Cheese (220 cal) 5	Grilled Asparagus (110 cal) 8	Herbed Goat Cheese (950 cal) 8
Truffle Butter (390 cal) 4	Pan Roasted Mushrooms (590 cal) 9.5	Truffle Chive (1010 cal) 8
Truffle Frites (400 cal) 6	Mushroom Spinach Saute (340 cal) 8.5	Red Pepper White Cheddar (560 cal) 7
Lobster Tail (250 cal) 13.5	Lobster Mashed Potatoes (720 cal) 12	

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

- Johnny Shuck's Oysters, True Oyster Co. Virginia Hog Island VA
- Vienna Lager, Devil's Backbone Brewing CO. Roseland VA.
- Big Eye Tuna, Garden & Valley Isle Seafood, Honolulu HI.
- Snake Dog IPA, Flying Dog Brewing Frederick MD.
- Smith Island Cake, Smith Island Cake CO. Crisfield MD.
- Fresh Herbs and Beets, The Chef's Garden, Huron OH

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. *Are Served Raw or Undercooked. Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness.

Managing Director Jonathan Fitch Executive Chef Joshua Spangler

MSSC 5/22/2019