

## OYSTER BAR

**Oysters Rockefeller** (4 per order)  
Spinach / Bacon / Pernod / Hollandaise (470 cal) 16

**Parmesan Pesto Baked Oysters** (4 per order)  
Parmesan / Pesto / Bread Crumbs (160 cal) 14

Each

**M&S Cali Kumo Oysters\*** (50 cal) 3.25

**M&S Johnny Shuck's Oysters\*** (50 cal) 3

**Maryland Chesapeake Bay\*** (50 cal) 2.75

## 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

**Steamed Mussels**  
Tomatoes / White Wine / Herbs (890 cal) 14.3

**Seared Ahi Tuna\***  
Pickled Lipstick Peppers / Yuzu Dressing (250 cal) 15.5

**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

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

**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

**Grilled Chopped Salads**  
Chicken (630 cal) 16 | Salmon (660 cal) 17.5  
Shrimp (590 cal) 17

**Lobster Cobb Tower**  
Tarragon Ranch / Blue Cheese Crumbles / Bacon / Avocado (900 cal) 24.5

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

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

- Swordfish- Garden and Valley Seafood Honolulu HI
- Big Eye Ahi Tuna- Garden and Valley Seafood, Honolulu, HI
- Doom Pedal Pale Ale- 50 West Brewing, Cincinnati, OH
- Cheetah Lager- Rhinegeist Brewery, Cincinnati, OH
- Roma Tomatoes- Above All Produce, Benton Harbor, MI

## CHEF HYDEN'S RECOMMENDATIONS

**Hawaiian Bigeye Ahi Tuna**  
Seared Rare, Sesame Cucumber Salad, Sticky Rice (330 cal) 30

**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) 32



## SIGNATURE FISH



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

**Crab & Shrimp Stuffed Salmon** Brie / Mashed Potatoes / Vegetables (870 cal) 32

**Bourbon Glazed Salmon** Sautéed Spinach / Mashed Potatoes (720 cal) 29

**Miso Chilean Sea Bass** Udon Noodles / Stir-Fry Vegetables / Ginger-Miso Broth (1010 cal) 42

**Swordfish Casino** Lump Crab / Roasted Red Pepper / Bacon / Mushrooms Spinach Saute (880 cal) 36

**Herb Crusted Walleye** Roasted Vegetables & Potatoes / Lemon Butter (620 cal) 34

**Seared Ahi Tuna\*** Seared Rare / Sesame Cucumber Salad / Sushi Rice (330 cal) 30

**Pan Sautéed Idaho Trout** Almond Crusted / Butternut Squash Orzo (850 cal) 21

**Cedar Roasted Sixty South Salmon** Maple Whiskey Glazed / Roasted Vegetables / Citrus Arugula Salad (890 cal) 29

## SEAFOOD SPECIALTIES

**Craft Beer Battered Fish & Chips** Alaskan Cod / Chesapeake Fries / Tartar Sauce (1250 cal) 20.5

**Lump Crab Cakes** Lemon Butter / Fire Roasted Corn Salsa / Seasonal Orzo / Vegetables (1000 cal) 34

**Chesapeake Buttermilk Fried Shrimp** Chesapeake Fries / Cocktail Sauce (910 cal) 21.8

**Seared Sea Scallops** Tomato Pesto / Crab Potato Hash / Sautéed Spinach (800 cal) 33.5

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

**Shrimp and Andouille "Mac & Cheese"** Four Cheese Sauce (1780 cal) 18

**Lump Crab Stuffed Shrimp** Red Pepper White Cheddar Mash (790 cal) 28.5

**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) 31.5

**Ultimate Mixed Grill** Stuffed Shrimp / Grilled Shrimp / Crab Cake / Grilled Salmon (1400 cal) 37.8

**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) 33.8 **(8oz)** (840 cal) 38.5

**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) 27.5

**Parmesan Crusted Chicken** Lemon Caper Butter / Linguini Alfredo (1780 cal) 19

**American Kobe Style Burger\*** Mushrooms / Fontina Cheese / Red Onion Aioli (1240 cal) 17.5

GREAT WITH STEAK

SIGNATURE SIDES

SMALL BATCH MASH

Boursin Blue Cheese (220 cal) 5

Grilled Asparagus (110 cal) 8

Blue Cheese & Onion (810 cal) 8

Foie Gras Butter (320 cal) 6

Pan Roasted Mushrooms (590 cal) 9.5

Herbed Goat Cheese (950 cal) 8

Truffle Butter (390 cal) 4

Lobster Mashed Potatoes (720 cal) 12

Red Pepper White Cheddar (560 cal) 7

Lobster Tail (250 cal) 13.5

Off the Cob Street Corn (840 cal) 7

## 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. \*Contain, or may contain raw or undercooked ingredients. \*Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness.

Managing Director Brad Reinhart Executive Chef Erik Hyden