

OYSTER BAR

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

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 | 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

Coconut Shrimp
Orange Horseradish Marmalade (470 cal) 13

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

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) 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

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

ENTRÉE SALADS

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

Santa Fe Shrimp Salad
Roasted Corn Salsa / Avocado / Cilantro Dressing (760 cal) 15.8

CHEF HYDEN'S RECOMMENDATIONS

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

Northwest Salmon Sauté
Wild Mushrooms, Asparagus, Hazelnuts and Fresh Raspberries in a Lemon Cream Sauce Served with Steamed Rice (860 cal) 13.5

FRESH FISH SMALL PLATES

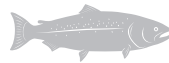
4 ounce cuts of exotic fresh fish, paired with award-winning preparations to provide small plates of tantalizing flavors.

Grilled Swordfish
Lump Crab / Bacon / Roasted Red Peppers / Lemon Butter / Mushroom Spinach Sauté (450 cal) 16.99

Skillet Blackened Open Blue Cobia
Off The Cob Street Corn / Black Bean Puree / Cilantro Lime Butter (440 cal) 18

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

Herb Broth Chilean Sea Bass
Roasted Fingerling Potato / Sundried Tomato / Spinach / Herb Broth (580 cal) 20.5



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

Bourbon Glazed Salmon Sautéed Spinach / Mashed Potatoes (620 cal) 21

Herb Crusted Walleye Roasted Vegetables & Potatoes / Lemon Butter (580 cal) 23

Pan Sautéed Idaho Trout Almond Crusted / Butternut Squash Orzo (850 cal) 18

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

SANDWICHES & BURGERS

Served with French Fries & House Made Pickles

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

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

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) 12.5

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

LUNCH ENTRÉES

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

Parmesan Crusted Chicken Lemon Caper Butter / Linguini Alfredo (1780 cal) 16.8

Salmon Pesto Rigatoni Asparagus / Mushrooms / Artichoke / Cream Sauce (1010 cal) 16.5

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

Enhance with a Small Batch Mash for \$4

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

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	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	Pancetta Potato & Brussels (340 cal) 8	

TWO COURSE LUNCH SPECIAL - \$16

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)
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% - 18% 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.