

## OYSTER BAR

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

Each

M&S Cali Kumo Oysters\* (50 cal) 3.5

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

Maryland Chesapeake Bay\* (50 cal) 2.75

### ICE IT

#### Experience an Exquisite pairing

Top your oyster with finely shaved flavored ice. Your choice:  
Cucumber Dill (100 cal) | Watermelon Mint (90 cal)  
Yuzu Jalapeño (90 cal)  
Add \$1.50 Half Dozen

## APPETIZERS

Ancho Chili Charred Octopus  
Jicama Chimichurri / White Beans (580 cal) 16

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

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

Coconut Shrimp  
Orange Horseradish Marmalade (470 cal) 12.8

Lump Crab Cake  
Fire Roasted Corn Salsa (730 cal) 16.5

Steamed Mussels  
Tomatoes / White Wine / Herbs (890 cal) 14 | sm  
(470 cal) 7

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

## 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) 8.7 | Bowl (670 cal) 14.8

Hearts of Romaine Caesar  
Parmesan Crisp / Garlic Croutons (490 cal) 9.5

10 Greens Chopped Salad  
Bacon / Blue Cheese Crumbles / Olives / Tomatoes  
(440 cal) 8.7

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

Tuscan Kale Salad  
Fuji Apples / Spiced Pecans / Feta / Warm Bacon  
Apple Vinaigrette (290 cal) 9

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

Lobster Cobb Tower  
Tarragon Ranch / Blue Cheese Crumbles / Bacon  
Avocado (900 cal) 22.5

Entrée Caesar Salad  
Grilled Chicken (820 cal) 14.5  
Grilled Salmon (890 cal) 17.5  
Calamari "Fritto Misto" (860 cal) 15.5

Grilled Chopped Salads  
Chicken (630 cal) 14.5 | Salmon (660 cal) 16.5  
Shrimp (590 cal) 16.5

Santa Fe Shrimp Salad  
Roasted Corn Salsa / Avocado / Cilantro Dressing  
(760 cal) 15.5

## CHEF HYDEN'S RECOMMENDATIONS

**Hawaiian Mahi Mahi**  
Simply Grilled and Served with Pancetta  
Roasted Fingerling Potatoes, Cippolini  
Onions and Crispy Brussels Sprouts tossed  
with Balsamic Reduction (650 cal)  
25

**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.

**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) 20

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

**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

**Baked Cod** Buttered Bread Crumbs / Mashed Potatoes / Fresh Vegetables (1400 cal) 16

**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

## 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) 12.8

**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) 12

**Crispy Cod Sandwich** Malt Vinegar Aioli / Coleslaw / Fries (1200 cal) 12

## 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) 15

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

**Crispy Fish Tacos** Cilantro Aioli / Southwest Jicama Slaw / Black Beans (970 cal) 11.8

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

**Shrimp and Andouille "Mac & Cheese"** Four Cheese Sauce (1780 cal) 14

**Lump Crab Cake** Lemon Butter / Fire Roasted Corn Salsa / Seasonal Orzo / Vegetables (1000 cal) 23

**Northwest Salmon Sauté** Foraged Mushroom / Asparagus / Shallots / Hazelnut / Lemon Cream (860 cal) 13.5

**Salmon Pesto Rigatoni** Asparagus / Mushrooms / Artichoke / Cream Sauce (1010 cal) 15.8

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

**McCormick's Seafood Trio** Grilled Shrimp / Stuffed Shrimp / Grilled Salmon (1080 cal) 25.5

**Ultimate Mixed Grill** Stuffed Shrimp / Grilled Shrimp / Crab Cake / Grilled Salmon (1400 cal) 35

## STEAKS & SPECIALTY MEATS

Enhance with a Small Batch Mash for \$4

**Center Cut Filet Mignon\* (6oz)** (700 cal) 32.5 **(8oz)** (840 cal) 37

**U.S.D.A. Choice New York Strip\* (13oz)** (1130 cal) 39

**Dry Rubbed Black Angus Ribeye Steak - Center Cut\* (13oz)** (1380 cal) 38

**Beef Medallions Bordelaise\*** Bordelaise Sauce / Roasted Mushroom / Spinach Saute (630 cal) 24

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

Off the Cob Street Corn (840 cal) 7

## TWO COURSE LUNCH SPECIAL - \$16

Offered Monday - Friday Not available on Holidays

STARTER OPTIONS

ENTRÉE OPTIONS

Clam Chowder (160 cal)

Fish N Chip & Shrimp (1010 cal)

Walnut Mixed Greens (450 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.

Managing Director Brad Reinhart Executive Chef Erik Hyden

MSCN 11/20/2018