

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) 3.8

M&S Johnny Shuck's Oysters* (50 cal) 2.9

Chesapeake Bay, VA Stingray* (50 cal) 2.8

APPETIZERS

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

Buttermilk Fried Oysters
Horseradish Slaw / Cilantro Jalapeno Aioli (340 cal) 11.5

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

Lump Crab Cake
Fire Roasted Corn Salsa (730 cal) 15.5

Shrimp Kisses
Pepper Jack Cheese / Bacon Wrapped / Fire Roasted Corn Salsa / Onion Strings (690 cal) 14.5

CAB NY Strip Carpaccio*
Garlic Parmesan Aioli (1050 cal) 14

Crab Dip
Crisp Pita Chips / Pico de Gallo (720 cal) 12.5

Tableside Tartare*
Ahi Tuna / Dijon / Capers / Onions / Chopped Egg (210 cal) 13

Crispy Buttermilk Fried Sea Scallops
Horseradish Slaw / Lemon Tabasco Aioli (250 cal) 15

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

SOUPS & SALADS

New England Clam Chowder
Award Winning / Clams / Potato / Bacon
Cup (160 cal) 6.5 | Bowl (240 cal) 7.5

Maine Lobster Bisque
Sherry Cream
Cup (400 cal) 8.7 | Bowl (670 cal) 14.3

Maryland Style Crab Soup Cup (100 cal) 6.5
Bowl (160 cal) 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) 8.3

Walnut Mixed Greens
Candied Walnuts / Blue Cheese Crumbles / Balsamic Vinaigrette (450 cal) 8.5

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 or Caesar Salad to any entrée for 5 -

ENTRÉE SALADS

Lobster Cobb Tower
Tarragon Ranch / Blue Cheese Crumbles / Bacon Avocado (900 cal) 22

Entrée Caesar Salad
Grilled Chicken (820 cal) 13.5
Grilled Salmon (890 cal) 16.5
Calamari "Fritto Misto" (860 cal) 14.5

Grilled Chopped Salads
Chicken (630 cal) 14 | Salmon (660 cal) 16
Shrimp (590 cal) 16

Blackened Organic Salmon Caesar
Romaine / Pico de Gallo / Fire Roasted Corn Salsa / Fried Onion Strings (860 cal) 23

CHEF SERRANO'S RECOMMENDATIONS

Pan Seared Mahi Mahi
Served with a Wild Mushroom Risotto, Roasted Tomato Confit, and Fresh Herbs (390 cal) 25

Sesame Crusted Hawaiian Ahi Tuna*
Sesame Crusted Seared Ahi Tuna served with Wasabi Mashed Potatoes, Pan Braised Baby Bok Choy and a Mongolian Pepper Sauce (760 cal) 26

FRESH FISH SMALL PLATES

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

Blackened Swordfish
Lump Crab / Lemon Butter / Jalapeno Grits / Corn Salsa / Chili Oil (410 cal) 17

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 (420 cal) 21

Herb Broth Chilean Sea Bass
Roasted Fingerling Potato / Sundried Tomato / Spinach / Herb Broth (580 cal) 19.5



SIGNATURE FISH



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

Open Blue Cobia Skillet Blackened / Black Bean Puree / Off the Cob Street Corn (710 cal) 20

Crab & Shrimp Stuffed Salmon Brie / Mashed Potatoes / Vegetables (870 cal) 24

Pan Seared Mahi Mahi Mushroom Risotto / Tomato Confit / Fresh Herbs (390 cal) 25

Bourbon Glazed Salmon Sautéed Spinach / Mashed Potatoes (620 cal) 19

Swordfish Casino Lump Crab / Roasted Red Pepper / Bacon / Mushrooms Spinach Sauté (880 cal) 25

Herb Crusted Whitefish Roasted Vegetables & Potatoes / Lemon Butter (650 cal) 24

Seared Ahi Tuna* Seared Rare / Sesame Cucumber Salad / Sushi Rice (330 cal) 25

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) 12.5

MS **Lump Crab Cake Sandwich + Chowder*** Poblano Tartar / Fries / Cup of Clam Chowder (890 cal) 18.5

Roasted Turkey Sandwich Peppered Bacon / Avocado / Tomatoes / Red Onion Aioli (990 cal) 11.5

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) 11.5

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) 14.5

Chesapeake Buttermilk Fried Shrimp Chesapeake Fries / Cocktail Sauce (910 cal) 15.5

Craft Beer Battered Fish & Chips Alaskan Cod / Chesapeake Fries / Tartar Sauce (1250 cal) 16

Lump Crab Cake Chesapeake Fries (1190 cal) 22

Seared Sea Scallops Tomato Pesto / Crab Potato Hash / Sautéed Spinach (800 cal) 31

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

Beef Medallions Bordelaise* Roasted Mushroom / Spinach Sauté (630 cal) 23

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

Ultimate Mixed Grill Stuffed Shrimp / Grilled Shrimp / Crab Cake / Grilled Salmon (1400 cal) 34

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) 11.5

Crispy Fish Tacos Cilantro Aioli / Southwest Jicama Slaw / Black Beans (970 cal) 11.5

Shrimp and Andouille "Mac & Cheese" Four Cheese Sauce (1780 cal) 13.8

Northwest Salmon Sauté Mushrooms / Asparagus / Hazelnuts / Lemon Cream Sauce (860 cal) 13.3

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)
BBQ Shrimp & Grits (1190 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 Amy Feutz Executive Chef Daniel Serrano

MSCO 11/2/2018