

## 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

**Canadian Malpeques\*** (50 cal) 3.2

**Chesapeake Bay, VA Stingray\*** (50 cal) 2.8

## APPETIZERS

**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) 15.3

**Buttermilk Fried Oysters**  
Horseradish Slaw / Cilantro Jalapeno Aioli (340 cal) 12

**Chilled Jumbo Shrimp Cocktail**  
(160 cal) 16.3 | sm (100 cal) 9

**Lump Crab Cake**  
Fire Roasted Corn Salsa (730 cal) 16

**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

**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) 6.6 | Bowl (240 cal) 7.7

**Maine Lobster Bisque**  
Sherry Cream Cup (400 cal) 8.7 | Bowl (670 cal) 14.5

**Hearts of Romaine Caesar**  
Parmesan Crisp / Garlic Croutons (490 cal) 9.7

**10 Greens Chopped Salad**  
Bacon / Blue Cheese Crumbles / Olives / Tomatoes (440 cal) 8.5

**Walnut Mixed Greens**  
Candied Walnuts / Blue Cheese Crumbles / Balsamic Vinaigrette (450 cal) 8.7

**Arugula Salad**  
Toasted Almonds / Goat Cheese / Raspberry Vinaigrette (150 cal) 7

**Heirloom Tomato Caprese**  
Fresh Mozzarella / Basil / Balsamic Reduction (80 cal) 11

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) 22.5

**Entrée Caesar Salad**  
Grilled Chicken (820 cal) 14.5  
Grilled Salmon (890 cal) 16.8  
Calamari "Fritto Misto" (860 cal) 14.8

**Grilled Chopped Salads**  
Chicken (630 cal) 15 | Salmon (660 cal) 17  
Shrimp (590 cal) 16.5

## CHEF SERRANO'S RECOMMENDATIONS

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

**Swordfish Kina**  
Grilled, Topped with Orange Fennel Salad. Served with Seasonal Cous Cous and Steamed Asparagus (620 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.

**Sesame Crusted Ahi Tuna\***  
Wasabi Mashed Potatoes / Baby Bok Choy / Mongolian Pepper Sauce (510 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**  
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) 19.5



## 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) 24

**Herb Crusted Alaskan Halibut** Roasted Vegetable & Potatoes / Lemon Butter (620 cal) 39

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

**Hawaiian Bigeye Ahi Tuna\*** Seared Rare / Sesame Cucumber Salad / Sticky Rice (330 cal) 25

**Hawaiian Swordfish** Simply Grilled / Scampi Style Sea Scallops / Seasonal Vegetables / Mashed Potatoes (1060 cal) 32

**Cedar Roasted Sixty South Salmon** Maple Whiskey Glazed / Roasted Vegetables / Citrus Arugula Salad (890 cal) 26

## 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) 13

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

**Lobster & Shrimp Roll + Chowder** Butter Toasted Roll / Chesapeake Fries / Cup of Clam Chowder (710 cal) 17

**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

## LUNCH ENTRÉES

**Blackened Chicken Fettuccini** Mushrooms / Bell Peppers / Cajun Cream Sauce (1430 cal) 15

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

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

**Lump Crab Cake** Chesapeake Fries (1190 cal) 22.5

**Seared Sea Scallops** Tomato Pesto / Crab Potato Hash / Sautéed Spinach (800 cal) 31.5

**Shrimp Linguini** Pancetta / Peas / Tomato Alfredo Sauce (1260 cal) 16.5

**Lump Crab Stuffed Shrimp** Red Pepper White Cheddar Mash (790 cal) 20

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

**Ultimate Mixed Grill** Stuffed Shrimp / Grilled Shrimp / Crab Cake / Grilled Salmon (1400 cal) 34.5

**Twin North Atlantic Lobster Tails** Lobster Bisque Mashed Potatoes (720 cal) 35 or Three Tails (920 cal) 46

## STEAKS & SPECIALTY MEATS

**Center Cut Filet Mignon\*** (6oz) (700 cal) 31.8 (8oz) (840 cal) 36.5

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

**Dry Rubbed Black Angus Ribeye Steak - Center Cut\*** (13oz) (1380 cal) 37.5

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

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

GREAT WITH STEAK	SIGNATURE SIDES	SMALL BATCH MASH
Boursin Blue Cheese (220 cal) 5	Grilled Asparagus (110 cal) 8	Boursin & Mushroom (960 cal) 8
Truffle Butter (390 cal) 4	Pan Roasted Mushrooms (590 cal) 9	Herbed Goat Cheese (950 cal) 8
Lobster Tail (250 cal) 13.5	Mushroom Spinach Saute (340 cal) 7.5	Red Pepper White Cheddar (560 cal) 7
Oscar Style (220 cal) 8.5	Lobster Mashed Potatoes (720 cal) 12	

## 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)  
Northwest Salmon Sauté (860 cal)  
Crispy Fried Cod Sandwich (1200 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.