

OYSTER BAR

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

Each

M&S Cali Kumamoto Oysters* (50 cal) 3

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

New Jersey Blue Point* (50 cal) 3

APPETIZERS

Calamari "Fritto Misto"

Roasted Tomato Sauce / Cilantro Jalapeño Aioli (500 cal) 14.5

Steamed Mussels

Tomatoes / White Wine / Herbs (890 cal) 13.8

Seared Ahi Tuna*

Pickled Lipstick Peppers / Yuzu Dressing (250 cal) 15.3

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

Coconut Shrimp

Orange Horseradish Marmalade (470 cal) 12.5

Lump Crab Cake

Fire Roasted Corn Salsa (730 cal) 16

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) 6.7 | 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

Grilled Chopped Salads

Chicken (630 cal) 15 | Salmon (660 cal) 17 Shrimp (590 cal) 16.5

Lobster Cobb Tower

Tarragon Ranch / Blue Cheese Crumbles / Bacon / Avocado (900 cal) 23.8

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

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

- NoDa Brewery Charlotte, NC- Jam Session American Pale Ale
- Olde Mecklenburg Brewery Charlotte, NC- Olde Mecklenburg Copper Ale
- Legion Brewing Charlotte, NC- Juicy Jay India Pale Ale
- The Chefs Garden Huron, OH- Beyond Organic Baby Beets, Micro Greens
- Garden & Valley Isle Seafood, Honolulu, HI- Big Eye Ahi Tuna

CHEF HUFF'S RECOMMENDATIONS

Pan Seared Snapper*

Served with a Wild Mushroom Risotto, Roasted Tomato Confit, and Fresh Herbs (470 cal) 30

Hawaiian Bigeye Ahi Tuna*

Sesame Crusted, Wasabi Mashed, Baby Bok Choy, Mongolian Black Pepper Sauce (790 cal) 30
Our Bigeye Ahi Tuna was caught in the deep waters of the Pacific and shipped overnight from the Honolulu Fish Auction



SIGNATURE FISH



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

Open Blue Cobia + Shrimp Scampi Simply Grilled / Scampi Style Shrimp / Roasted Vegetables (1070 cal) 36

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

Bourbon Glazed Salmon* Sauteed Spinach / Mashed Potatoes (720 cal) 28

Herb Broth Sea Bass* Roasted Fingerling Potato / Sundried Tomato / Spinach / Herb Broth (700 cal) 42

Blackened Snapper* Crab Meat Saute / Andouille Mashed Potatoes / Spinach (840 cal) 35

Swordfish Casino* Lump Crab / Roasted Red Pepper / Bacon / Mushrooms Spinach Saute (880 cal) 28

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

Grilled Sixty South Salmon Asparagus / Spring Peas / Green Onions / Roasted Mushrooms / Basil Pesto (570 cal) 29

SEAFOOD SPECIALTIES

Craft Beer Battered Fish & Chips Alaskan Cod / Chesapeake Fries / Tartar Sauce (1250 cal) 20.3

Lump Crab Cakes Chesapeake Fries (1190 cal) 33

Seared Sea Scallops Roasted Corn Hash / Avocado Cilantro Lime Puree (750 cal) 32.5

Chesapeake Buttermilk Fried Shrimp Chesapeake Fries / Cocktail Sauce (910 cal) 21.3

Salmon Pesto Rigatoni Asparagus / Mushrooms / Artichoke / Cream Sauce (1010 cal) 17.8

Shrimp and Andouille "Mac & Cheese" Four Cheese Sauce (1780 cal) 17.8

Lump Crab Stuffed Shrimp Red Pepper White Cheddar Mash (790 cal) 27.5

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) 30.5

Ultimate Mixed Grill Stuffed Shrimp / Grilled Shrimp / Crab Cake / Grilled Salmon (1400 cal) 36.8

Filet & Stuffed Shrimp* Perfect Pair / Steamed Vegetables (1000 cal) 39

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) 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* (14oz) (1380 cal) 39

Beef Medallions Bordelaise* Bordelaise Sauce / Roasted Mushroom / Spinach Saute (630 cal) 26.5

Blackened Chicken Fettuccini Mushrooms / Bell Peppers / Cajun Cream Sauce (1430 cal) 16

GREAT WITH STEAK

Boursin Blue Cheese (220 cal) 5

Truffle Butter (390 cal) 4

Truffle Frites (400 cal) 6

Lobster Tail (250 cal) 13.5

SIGNATURE SIDES

Grilled Asparagus (110 cal) 8

Pan Roasted Mushrooms (590 cal) 9

Lobster Mashed Potatoes (720 cal) 12

Off the Cob Street Corn (840 cal) 7

SMALL BATCH MASH

Blue Cheese & Onion (810 cal) 4

Boursin & Mushroom (960 cal) 4

Red Pepper White Cheddar (560 cal) 4

HAPPY HOUR

"#1 Happy Hour in America" - USA TODAY

Hand Crafted Cocktails & 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. *Items may be cooked to order, are served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

Managing Director **Kenneth Machak** Executive Chef **Billy Huff**