

OYSTER BAR

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

Each

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

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

Massachusetts Wellfleet* (50 cal) 3

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

Coconut Shrimp

Orange Horseradish Marmalade (470 cal) 12

Lump Crab Cake

Fire Roasted Corn Salsa (730 cal) 15.5

Steamed Mussels

Tomatoes / White Wine / Herbs (890 cal) 13.5 | sm (470 cal) 6.8

Shrimp Kisses

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

Tableside Tartare*

Ahi Tuna / Dijon / Capers / Onions / Chopped Egg (210 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

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

The Iceberg Wedge

Bacon / Blue Cheese Crumbles / Diced Tomatoes (400 cal) 8

Walnut Mixed Greens

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

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

Grilled Wild Isle Salmon Caesar

Romaine / Rustic Croutons / Parmesan Crisp (880 cal) 23

CHEF HUFF'S RECOMMENDATIONS

Hawaiian Mahi Mahi

Simply Grilled and Served with Pancetta Roasted Fingerling Potatoes, Cippollini Onions and Crispy Brussels Sprouts tossed with Balsamic Reduction (650 cal) 24

Cedar Roasted Atlantic Salmon

A Berry Reduction, and Served with Fresh Roasted Vegetables (450 cal) 19

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

Herb Broth Chilean Sea Bass

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

Grilled Wild Isles Sustainable Salmon*

Beets / Cipollini Onions / Asparagus / Black Pepper Horseradish Sauce (380 cal) 21

Blackened Open Blue Cobia

Lump Crab / Jalapeno Grits / Corn Salsa / Chili Oil (370 cal) 20



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

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

Herb Crusted Snapper Roasted Vegetables & Potatoes / Lemon Butter (600 cal) 25

Grilled Wild Isles Sustainable Salmon* Beets / Cipollini Onions / Asparagus / Black Pepper Horseradish Sauce (480 cal) 23

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

Cajun Shrimp Wrap Bacon / Poblano Tartar / Pepper Jack / Cheddar Cheese / Fries (970 cal) 13

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) 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

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

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

Dry Rubbed Ribeye Steak - Center Cut* (13oz) (1380 cal) 38.5

Salmon Pesto Rigatoni Asparagus / Mushrooms / Artichoke / Cream Sauce (1010 cal) 15.5

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

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

Blackened Chicken Fettuccini Mushrooms / Bell Peppers / Cajun Cream Sauce (1430 cal) 14.5

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

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

- Jam Session American Pale Ale NoDa Brewery Charlotte, NC
- Olde Mecklenburg Copper Ale Olde Mecklenburg Brewery Charlotte, NC
- Juicy Jay India Pale Ale Legion Brewing Charlotte, NC
- Browning Farms, Morganton NC
- Sunny Creek Farms, Tryon NC
- Southern Growers, Kinston NC

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

MSCP 11/20/2018