

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

Connecticut Blue Point* (50 cal) 2.5

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

M&S **Steamed Mussels**
Tomatoes / White Wine / Herbs (890 cal) 14

Seared Ahi Tuna*
Pickled Lipstick Peppers / Yuzu Dressing (250 cal) 15

Chilled Jumbo Shrimp Cocktail (160 cal) 16

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

Coconut Shrimp
Orange Horseradish Marmalade (470 cal) 12.8

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

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

Tablesides 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) 6.7 | 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

Romano Chicken Chop Salad
Pan-Seared / Parmesan Crusted / Bacon / Blue
Cheese / Balsamic Vinaigrette (950 cal) 17

Lobster Cobb Tower
Tarragon Ranch / Blue Cheese Crumbles / Bacon /
Avocado (900 cal) 24

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

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

- Chadwick Creek Oyster CO. Chadwick Creek, Bayboro NC
- Bodie Island Oysters, Roanoke Sound, NC
- Sunny Creek Farms, Tryon NC
- Browning Farms, Morganton NC
- Legion Brewery, NC
- Old Mecklenburg Brewery, NC (OMB)

CHEF POIRIER'S RECOMMENDATIONS

Blackened Mahi Mahi
Topped with Sautéed Lump Crab Meat,
Served with Andouille Mashed Potatoes,
and Sautéed Spinach (810 cal)
33

Crab & Shrimp Stuffed Salmon
Stuffed with a Blend of Crab Meat, Shrimp, Brie
Cheese, Artichoke Hearts, Sundried Tomatoes
and Arugula served with Mashed Potatoes
and Seasonal Vegetables (870 cal)
32



SIGNATURE FISH



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

Open Blue Cobia Skillet Blackened / Black Bean Puree / Off the Cob Street Corn (620 cal) 36

Atlantic Salmon En Croute* Boursin Cheese / Wild Mushrooms / Sautéed Spinach (660 cal) 30

Cedar Roasted Atlantic Salmon* Berry Reduction / Roasted Vegetables (540 cal) 30

Herb Broth Sea Bass Roasted Fingerling Potato / Sundried Tomato / Spinach / Herb Broth (700 cal) 41

Sesame Crusted Ahi Tuna* Wasabi Mashed Potatoes / Baby Bok Choy / Mongolian Pepper Sauce (790 cal) 34

Grilled Wild Isles Sustainable Salmon* Beets / Cipollini Onions / Asparagus / Black Pepper Horseradish Sauce (580 cal) 34

Grilled Swordfish Roasted Fingerlings / Cipollini Onions / Brussels Sprouts / Pancetta (770 cal) 32

SEAFOOD SPECIALTIES

Craft Beer Battered Fish & Chips Alaskan Cod / Chesapeake Fries / Tartar Sauce (1250 cal) 20

Lump Crab Cakes Lemon Butter / Fire Roasted Corn Salsa / Seasonal Orzo / Vegetables (1000 cal) 34

Miso Seared Sea Scallops Mushroom Edamame Risotto / Sweet Chili Beurre Blanc (830 cal) 33

Chesapeake Buttermilk Fried Shrimp Chesapeake Fries / Cocktail Sauce (910 cal) 21

Classic Shrimp Scampi Linguini / Garlic / White Wine / Fresh Herbs (1770 cal) 23.5

Salmon Pesto Rigatoni* Asparagus / Mushrooms / Artichoke / Cream Sauce (1010 cal) 18

Lump Crab Stuffed Shrimp Red Pepper White Cheddar Mash (790 cal) 28.5

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) 31

Ultimate Mixed Grill* Stuffed Shrimp / Grilled Shrimp / Crab Cake / Grilled Salmon (1400 cal) 37.5

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) 33.5 **(8oz)** (840 cal) 38

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

Dry Rubbed Black Angus Ribeye Steak - Center Cut* (14oz) (1380 cal) 39.5

Dry Rubbed Black Angus Ribeye Steak - Bone In* (20oz) (1760 cal) 46

Beef Medallions Bordelaise* Bordelaise Sauce / Roasted Mushroom / Spinach Saute (630 cal) 27

Blackened Chicken Fettuccini Mushrooms / Bell Peppers / Cajun Cream Sauce (1430 cal) 17

American Kobe Style Burger* Mushrooms / Fontina Cheese / Red Onion Aioli (1240 cal) 17

| GREAT WITH STEAK | SIGNATURE SIDES | SMALL BATCH MASH |
|---------------------------------|--|--------------------------------------|
| Au Poivre (160 cal) 5 | Grilled Asparagus (110 cal) 8 | Blue Cheese & Onion (810 cal) 8 |
| Boursin Blue Cheese (220 cal) 5 | Pan Roasted Mushrooms (590 cal) 9.5 | Truffle Chive (1010 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 | Pancetta Potato & Brussels (340 cal) 8 | |
| | Truffle Mac & Cheese (680 cal) 8 | |

PRIVATE PARTIES AND CELEBRATIONS

THE PERFECT PLACE FOR YOUR PERFECT EVENT

An ideal setting for business meetings, rehearsal dinners, birthdays, anniversaries and more. Our dedicated team is prepared to create a perfect event for you and your guests.

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 Mike Sidorovich Executive Chef Mike Poirier

MSCU 11/20/2018