

OYSTER BAR

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

Each

M&S Cali Kumo Oysters* (50 cal) 3.8
M&S Johnny Shuck's Oysters* (50 cal) 2.6
Connecticut Blue Point* (50 cal) 3
Virginia Chincoteague* (50 cal) 2.6

APPETIZERS

Ancho Chili Charred Octopus
Jicama Chimichurri / White Beans (580 cal) 16.5
Calamari "Fritto Misto"
Roasted Tomato Sauce / Cilantro Jalapeño Aioli (500 cal) 14.5
Steamed Mussels
Tomatoes / White Wine / Herbs (890 cal) 14.3
Seared Ahi Tuna*
Pickled Lipstick Peppers / Yuzu Dressing (250 cal) 15.5
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) 13
Lump Crab Cake
Fire Roasted Corn Salsa (730 cal) 17
Tableside Tartare*
Ahi Tuna / Dijon / Capers / Onions / Chopped Egg (210 cal) 13.5
Chilled Seafood Platter*
Shrimp/ Lobster/ King Crab/ Oysters/ Scallops
Serves two (630 cal) 40 | Serves four (1060 cal) 80
Serves six (1510 cal) 120
Dynamite Scallop
Scallop on Half Shell / Dynamite Topping / Basil Oil (170 cal) 17

SOUPS & SALADS

New England Clam Chowder
Award Winning / Clams / Potato / Bacon
Cup (160 cal) 6.8 | Bowl (240 cal) 8
Maine Lobster Bisque
Sherry Cream
Cup (400 cal) 8.9 | Bowl (670 cal) 14.9
Maryland Style Crab Soup Cup (100 cal) 6.8
Bowl (160 cal) 8

Hearts of Romaine Caesar
Parmesan Crisp / Garlic Croutons (490 cal) 9.8
10 Greens Chopped Salad
Bacon / Blue Cheese Crumbles / Olives / Tomatoes (440 cal) 8.9
Walnut Mixed Greens
Candied Walnuts / Blue Cheese Crumbles / Balsamic Vinaigrette (450 cal) 8.9
Arugula Salad
Toasted Almonds / Goat Cheese / Raspberry Vinaigrette (150 cal) 7
Grilled Chopped Salads
Chicken (630 cal) 16 | Salmon (660 cal) 17.5
Shrimp (590 cal) 17
Lobster Cobb Tower
Tarragon Ranch / Blue Cheese Crumbles / Bacon / Avocado (900 cal) 24.5

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

CHEF MENDOZA'S RECOMMENDATIONS

Stuffed Halibut
Crab, Shrimp, Brie, Mashed Potatoes, Grilled Asparagus & a Tomato Dill Butter (1220 cal) 42

Rockfish Imperial
Oven Roasted with a Crab Imperial Topping Served with a Brussels and Sweet Potato Hash (890 cal) 36



SIGNATURE FISH



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

Pan Seared Cobia Mushroom Risotto / Tomato Confit / Fresh Herbs (520 cal) 33

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

Whiskey Glazed Salmon Whiskey Glazed / Seared Tomato / Sauteed Spinach (720 cal) 31

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

Hawaiian Bigeye Ahi Tuna* Sesame Crusted / Wasabi Mashed / Baby Bok Choy / Mongolian Black Pepper Sauce (790 cal) 30

Grilled Swordfish Roasted Fingerlings / Cipollini Onions / Brussels Sprouts / Pancetta (770 cal) 30

Grilled Sixty South Salmon Beets / Cipollini Onions / Asaragus / Black Pepper Horseradish Sauce (590 cal) 30

SEAFOOD SPECIALTIES

Craft Beer Battered Fish & Chips Alaskan Cod / Chesapeake Fries / Tartar Sauce (1250 cal) 20.5

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

Seared Sea Scallops Roasted Corn Hash / Avocado Cilantro Lime Puree (750 cal) 33.5

Chesapeake Buttermilk Fried Shrimp Chesapeake Fries / Cocktail Sauce (910 cal) 21.8

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

New England Clam & Mussel Linguini Chopped Clams / Black Mussels / White Wine Garlic Sauce (1380 cal) 21



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) 31.5

Ultimate Mixed Grill Stuffed Shrimp / Grilled Shrimp / Crab Cake / Grilled Salmon (1400 cal) 37.8

Filet & Crab Cake* The Perfect Pair / Seasonal Vegetables (1090 cal) 43

STEAKS & SPECIALTY MEATS

Enhance with a Small Batch Mash for \$4

Center Cut Filet Mignon* (6oz) (700 cal) 33.8 **(8oz)** (840 cal) 38.5

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

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

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

Beef Medallions Bordelaise* Bordelaise Sauce / Roasted Mushroom / Spinach Saute (630 cal) 27.5

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

American Kobe Style Burger* Mushrooms / Fontina Cheese / Red Onion Aioli (1240 cal) 17.5

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) 9.5
Lobster Mashed Potatoes (720 cal) 12
Pancetta Potato & Brussels (340 cal) 8

SMALL BATCH MASH

Blue Cheese & Onion (810 cal) 8
Boursin & Mushroom (960 cal) 8
Red Pepper White Cheddar (560 cal) 7

FATHER'S DAY
SUNDAY, JUNE 16TH

TREAT DAD TO STEAK & SEAFOOD
THIS FATHERS DAY!
MAKE YOUR RESERVATION TODAY!

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 Abdel Abaezzahra