

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 | sm (320 cal) 7.3

Seared Ahi Tuna*
Pickled Lipstick Peppers / Yuzu Dressing (250 cal) 15.5

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

Coconut Shrimp
Orange Horseradish Marmalade (470 cal) 13

Lump Crab Cake
Fire Roasted Corn Salsa (730 cal) 17

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

Open Blue Cobia Crudo*
Baby Heirloom Tomatoes / Olives / Lemon Caper Vinaigrette (270 cal) 13

Dynamite Scallop
Scallop on Half Shell / Dynamite Topping / Basil Oil (170 cal) 17

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) 6.7 | 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

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) 22.8

Entrée Caesar Salad
Grilled Chicken (820 cal) 15.5
Grilled Salmon (890 cal) 17.8
Calamari "Fritto Misto" (860 cal) 15.8

Grilled Chopped Salads
Chicken (630 cal) 15.5 | Salmon (660 cal) 17.5
Shrimp (590 cal) 16.8

Warm Grilled Shrimp & Fruit Salad
Spinach / Dried Fruit / Almonds / Goat Cheese / White Balsamic (840 cal) 17

CHEF MENDOZA'S RECOMMENDATIONS

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

Stuffed Halibut
Crab, Shrimp, Brie, Mashed Potatoes, Grilled
Asparagus & a Tomato Dill Butter (1220 cal)
34

FRESH FISH SMALL PLATES

4 ounce cuts of exotic fresh fish, paired with award-winning preparations
to provide small plates of tantalizing flavors.

<p>Blackened Rockfish Lump Crab / Lemon Butter / Jalapeno Grits / Corn Salsa / Chili Oil (380 cal) 17.5</p> <p>Grilled Swordfish Lump Crab / Bacon / Roasted Red Peppers / Lemon Butter / Mushroom Spinach Sauté (450 cal) 17.5</p>	<p>Skillet Blackened Open Blue Cobia Off The Cob Street Corn / Black Bean Puree / Cilantro Lime Butter (440 cal) 21</p> <p>Herb Broth Chilean Sea Bass Roasted Fingerling Potato / Sundried Tomato / Spinach / Herb Broth (580 cal) 20.5</p>
---	--



SIGNATURE FISH



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

Pan Seared Cobia Mushroom Risotto / Tomato Confit / Fresh Herbs (450 cal) 27

Crab & Shrimp Stuffed Salmon Brie / Mashed Potatoes / Vegetables (870 cal) 26

Whiskey Glazed Salmon Whiskey Glazed / Seared Tomato / Sautéed Spinach (720 cal) 27

Hawaiian Bigeye Ahi Tuna* Sesame Crusted / Wasabi Mashed / Baby Bok Choy / Mongolian Black
Pepper Sauce (760 cal) 26

Rockfish Imperial Oven Roasted / Crab Imperial Topped / Brussels & Sweet Potato Hash (890 cal) 30

Grilled Sixty South Salmon Beets / Cipollini Onions / Asparagus / Black Pepper Horseradish Sauce (380 cal) 23

SANDWICHES & BURGERS

Served with French Fries & House Made Pickles

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

McCormick's Cheeseburger* Lettuce / Tomato / Onion / Cheddar Cheese / French Fries (1010 cal) 13.5

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

A1 Blue Burger* Bacon Jam / Onion Rings / Blue Cheese / A1 Aioli / Arugula (1420 cal) 16

Ben Franklin Burger* Bacon Jam / Taylor Pork Roll / Fried Egg / Cheddar Cheese / Arugula (1570 cal) 16

Grilled Chicken Sandwich Bacon / Roasted Red Peppers / Gruyere Cheese (990 cal) 12.5

LUNCH ENTRÉES

Blackened Chicken Fettuccini Mushrooms / Bell Peppers / Cajun Cream Sauce (1430 cal) 15.5

Chesapeake Buttermilk Fried Shrimp Chesapeake Fries / Cocktail Sauce (910 cal) 16

Crispy Fish Tacos Cilantro Aioli / Southwest Jicama Slaw / Black Beans (970 cal) 12.8

Craft Beer Battered Fish & Chips Alaskan Cod / Chesapeake Fries / Tartar Sauce (1250 cal) 16.8

Lump Crab Cake Lemon Butter / Fire Roasted Corn Salsa / Seasonal Orzo / Vegetables (1000 cal) 23.5

Salmon Pesto Rigatoni Asparagus / Mushrooms / Artichoke / Cream Sauce (1010 cal) 16.5

Lump Crab Stuffed Shrimp Red Pepper White Cheddar Mash (790 cal) 21

McCormick's Seafood Trio Grilled Shrimp / Stuffed Shrimp / Grilled Salmon (1080 cal) 25.8

Ultimate Mixed Grill Stuffed Shrimp / Grilled Shrimp / Crab Cake / Grilled Salmon (1400 cal) 35.5

New England Clam & Mussel Linguini Chopped Clams / Black Mussels / White Wine Garlic Sauce (1380 cal) 17

STEAKS & SPECIALTY MEATS

Enhance with a Small Batch Mash for \$4

<p>Center Cut Filet Mignon* (6oz) (700 cal) 32.8 (8oz) (840 cal) 37.5</p> <p>U.S.D.A. Choice New York Strip* (13oz) (1130 cal) 39.5</p> <p>Dry Rubbed Black Angus Ribeye Steak - Center Cut* (13oz) (1380 cal) 38.5</p> <p>Dry Rubbed Black Angus Ribeye Steak - Bone In* (20oz) (1760 cal) 46.8</p> <p>Beef Medallions Bordelaise* Bordelaise Sauce / Roasted Mushroom / Spinach Saute (630 cal) 25</p>	<p>GREAT WITH STEAK</p> <p>Boursin Blue Cheese (220 cal) 5</p> <p>Truffle Butter (390 cal) 4</p> <p>Truffle Frites (400 cal) 6</p> <p>Lobster Tail (250 cal) 13.5</p>	<p>SIGNATURE SIDES</p> <p>Grilled Asparagus (110 cal) 8</p> <p>Pan Roasted Mushrooms (590 cal) 9.5</p> <p>Lobster Mashed Potatoes (720 cal) 12</p> <p>Pancetta Potato & Brussels (340 cal) 8</p>	<p>SMALL BATCH MASH</p> <p>Blue Cheese & Onion (810 cal) 8</p> <p>Boursin & Mushroom (960 cal) 8</p> <p>Red Pepper White Cheddar (560 cal) 7</p>
--	---	--	--

FATHER'S DAY

SUNDAY, JUNE 16TH

TREAT DAD TO STEAK & SEAFOOD
THIS FATHERS DAY!

MAKE YOUR RESERVATION TODAY!

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

- Johnny Shuck's Oysters, True Oyster Co, Virginia Hog Island VA
- Smith Island Cake, Smith Island Cake Co, Crisfield MD
- DC Brau Corruption IPA, DC Brau Brewing Co, Washington DC
- Big Eye Tuna, Garden & Valley Isle Seafood, Honolulu HI
- Fresh Breads, Uptown Bakers, Hyattsville MD
- Fresh Herbs and Beets, The Chef's Garden, Huron OH

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**

MSDK 5/22/2019