

## OYSTER BAR

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

Each

**M&S Cali Kumo Oysters\*** (50 cal) 2.9

**M&S Johnny Shuck's Oysters\*** (50 cal) 2.7

**Maryland Chesapeake Bay\*** (50 cal) 2.6

## 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

### 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

### Crab & Shrimp Stuffed Mushrooms

Baked (440 cal) | Fried (470 cal) 12

### 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) 6.3 | Bowl (240 cal) 7.3

### Maine Lobster Bisque

Sherry Cream Cup (400 cal) 8.5 | 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

### Ahi Nicoise Salad\*

White Balsamic Dressing / New Potato Salad (620 cal) 18

### Entrée Caesar Salad

Grilled Chicken (820 cal) 13.5  
Grilled Salmon (890 cal) 17  
Calamari "Fritto Misto" (860 cal) 14.5

### Grilled Chopped Salads

Chicken (630 cal) 14 | Salmon (660 cal) 16  
Shrimp (590 cal) 16

## CHEF GONZALEZ'S RECOMMENDATIONS

### Bourbon Glazed Salmon

Served with Sautéed Spinach and Mashed Potatoes (620 cal) 21

### Blackened Rockfish

Topped with Sautéed Lump Crab Meat, Served with Andouille Mashed Potatoes, and Sautéed Spinach (780 cal) 24

## FRESH FISH SMALL PLATES

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

### Blackened Mahi Mahi

Lump Crab / Jalapeño Grits / Corn Salsa / Lemon Butter (370 cal) 17.5

### Grilled Wild Isles Sustainable Salmon

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

### Pan Seared Chilean Sea Bass

Mushroom Risotto / Edamame / Dashi Broth (410 cal) 20.5

### Skillet Blackened Open Blue Cobia

Off The Cob Street Corn / Black Bean Puree / Cilantro Lime Butter (440 cal) 20



## SIGNATURE FISH



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

*MS* **Open Blue Cobia** Skillet Blackened / Black Bean Puree / Off the Cob Street Corn (440 cal) 20

**Crab & Shrimp Stuffed Salmon** Brie / Mashed Potatoes / Vegetables (870 cal) 24

**Parmesan Crusted Flounder** Lemon Caper Butter / Butternut Squash Orzo (670 cal) 18

**Seared Mahi Mahi** Fresh Clams / Creamy Edamame Succotash (650 cal) 25

**Pan Sautéed Idaho Trout** Almond Crusted / Butternut Squash Orzo (850 cal) 19

**Grilled Swordfish** Roasted Fingerlings / Cipollini Onions / Brussels Sprouts / Pancetta (770 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

**Roasted Turkey Sandwich** Peppered Bacon / Avocado / Tomatoes / Red Onion Aioli (990 cal) 11.5

**Wild Arugula Burger\*** Boursin & Wild Mushroom / Marinated Tomatoes / Arugula (1160 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

**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

**Seared Sea Scallops** Tomato Pesto / Crab Potato Hash / Sautéed Spinach (800 cal) 27.95

**Shrimp Linguini** Pancetta / Peas / Tomato Alfredo Sauce (1260 cal) 16.5

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

**Parmesan Crusted Chicken** Lemon Caper Butter / Linguini Alfredo (1780 cal) 16

**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

**Shrimp and Andouille "Mac & Cheese"** Four Cheese Sauce (1780 cal) 13.8

**Buffalo Chicken Salad** Iceberg Lettuce / Blue Cheese / Bell Peppers / Jicama / Onions (670 cal) 14

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

## TWO COURSE LUNCH SPECIAL - \$15

Offered Monday - Friday Not available on Holidays

### STARTER OPTIONS

Clam Chowder (160 cal)  
Walnut Mixed Greens (450 cal)

### ENTRÉE OPTIONS

Fish N Chip & Shrimp (1010 cal)  
Northwest Salmon Sauté (860 cal)  
Grilled Chicken & Pesto Zucchini Noodle (470 cal)

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 Eyob Tibebe Executive Chef Jesus Gonzalez

MSDV 11/20/2018