

OYSTER BAR

Oysters Rockefeller (4 per order)*
Spinach / Bacon / Pernod / Hollandaise (470 cal) 16.5

Each

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

M&S Johnny Shuck's Oysters* (50 cal) 3.3

Canadian Malpeques* (50 cal) 3

APPETIZERS

Calamari "Fritto Misto"

Roasted Tomato Sauce / Cilantro Jalapeño Aioli (500 cal) 15.5

Seared Ahi Tuna*

Pickled Lipstick Peppers / Yuzu Dressing (250 cal) 16

Chilled Jumbo Shrimp

Cocktail (160 cal) 16.5

Shrimp Kisses

Pepper Jack Cheese / Bacon Wrapped / Fire Roasted Corn Salsa / Onion Strings (690 cal) 14.8

Coconut Shrimp

Orange Horseradish Marmalade (470 cal) 14

Lump Crab Cake

Fire Roasted Corn Salsa (730 cal) 17.5

Portabella Mushroom Bruschetta

Herbed Goat Cheese / Balsamic Drizzle (630 cal) 9

Tableside Tartare*

Ahi Tuna / Dijon / Capers / Onions / Chopped Egg (210 cal) 13.8

SOUPS & SALADS

New England Clam Chowder

Award Winning / Clams / Potato / Bacon Cup (160 cal) 6.8 | Bowl (240 cal) 8.5

Maine Lobster Bisque

Sherry Cream Cup (400 cal) 9 | Bowl (670 cal) 15

Hearts of Romaine Caesar

Parmesan Crisp / Garlic Croutons (490 cal) 10

10 Greens Chopped Salad

Bacon / Blue Cheese Crumbles / Olives / Tomatoes (440 cal) 9

Walnut Mixed Greens

Candied Walnuts / Blue Cheese Crumbles / Balsamic Vinaigrette (450 cal) 9.5

Romano Chicken Chop Salad

Pan-Seared / Parmesan Crusted / Bacon / Blue Cheese / Balsamic Vinaigrette (950 cal) 19

Lobster Cobb Tower

Tarragon Ranch / Blue Cheese Crumbles / Bacon / Avocado (900 cal) 26.8

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

CHEF TAHERI'S RECOMMENDATIONS

Palm Beach Mahi Mahi

Served over a Crab Potato Hash with a Sweet Corn Bisque (610 cal) 32

Hawaiian Swordfish

Grilled Casino Style with Lump Crab, Roasted Red Pepper and Bacon. Served with Roasted Mushrooms and Sautéed Spinach (880 cal) 30



SIGNATURE FISH



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

Crab & Shrimp Stuffed Salmon Brie / Mashed Potatoes / Vegetables (870 cal) 34

Herb Crusted Alaskan Halibut Roasted Vegetable & Potatoes / Lemon Butter (670 cal) 39

Cedar Roasted Atlantic Salmon Berry Reduction / Roasted Vegetables (540 cal) 33

Summer Pan Seared Sea Bass Vegetable Orzo / Saffron Butter (640 cal) 43

Hawaiian Bigeye Ahi Tuna* Sesame Crusted / Wasabi Mashed / Baby Bok Choy / Mongolian Black Pepper Sauce (790 cal) 32

Minnesota Walleye Skillet Blackened / Shrimp Etouffee / Steamed White Rice (560 cal) 33

Grilled Sixty South Salmon Asparagus / Spring Peas / Green Onions / Roasted Mushrooms / Basil Pesto (570 cal) 35

SEAFOOD SPECIALTIES

Craft Beer Battered Fish & Chips Alaskan Cod / Chesapeake Fries / Tartar Sauce (1250 cal) 22.8

Lump Crab Cakes Lemon Butter / Fire Roasted Corn Salsa / Seasonal Orzo / Vegetables (1000 cal) 36

Chesapeake Buttermilk Fried Shrimp Chesapeake Fries / Cocktail Sauce (910 cal) 23.8

Seared Sea Scallops Tomato Pesto / Crab Potato Hash / Sautéed Spinach (800 cal) 35

Shrimp and Andouille "Mac & Cheese" Four Cheese Sauce (1780 cal) 20

Lump Crab Stuffed Shrimp Red Pepper White Cheddar Mash (790 cal) 31

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 41
Steamed (670 cal) | Classic Scampi (1200 cal)

MIXED GRILL SELECTIONS

McCormick's Seafood Trio* Grilled Shrimp / Stuffed Shrimp / Grilled Salmon (1080 cal) 33.8

Ultimate Mixed Grill* Stuffed Shrimp / Grilled Shrimp / Crab Cake / Grilled Salmon (1400 cal) 39.8

Filet & Stuffed Shrimp* Perfect Pair / Steamed Vegetables (1000 cal) 42

STEAKS & SPECIALTY MEATS

Enhance with a Small Batch Mash for \$4

Center Cut Filet Mignon* (6oz) (700 cal) 35 (8oz) (840 cal) 40.5

U.S.D.A. Choice New York Strip* (13oz) (1130 cal) 41.5

Dry Rubbed Black Angus Ribeye Steak - Center Cut* (13oz) (1380 cal) 40.5

Dry Rubbed Black Angus Ribeye Steak - Bone In* (20oz) (1760 cal) 48.8

Beef Medallions Bordelaise* Bordelaise Sauce / Roasted Mushroom / Spinach Saute (630 cal) 29

Blackened Chicken Fettuccini Mushrooms / Bell Peppers / Cajun Cream Sauce (1430 cal) 19

American Kobe Style Burger* Mushrooms / Fontina Cheese / Red Onion Aioli (1240 cal) 19

GREAT WITH STEAK

Truffle Butter (390 cal) 5

Truffle Frites (400 cal) 6

Lobster Tail (250 cal) 14

Oscar Style (220 cal) 9

SIGNATURE SIDES

Grilled Asparagus (110 cal) 9.5

Pan Roasted Mushrooms (590 cal) 9.8

Lobster Mashed Potatoes (720 cal) 12.5

Truffle Mac & Cheese (680 cal) 8

SMALL BATCH MASH

Herbed Goat Cheese (950 cal) 8

Truffle Chive (1010 cal) 8

Red Pepper White Cheddar (560 cal) 7

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

- Red Lake Nation, Red Lake, MN- Walleye
- Premier Food Product, Roseville, MN, Chocolate, Specialty Bakery
- Red Table Meat Co., Minneapolis, MN- Artisan Meats, Cheese
- Mainstreet Bakery, Minneapolis, MN , Brioche, Buns, Sourdough Bread
- Surly Brewing Co. Minneapolis, MN- Local Seasonal Beer

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 Robert Kamm

Executive Chef Sina Taheri

Executive Banquet Chef Jean Pierre Vazquez Ruiz