

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

Cape Cod, MA Wellfleet* (50 cal) 3

APPETIZERS

Calamari "Fritto Misto"
Roasted Tomato Sauce / Cilantro Jalapeño Aioli (500 cal) 15.5 | sm (320 cal) 7.8

Seared Ahi Tuna*
Pickled Lipstick Peppers / Yuzu Dressing (250 cal) 16

Chilled Jumbo Shrimp Cocktail
(160 cal) 16.5 sm (100 cal) 9.8

Coconut Shrimp
Orange Horseradish Marmalade (470 cal) 14

Lump Crab Cake
Fire Roasted Corn Salsa (730 cal) 17.5

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

Portabella Mushroom Bruschetta
Herbed Goat Cheese / Balsamic Drizzle (630 cal) 9

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

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

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) 6.8 | 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

The Iceberg Wedge
Bacon / Blue Cheese Crumbles / Diced Tomatoes (400 cal) 10

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

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

ENTRÉE SALADS

Romano Chicken Chop Salad
Pan-Seared / Parmesan Crusted / Bacon / Blue Cheese / Balsamic Vinaigrette (950 cal) 16.8

Lobster Cobb Tower
Tarragon Ranch / Blue Cheese Crumbles / Bacon / Avocado (900 cal) 22.8

Entrée Caesar Salad
Grilled Chicken (820 cal) 16.5
Grilled Salmon (890 cal) 18.7
Calamari "Fritto Misto" (860 cal) 16.8

Grilled Chopped Salads
Chicken (630 cal) 16.5 | Salmon (660 cal) 18.5
Shrimp (590 cal) 17.8

CHEF TAHERI'S RECOMMENDATIONS

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

Minnesota Walleye
Skillet Blackened, Smothered with a Shrimp Etouffee Sauce. Served with Steamed White Rice (560 cal) 26

FRESH FISH SMALL PLATES

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

Grilled Open Blue Cobia
Roasted Vegetable Orzo / Saffron Butter (350 cal) 18

Sesame Crusted Ahi Tuna*
Wasabi Mashed Potatoes / Baby Bok Choy / Mongolian Pepper Sauce (510 cal) 18

Pan Seared Alaskan Halibut
Saffron Butter / Roasted Summer Vegetable Orzo / Chili Oil (350 cal) 20

Herb Broth Chilean Sea Bass
Roasted Fingerling Potato / Sundried Tomato / Spinach / Herb Broth (580 cal) 20.5



SIGNATURE FISH



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

Crab & Shrimp Stuffed Salmon Brie / Mashed Potatoes / Vegetables (870 cal) 26.5

Herb Crusted Alaskan Halibut Roasted Vegetable & Potatoes / Lemon Butter (620 cal) 39

Cedar Roasted Atlantic Salmon Berry Reduction / Roasted Vegetables (450 cal) 24

Hawaiian Bigeye Ahi Tuna* Sesame Crusted / Wasabi Mashed / Baby Bok Choy / Mongolian Black Pepper Sauce (760 cal) 25

Grilled Sixty South Salmon Asparagus / Spring Peas / Green Onions / Roasted Mushrooms / Basil Pesto (560 cal) 27

SANDWICHES & BURGERS

Served with French Fries & House Made Pickles

American Kobe Style Burger* Mushrooms / Fontina Cheese / Red Onion Aioli (1240 cal) 18

McCormick's Cheeseburger* Lettuce / Tomato / Onion / Cheddar Cheese / French Fries (1010 cal) 14

Lump Crab Cake Sandwich Poblano Tartar / Fries (890 cal) 19.8

A1 Blue Burger* Bacon Jam / Onion Rings / Blue Cheese / A1 Aioli / Arugula (1420 cal) 17

Grilled Chicken Sandwich Bacon / Roasted Red Peppers / Gruyere Cheese (990 cal) 14

Crispy Cod Sandwich Malt Vinegar Aioli / Coleslaw / Fries (1200 cal) 14

LUNCH ENTRÉES

Blackened Chicken Fettuccini Mushrooms / Bell Peppers / Cajun Cream Sauce (1430 cal) 16.8

Chesapeake Buttermilk Fried Shrimp Chesapeake Fries / Cocktail Sauce (910 cal) 17.5

Crispy Fish Tacos Cilantro Aioli / Southwest Jicama Slaw / Black Beans (970 cal) 13.8

Craft Beer Battered Fish & Chips Alaskan Cod / Chesapeake Fries / Tartar Sauce (1250 cal) 18

Shrimp and Andouille "Mac & Cheese" Four Cheese Sauce (1780 cal) 16

Lump Crab Cake Lemon Butter / Fire Roasted Corn Salsa / Seasonal Orzo / Vegetables (1000 cal) 24.8

Seared Sea Scallops Tomato Pesto / Crab Potato Hash / Sautéed Spinach (800 cal) 33.5

Lump Crab Stuffed Shrimp Red Pepper White Cheddar Mash (790 cal) 22.5

McCormick's Seafood Trio Grilled Shrimp / Stuffed Shrimp / Grilled Salmon (1080 cal) 26.8

Ultimate Mixed Grill Stuffed Shrimp / Grilled Shrimp / Crab Cake / Grilled Salmon (1400 cal) 36.5

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) 47.8

Beef Medallions Bordelaise* Bordelaise Sauce / Roasted Mushroom / Spinach Saute (630 cal) 26

GREAT WITH STEAK	SIGNATURE SIDES	SMALL BATCH MASH
Truffle Butter (390 cal) 5	Grilled Asparagus (110 cal) 9.5	Herbed Goat Cheese (950 cal) 8
Truffle Frites (400 cal) 6	Pan Roasted Mushrooms (590 cal) 9.8	Truffle Chive (1010 cal) 8
Lobster Tail (250 cal) 14	Lobster Mashed Potatoes (720 cal) 12.5	Red Pepper White Cheddar (560 cal) 7
Oscar Style (220 cal) 9	Pancetta Potato & Brussels (340 cal) 8.5	

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.