

## APPETIZERS

**Ancho Chili Charred Octopus**  
Jicama Chimichurri / White Beans (580 cal) 16

**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

**Buttermilk Fried Oysters**  
Horseradish Slaw / Cilantro Jalapeno Aioli (340 cal) 11.5

**Chilled Jumbo Shrimp Cocktail**  
(160 cal) 16 sm (100 cal) 9

**Coconut Shrimp**  
Orange Horseradish Marmalade (470 cal) 12.8

**Lump Crab Cake**  
Fire Roasted Corn Salsa (730 cal) 16.5

**Steamed Mussels**  
Tomatoes / White Wine / Herbs (890 cal) 14 | sm (470 cal) 7

**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

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

## 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) 8.7 | Bowl (670 cal) 14.8

**Seafood Gumbo**  
Cup (180 cal) 6.5 | Bowl (290 cal) 8

**Hearts of Romaine Caesar**  
Parmesan Crisp / Garlic Croutons (490 cal) 9.5  
Add Italian White Anchovies for (170 cal) 2

**10 Greens Chopped Salad**  
Bacon / Blue Cheese Crumbles / Olives / Tomatoes (440 cal) 8.7

**The Iceberg Wedge**  
Bacon / Blue Cheese Crumbles / Diced Tomatoes (400 cal) 8.5

**Walnut Mixed Greens**  
Candied Walnuts / Blue Cheese Crumbles / Balsamic Vinaigrette (450 cal) 8.7

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

**Entrée Caesar Salad**  
Grilled Chicken (820 cal) 14.5  
Grilled Salmon (890 cal) 17.5  
Calamari "Fritto Misto" (860 cal) 15.5

**Grilled Chopped Salads**  
Chicken (630 cal) 14.5 | Salmon (660 cal) 16.5  
Shrimp (590 cal) 16.5

**Santa Fe Shrimp Salad**  
Roasted Corn Salsa / Avocado / Cilantro Dressing (760 cal) 15.5

## CHEF OLIVER'S RECOMMENDATIONS

**Blackened Cobia**  
Topped with Sautéed Lump Crab Meat,  
Served with Andouille Mashed Potatoes,  
and Sautéed Spinach (820 cal)  
31

**Palm Beach Mahi Mahi**  
Served over a Crab Potato Hash with  
a Sweet Corn Bisque (570 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.

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

**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

**Grilled Wild Isles Sustainable Salmon**  
Saffron Butter / Roasted Summer Vegetable Orzo / Chili Oil (350 cal) 20



## 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

**Skillet Blackened Redfish** Sautéed Lump Blue Crab / Lemon Butter Sauce (1000 cal) 34

**Cedar Roasted Atlantic Salmon** Berry Reduction / Roasted Vegetables (450 cal) 21

**Cajun Grilled Snapper** Crawfish Sweet Potato Hash / Spinach / Avocado Pico (770 cal) 37

**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) 17

**McCormick's Cheeseburger\*** Lettuce / Tomato / Onion / Cheddar Cheese / French Fries (1010 cal) 12.8

**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) 12

**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

**Chicken Portobello Sandwich** Arugula / Roasted Red Onion Aioli / Fontina Cheese (1060 cal) 12

## LUNCH ENTRÉES

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

**Blackened Chicken Fettuccini** Mushrooms / Bell Peppers / Cajun Cream Sauce (1430 cal) 15

**Chesapeake Buttermilk Fried Shrimp** Chesapeake Fries / Cocktail Sauce (910 cal) 15.8

**Crispy Fish Tacos** Cilantro Aioli / Southwest Jicama Slaw / Black Beans (970 cal) 11.8

**Craft Beer Battered Fish & Chips** Alaskan Cod / Chesapeake Fries / Tartar Sauce (1250 cal) 16.5

**Shrimp and Andouille "Mac & Cheese"** Four Cheese Sauce (1780 cal) 14

**BBQ Bacon Wrapped Shrimp & Grits** Jalapeno Cheese Grits / Corn Salsa (1010 cal) 16

**Salmon Pesto Cavatappi** Asparagus / Mushrooms / Artichoke / Cream Sauce (1010 cal) 15.8

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

**McCormick's Seafood Trio** Grilled Shrimp / Stuffed Shrimp / Grilled Salmon (1080 cal) 25.5

**Ultimate Mixed Grill** Stuffed Shrimp / Grilled Shrimp / Crab Cake / Grilled Salmon (1400 cal) 35

**Twin North Atlantic Lobster Tails** Lobster Bisque Mashed Potatoes (720 cal) 35 or Three Tails (920 cal) 46

## STEAKS & SPECIALTY MEATS

Enhance with a Small Batch Mash for \$4

**Center Cut Filet Mignon\* (6oz)** (700 cal) 32.5 **(8oz)** (840 cal) 37

**U.S.D.A. Choice New York Strip\* (13oz)** (1130 cal) 39

**Dry Rubbed Black Angus Ribeye Steak - Center Cut\* (14oz)** (1380 cal) 39.5

**Dry Rubbed Black Angus Ribeye Steak - Bone In\* (20oz)** (1760 cal) 46

**Beef Medallions Bordelaise\*** Bordelaise Sauce / Roasted Mushroom / Spinach Saute (630 cal) 24

GREAT WITH STEAK	SIGNATURE SIDES	SMALL BATCH MASH
Boursin Blue Cheese (220 cal) 5	Grilled Asparagus (110 cal) 8	Boursin & Mushroom (960 cal) 8
Foie Gras Butter (320 cal) 6	Pan Roasted Mushrooms (590 cal) 9.5	Truffle Chive (1010 cal) 8
Truffle Butter (390 cal) 4	Lobster Mashed Potatoes (720 cal) 12	Red Pepper White Cheddar (560 cal) 7
Truffle Frites (400 cal) 5	Off the Cob Street Corn (840 cal) 7	

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

- Slow Dough, Houston, TX
- Bella Verdi Farms, Dripping Springs, TX
- Silver Streak Farms Redfish, Palacios, TX
- Oak Farms, Houston, TX
- Hopadillo IPA / Love Street Blonde, Karbach Brewing Company - Houston, TX
- Amber Ale, Saint Arnold's Brewing Company - Houston, TX

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 **Jeremy Retzlaff** Executive Chef **Andrew Oliver**

MSHO 11/20/2018