

OYSTER BAR

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

Each

M&S Cali Kumamoto Oysters* (50 cal) 3.4

M&S Johnny Shuck's Oysters* (50 cal) 3

New Jersey Delaware Bay* (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) 15.3

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

Coconut Shrimp
Orange Horseradish Marmalade (470 cal) 12.5

Lump Crab Cake
Fire Roasted Corn Salsa (730 cal) 16

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

SOUPS & SALADS

New England Clam Chowder
Award Winning / Clams / Potato / Bacon Cup (160 cal) 6.7 | Bowl (240 cal) 7.7

Maine Lobster Bisque
Sherry Cream Cup (400 cal) 8.7 | Bowl (670 cal) 14.5

Hearts of Romaine Caesar
Parmesan Crisp / Garlic Croutons (490 cal) 9.7

10 Greens Chopped Salad
Bacon / Blue Cheese Crumbles / Olives / Tomatoes (440 cal) 8.5

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 to any entrée for 5 -

ENTRÉE SALADS

Lobster Cobb Tower
Tarragon Ranch / Blue Cheese Crumbles / Bacon Avocado (900 cal) 22.5

Entrée Caesar Salad
Grilled Chicken (820 cal) 14.5
Grilled Salmon (890 cal) 16.8
Calamari "Fritto Misto" (860 cal) 14.8

Grilled Chopped Salads
Chicken (630 cal) 15 | Salmon (660 cal) 17
Shrimp (590 cal) 16.5

CHEF NEALY'S RECOMMENDATIONS

Hawaiian Bigeye Ahi Tuna*
Sesame Crusted, Wasabi Mashed, Baby Bok Choy, Mongolian Black Pepper Sauce (760 cal) 28
Our Bigeye Ahi Tuna was caught in the deep waters of the Pacific and shipped overnight from the Honolulu Fish Auction

Southwest Shrimp Salad
Skillet Blackened Shrimp over a Bed of Chopped Romaine, Fire Roasted Corn Salsa, Crisp Tortilla Strips and Cilantro Ranch Dressing. Served with a Cup of Black Bean Soup 15

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) 18

Pan Seared Chilean Sea Bass
Mushroom Risotto / Edamame / Dashi Broth (410 cal) 20.5

Hawaiian Ahi Tuna Poke Tower*
Cilantro Peanut Steamed Rice / Avocado / Edamame / Sesame Cucumber Salad / Spicy Yuzu Aioli (820 cal) 15.5

Blackened Open Blue Cobia
Lump Crab / Jalapeno Grits / Corn Salsa / Chili Oil (370 cal) 18



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) 24

Pan Seared Alaska Halibut Mushroom Risotto / Tomato Confit / Fresh Herbs (600 cal) 29

Cedar Roasted Atlantic Salmon Berry Reduction / Roasted Vegetables (450 cal) 20

Swordfish Casino Lump Crab / Roasted Red Pepper / Bacon / Mushrooms Spinach Sauté (880 cal) 30

Grilled Wild Isles Sustainable Salmon Beets / Cipollini Onions / Asparagus / Black Pepper Horseradish Sauce (480 cal) 23

Hawaiian Bigeye Ahi Tuna Seared Rare / Sesame Cucumber Salad / Sticky Rice (330 cal) 29

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) 13

Lump Crab Cake Sandwich Poblano Tartar / Fries (890 cal) 19.5

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

Grilled Chicken Sandwich Bacon / Roasted Red Peppers / Gruyere Cheese (990 cal) 12

Crispy Cod Sandwich Malt Vinegar Aioli / Coleslaw / Fries (1200 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

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

Classic Shrimp Scampi Linguini / Garlic / White Wine / Fresh Herbs (1770 cal) 16.5

Center Cut Filet Mignon* (6oz) (700 cal) 31.8 (8oz) (840 cal) 36

Dry Rubbed Ribeye Steak - Center Cut* (13oz) (1380 cal) 37.5

Lump Crab Stuffed Shrimp Red Pepper White Cheddar Mash (790 cal) 20

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

Ultimate Mixed Grill Stuffed Shrimp / Grilled Shrimp / Crab Cake / Grilled Salmon (1400 cal) 34.5

POWER LUNCH BOX

\$14 and Under

Crispy Fish Tacos Cilantro Aioli / Southwest Jicama Slaw / Black Beans (970 cal) 12.5

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

Salmon Pesto Rigatoni Asparagus / Mushrooms / Artichoke / Cream Sauce (1010 cal) 14

Shrimp Pomodoro Spicy Roasted Tomato Sauce / Linguini Pasta (1060 cal) 14

Northwest Salmon Sauté Mushrooms / Asparagus / Hazelnuts / Lemon Cream Sauce (860 cal) 13.8

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)
Crispy Fried Cod Sandwich (1200 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. *Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness.