

OYSTER BAR

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

Parmesan Pesto Baked Oysters (4 per order)*
Parmesan / Pesto / Bread Crumbs (160 cal) 14

Each

M&S Cali Kumo Oysters* (50 cal) 3.4
M&S Johnny Shuck's Oysters* (50 cal) 2.9
Baja California Kumiai* (50 cal) 3.3
British Columbia Fanny Bay* (50 cal) 3.3

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

Seared Ahi Tuna*
Pickled Lipstick Peppers / Yuzu Dressing (250 cal) 15.5

Chilled Jumbo Shrimp Cocktail (160 cal) 16.3

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

Buttermilk Fried Oysters
Horseradish Slaw / Cilantro Jalapeno Aioli (340 cal) 12

Lump Crab Cake
Fire Roasted Corn Salsa (730 cal) 17

Lobster Bites
Buttermilk Battered / Lobster Sherry Cream (430 cal) 26

Thai Red Curry Black Mussels
Baby Bok Choy / Roasted Sweet Peppers / Shiitake Mushrooms (760 cal) 14.3

Tableside Tartare*
Ahi Tuna / Dijon / Capers / Onions / Chopped Egg (210 cal) 13.5

Crispy Buttermilk Fried Sea Scallops
Horseradish Slaw / Lemon Tabasco Aioli (250 cal) 15

SOUPS & SALADS

New England Clam Chowder
Award Winning / Clams / Potato / Bacon Cup (160 cal) 6.8 | Bowl (240 cal) 8

Maine Lobster Bisque
Sherry Cream Cup (400 cal) 8.7 | Bowl (670 cal) 14.9

Hearts of Romaine Caesar
Parmesan Crisp / Garlic Croutons (490 cal) 9.8

10 Greens Chopped Salad
Bacon / Blue Cheese Crumbles / Olives / Tomatoes (440 cal) 8.9

Fall Shaved Vegetable Salad
Butternut Squash / Heirloom Carrots / Granny Smith Apples / Arugula / Pomegranate Seeds / Toasted Pumpkin Seeds / Apple Cider Vinaigrette (140 cal) 8

Walnut Mixed Greens
Candied Walnuts / Blue Cheese Crumbles / Balsamic Vinaigrette (450 cal) 8.9

Heart of Romaine Wedge
Summer Vegetables / Spiced Pecans / Goat Cheese / Balsamic Vinaigrette (560 cal) 8.5

Lobster Cobb Tower
Tarragon Ranch / Blue Cheese Crumbles / Bacon / Avocado (900 cal) 25.8

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

CHEF ALEMAN'S RECOMMENDATIONS

Hawaiian Bigeye Ahi Tuna*
Sesame Crusted, Wasabi Mashed, Baby Bok Choy, Mongolian Black Pepper Sauce (790 cal) 34
Our Bigeye Ahi Tuna was caught in the deep waters of the Pacific and shipped overnight from the Honolulu Fish Auction

Crab & Shrimp Stuffed Salmon
Stuffed with a Blend of Crab Meat, Shrimp, Brie Cheese, Artichoke Hearts, Sundried Tomatoes and Arugula served with Mashed Potatoes and Seasonal Vegetables (870 cal) 32.5



SIGNATURE FISH



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

Open Blue Cobia Skillet Blackened / Black Bean Puree / Off the Cob Street Corn (620 cal) 33.5

Parmesan Crusted Sole Lemon Caper Butter / Butternut Squash Orzo (760 cal) 27.5

Palm Beach Mahi Mahi* Crab Potato Hash / Sweet Corn Bisque (610 cal) 35

Herb Broth Sea Bass* Roasted Fingerling Potato / Sundried Tomato / Spinach / Herb Broth (700 cal) 42.5

Ahi Tuna Tempura Tempura Fried / Steamed Rice / Cucumber Seaweed Salad / Miso Vinaigrette (610 cal) 34

Grilled Wild Isles Sustainable Salmon* Beets / Cipollini Onions / Asparagus / Black Pepper Horseradish Sauce (580 cal) 34.5

Hawaiian Bigeye Ahi Tuna* Seared Rare / Sesame Cucumber Salad / Sticky Rice (330 cal) 33

Pan Sautéed Idaho Trout Almond Crusted / Butternut Squash Orzo (850 cal) 23.5

Hawaiian Swordfish Simply Grilled / Scampi Style Sea Scallops / Seasonal Vegetables / Mashed Potatoes (1060 cal) 37

SEAFOOD SPECIALTIES

Craft Beer Battered Fish & Chips Alaskan Cod / Chesapeake Fries / Tartar Sauce (1250 cal) 22.3

Lump Crab Cakes Lemon Butter / Fire Roasted Corn Salsa / Seasonal Orzo / Vegetables (1000 cal) 34.5

Seared Sea Scallops Roasted Corn Hash / Avocado Cilantro Lime Puree (750 cal) 33.8

Chesapeake Buttermilk Fried Shrimp Chesapeake Fries / Cocktail Sauce (910 cal) 23.3

Classic Seafood Fry Beer Battered Cobia / Buttermilk Fried Shrimp / Oysters / Chesapeake Fries (1500 cal) 29

Classic Shrimp Scampi Linguini / Garlic / White Wine / Fresh Herbs (1770 cal) 25.5

Shrimp and Andouille "Mac & Cheese" Four Cheese Sauce (1780 cal) 19.8

Lump Crab Stuffed Shrimp Red Pepper White Cheddar Mash (790 cal) 30

"Jake's Famous" Bouillabaise King Crab / Shrimp / Clams / Mussels / Calamari / Fresh Fish (800 cal) 38

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 40.5
Steamed (670 cal) | Classic Scampi (1200 cal)

MIXED GRILL SELECTIONS

McCormick's Seafood Trio Grilled Shrimp / Stuffed Shrimp / Grilled Salmon (1080 cal) 32.8

Shrimp Trilogy Buttermilk Fried / Stuffed / Scampi / Butternut Squash Orzo (1100 cal) 29.5

Ultimate Mixed Grill Stuffed Shrimp / Grilled Shrimp / Crab Cake / Grilled Salmon (1400 cal) 38.5

Filet & Stuffed Shrimp Perfect Pair / Steamed Vegetables (1000 cal) 40.5

Center Cut Filet Mignon & Twin Maine Lobster Tails* The Perfect Pair / 6 oz. Filet & Twin 4 oz. Tails (1210 cal) 55

STEAKS & SPECIALTY MEATS

Enhance with a Small Batch Mash for \$4

Center Cut Filet Mignon* (6oz) (700 cal) 34.5 **(8oz)** (840 cal) 39.5

U.S.D.A. Choice New York Strip* (13oz) (1130 cal) 40.5

Dry Rubbed Black Angus Ribeye Steak - Center Cut* (13oz) (1380 cal) 39.5

Dry Rubbed Black Angus Ribeye Steak - Bone In* (20oz) (1760 cal) 47.5

Beef Medallions Bordelaise* Bordelaise Sauce / Roasted Mushroom / Spinach Saute (630 cal) 28.5

Parmesan Crusted Chicken Lemon Caper Butter / Linguini Alfredo (1780 cal) 20.5

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

GREAT WITH STEAK

SIGNATURE SIDES

SMALL BATCH MASH

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| Bone Marrow Butter (200 cal) 5 | Grilled Asparagus (110 cal) 8 | Boursin & Mushroom (960 cal) 8 |
| Boursin Blue Cheese (220 cal) 5 | Pan Roasted Mushrooms (590 cal) 9.5 | Herbed Goat Cheese (950 cal) 8 |
| Truffle Butter (390 cal) 4 | Lobster Mashed Potatoes (720 cal) 12 | Red Pepper White Cheddar (560 cal) 7 |
| Truffle Frites (400 cal) 6 | Pancetta Potato & Brussels (340 cal) 8 | |

PRIVATE PARTIES AND CELEBRATIONS

THE PERFECT PLACE FOR YOUR PERFECT EVENT

An ideal setting for business meetings, rehearsal dinners, birthdays, anniversaries and more. Our dedicated team is prepared to create a perfect event for you and your guests.

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 Joe Garcia

Executive Chef Efrain Aleman

MSIR 1/19/2019

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

- Earthbound Farms, San Juan Bautista, CA
- Yah-Whooo Organic Farms, Vacaville, CA
- Premier Mushrooms, Colusa County, CA
- Pacific Seafood, Sacramento, CA
- Challenge Dairy, Dublin, CA
- The Joaquin Red Ale
- Evan's Brewing, Irvine CA.