

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 | sm (320 cal) 7.3
- Seared Ahi Tuna***
Pickled Lipstick Peppers / Yuzu Dressing (250 cal) 15.5
- Buttermilk Fried Oysters**
Horseradish Slaw / Cilantro Jalapeno Aioli (340 cal) 12
- Chilled Jumbo Shrimp Cocktail**
(160 cal) 16.3 sm (100 cal) 9
- Lump Crab Cake**
Fire Roasted Corn Salsa (730 cal) 17
- Shrimp Kisses**
Pepper Jack Cheese / Bacon Wrapped / Fire Roasted Corn Salsa / Onion Strings (690 cal) 14.8
- 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) 8.9 | 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
- 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) 22.8
- Ahi Nicoise Salad**
White Balsamic Dressing / New Potato Salad (620 cal) 19
- Grilled Chopped Salads**
Chicken (630 cal) 16.5 | Salmon (660 cal) 18.5
Shrimp (590 cal) 17.8

CHEF ALEMAN'S RECOMMENDATIONS

Hawaiian Bigeye Ahi Tuna*
Sesame Crusted, Wasabi Mashed, Baby Bok Choy, Mongolian Black Pepper Sauce (760 cal) 30
Our Bigeye Ahi Tuna was caught in the deep waters of the Pacific and shipped overnight from the Honolulu Fish Auction

Lobster Corn Chowder + Mixed Greens
Lobster & Corn Chowder served in a Sour Dough Bread Bowl, accompanied with a Walnut Mixed Green Salad 15

FRESH FISH SMALL PLATES

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

- Grilled Wild Isles Sustainable Salmon**
Beets / Cipollini Onions / Asparagus / Black Pepper Horseradish Sauce (420 cal) 21
- Hawaiian Ahi Tuna Poke Tower***
Cilantro Peanut Steamed Rice / Avocado / Edamame / Sesame Cucumber Salad / Spicy Yuzu Aioli (820 cal) 15.5
- Skillet Blackened Open Blue Cobia**
Off The Cob Street Corn / Black Bean Puree / Cilantro Lime Butter (440 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)
- MS Open Blue Cobia** Skillet Blackened / Black Bean Puree / Off the Cob Street Corn (440 cal) 27
- Crab & Shrimp Stuffed Salmon*** Brie / Mashed Potatoes / Vegetables (870 cal) 26
- Parmesan Crusted Sole** Lemon Caper Butter / Butternut Squash Orzo (670 cal) 18
- Palm Beach Mahi Mahi*** Crab Potato Hash / Sweet Corn Bisque (570 cal) 30
- Herb Broth Sea Bass*** Roasted Fingerling Potato / Sundried Tomato / Spinach / Herb Broth (700 cal) 42
- Blackened Rainbow Trout** Crab Meat Saute / Andouille Mashed Potatoes / Spinach (870 cal) 24
- Grilled Wild Isles Sustainable Salmon*** Beets / Cipollini Onions / Asparagus / Black Pepper Horseradish Sauce (480 cal) 28
- Hawaiian Bigeye Ahi Tuna** Seared Rare / Sesame Cucumber Salad / Sticky Rice (330 cal) 29
- Hawaiian Swordfish** Simply Grilled / Scampi Style Sea Scallops / Seasonal Vegetables / Mashed Potatoes (1060 cal) 34

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) 19.5
- Jam'on Burger** Bacon Jam / Cheddar / Arugula / Garlic Aioli / Pickled Red Onions (1330 cal) 17
- Grilled Chicken Sandwich** Bacon / Roasted Red Peppers / Gruyere Cheese (990 cal) 13.5
- Crispy Cod Sandwich** Malt Vinegar Aioli / Coleslaw / Fries (1200 cal) 13.5

LUNCH ENTRÉES

- Chesapeake Buttermilk Fried Shrimp** Chesapeake Fries / Cocktail Sauce (910 cal) 17
- 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) 17.8
- Seared Sea Scallops** Roasted Corn Hash / Avocado Cilantro Lime Puree (750 cal) 33.5
- Shrimp Linguini** Pancetta / Peas / Tomato Alfredo Sauce (1260 cal) 18
- "Jake's Famous" Bouillabaise** King Crab / Shrimp / Clams / Mussels / Calamari and Fresh Fish (800 cal) 38
- Northwest Salmon Sauté** Foraged Mushroom / Asparagus / Shallots / Hazelnut / Lemon Cream (860 cal) 14.5
- Parmesan Crusted Chicken** Lemon Caper Butter / Linguini Alfredo (1780 cal) 17.8
- Seafood Jambalaya*** Andouille / Mussels / Shrimp / Fish / White Rice (930 cal) 17
- Lump Crab Stuffed Shrimp** Red Pepper White Cheddar Mash (790 cal) 22
- 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
- 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) 38
- U.S.D.A. Choice New York Strip (13oz)** (1130 cal) 40
- Dry Rubbed Black Angus Ribeye Steak - Center Cut* (13oz)** (1380 cal) 39
- Dry Rubbed Black Angus Ribeye Steak - Bone In* (20oz)** (1760 cal) 47
- Beef Medallions Bordelaise*** Bordelaise Sauce / Roasted Mushroom / Spinach Saute (630 cal) 26

GREAT WITH STEAK	SIGNATURE SIDES	SMALL BATCH MASH
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	

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

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

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 1/21/2019