

## OYSTER BAR

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

Each

**M&S Cali Kumamoto Oysters\*** (50 cal) 2.7

**M&S Johnny Shuck's Oysters\*** (50 cal) 2.8

**Cape Cod, MA Wellfleet\*** (50 cal) 2.25

**Connecticut Blue Point\*** (50 cal) 2.8

## 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

**Steamed Mussels**  
Tomatoes / White Wine / Herbs (890 cal) 14.8 | sm  
(470 cal) 7.5

**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) 13.8

## 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

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

**Heirloom Tomato Salads**  
Peppered Mozzarella (340 cal) 9

**Strawberry Bibb Salad**  
Candied Walnuts / Goat Cheese,  
Dijon Dressing (370 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

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

## CHEF SEGURA'S RECOMMENDATIONS

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

**Hawaiian Bigeye Ahi Tuna\***  
Sesame Crusted, Wasabi Mashed, Baby Bok Choy,  
Mongolian Black Pepper Sauce (760 cal) 27  
Our Bigeye Ahi Tuna was caught in the deep waters of the Pacific and  
shipped overnight from the Honolulu Fish Auction

## FRESH FISH SMALL PLATES

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

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

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

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

**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) 26.5

**Bourbon Glazed Salmon** Sautéed Spinach / Mashed Potatoes (620 cal) 23

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

**Blackened Swordfish\*** Crabmeat Sauté / Andouille Mashed Potatoes / Spinach (810 cal) 29

**Herb Crusted Walleye** Roasted Vegetables & Potatoes / Lemon Butter (580 cal) 24

**Hawaiian Bigeye Ahi Tuna\*** Seared Rare / Sesame Cucumber Salad / Sticky Rice (330 cal) 25

**Grilled Sixty South Salmon** Asparagus / Spring Peas / Green Onions / Roasted Mushrooms / Basil Pesto (560 cal) 23

## 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

**Roasted Turkey Sandwich** Peppered Bacon / Avocado / Tomatoes / Red Onion Aioli (990 cal) 13.5

**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

## 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

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

**Classic Shrimp Scampi** Linguini / Garlic / White Wine / Fresh Herbs (1770 cal) 18.5

**Salmon Pesto Rigatoni** Asparagus / Mushrooms / Artichoke / Cream Sauce (1010 cal) 17

**Seafood Jambalaya** Andouille / Mussels / Shrimp / Fish / White Rice (930 cal) 17

**Spicy Steak Fettuccini\*** Mushrooms / Peppers / Black Pepper Fettuccini / Cajun Cream Sauce (1410 cal) 16

**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

**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	Blue Cheese & Onion (810 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	Truffle Mac & Cheese (680 cal) 8	

**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.  
These items are raw or undercooked (or may contain raw or undercooked ingredients). Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.