

## OYSTER BAR

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

Each

**M&S Cali Kumo Oysters\*** (50 cal) 3.8

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

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

### ICE IT

#### Experience an Exquisite pairing

Top your oyster with finely shaved flavored ice. Your choice:  
Cucumber Dill (100 cal) | Watermelon Mint (90 cal)  
Yuzu Jalapeño (90 cal)  
Add \$1.50 Half Dozen

## 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

### Chilled Jumbo Shrimp Cocktail

(160 cal) 16 | sm (100 cal) 9

### Lump Crab Cake

Fire Roasted Corn Salsa (730 cal) 16.5

### Shrimp Kisses

Pepper Jack Cheese / Bacon Wrapped / Fire  
Roasted Corn Salsa / Onion Strings (690 cal) 14.5

### Lobster Bites

Buttermilk Battered / Lobster Sherry Cream  
(430 cal) 20

### Tableside Tartare\*

Ahi Tuna / Dijon / Capers / Onions / Chopped Egg  
(210 cal) 13

### Chilled Seafood Platter\*

Shrimp/ Lobster/ King Crab/ Oysters/ Scallops  
Serves two (630 cal) 40 | Serves four (1060 cal) 80  
Serves six (1510 cal) 120

### 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) 6.7 | Bowl (240 cal) 8

### Maine Lobster Bisque

Sherry Cream  
Cup (400 cal) 8.7 | Bowl (670 cal) 14.8

### 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

### Romano Chicken Chop Salad

Pan-Seared / Parmesan Crusted / Bacon / Blue  
Cheese / Balsamic Vinaigrette (950 cal) 15.5

### 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) 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

## CHEF HELT'S RECOMMENDATIONS

### Hawaiian Swordfish

Grilled Casino Style with Lump Crab, Roasted  
Red Pepper and Bacon. Served with Roasted  
Mushrooms and Sauteed Spinach (880 cal)  
26

### Hawaiian Bigeye Ahi Tuna

Seared Rare, Sesame Cucumber  
Salad, Sticky Rice (330 cal) 26

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.

### Sesame Crusted Ahi Tuna\*

Wasabi Mashed Potatoes / Baby Bok Choy /  
Mongolian Pepper Sauce (510 cal) 18

### Grilled Wild Isles Sustainable Salmon

Beets / Cipollini Onions / Asparagus / Black Pepper  
Horseradish Sauce (380 cal) 21

### 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



## 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

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

**Pistachio Chilean Sea Bass** Pea Puree / Blackberry Lemon Relish / Berry Reduction / Mushroom Risotto (550 cal) 41

**Blackened Striped Bass** Crabmeat Sautee / Andouille Mashed Potatoes and Spinach (780 cal) 30.5

**Pan Sautéed Idaho Trout** Almond Crusted / Butternut Squash Orzo (850 cal) 18

**Grilled Swordfish** Roasted Fingerlings / Cipollini Onions / Brussels Sprouts / Pancetta (770 cal) 24

## 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

**Lobster & Shrimp Roll + Chowder** Butter Toasted Roll / Chesapeake Fries / Cup of Clam Chowder (710 cal) 17

**Ben Franklin Burger** Bacon Jam / Taylor Pork Roll / Fried Egg / Cheddar Cheese / Arugula (1570 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

**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

**Lump Crab Cake** Lemon Butter / Fire Roasted Corn Salsa / Seasonal Orzo / Vegetables (1000 cal) 23

**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

## 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
Au Poivre (160 cal) 5	Grilled Asparagus (110 cal) 8	Blue Cheese & Onion (810 cal) 8
Boursin Blue Cheese (220 cal) 5	Pan Roasted Mushrooms (590 cal) 9.5	Boursin & Mushroom (960 cal) 8
Truffle Frites (400 cal) 5	Mushroom Spinach Saute (340 cal) 8	Red Pepper White Cheddar (560 cal) 7
Lobster Tail (250 cal) 13	Lobster Mashed Potatoes (720 cal) 12	

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

- Cape May Salt Oyster CO., Cape May, NJ
- Buster Petrongolo Farms, Vineland, NJ
- Rappahannock Oyster CO., Richmond, VA
- Pastores Farms, Hammonton, NJ
- Dan Graiff Farms, Newfield, NJ
- Greater Tater, Wayland, NY

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. Nutritional information available upon request.

Managing Director Dave Urbaneck Executive Chef William Helt

MSPH 11/17/2018