

OYSTER BAR

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

Each

M&S Cali Kumo Oysters* (50 cal) 3

M&S Johnny Shuck's Oysters* (50 cal) 3.25

Hood Canal Brookside* (50 cal) 2.8

Washington Quilcene* (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

Coconut Shrimp
Orange Horseradish Marmalade (470 cal) 12.8

Dungeness Crab & Shrimp Cake
Fire Roasted Corn Salsa (730 cal) 16.5

Dungeness Crab Tower
Avocado / Mango / Orange Vinaigrette (390 cal) 17

Steamed Mussels
Tomatoes / White Wine / Herbs (890 cal) 15.5 | sm (470 cal) 7

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

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

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

10 Greens Chopped Salad
Bacon / Blue Cheese Crumbles / Olives / Tomatoes (440 cal) 8.7

Walnut Mixed Greens
Candied Walnuts / Blue Cheese Crumbles / Balsamic Vinaigrette (450 cal) 8.7

Arugula & Roasted Beef
Manchego / Toasted Pumpkin Seed Vinaigrette (460 cal) 9.5

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) 16.5

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

Entrée Caesar Salad*
Grilled Chicken (820 cal) 15.5
Grilled Salmon (890 cal) 18.5
Calamari "Fritto Misto" (860 cal) 16.5

Grilled Chopped Salads*
Chicken (630 cal) 15.5 | Salmon (660 cal) 17.5
Shrimp (590 cal) 17.5

CHEF O'BRIEN'S RECOMMENDATIONS

Blackened Rockfish*
Topped with Sautéed Lump Crab Meat,
Served with Andouille Mashed Potatoes,
and Sautéed Spinach (780 cal)
24

Crab & Shrimp Melt
Served on an English Muffin with Sliced Tomato,
Cheddar and Pepperjack Cheese (940 cal)
18.5

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

Skillet Blackened Open Blue Cobia
Off The Cob Street Corn / Black Bean Puree / Cilantro Lime Butter (440 cal) 20

Grilled King Salmon*
Beets / Cipollini Onions / Asparagus / Black Pepper Horseradish Sauce (380 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)

Crab & Shrimp Stuffed Salmon* Brie / Mashed Potatoes / Vegetables (870 cal) 26

Parmesan Crusted Sole Lemon Caper Butter / Seasonal Orzo (670 cal) 18

Blackened Rockfish Crabmeat Sautee / Andouille Mashed Potatoes / Spinach (780 cal) 24

Cedar Roasted Atlantic Salmon* Berry Reduction / Roasted Vegetables (450 cal) 22

Horseradish Crusted Steelhead Braised Swiss Chard / Lemon Butter Sauce (640 cal) 25

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) 13.8

MS **Dungeness Crab & Shrimp Cake Sandwich + Chowder** Poblano Tartar / Fries / Cup of Clam Chowder (890 cal) 18.5

Roasted Turkey Sandwich Peppered Bacon / Avocado / Tomatoes / Red Onion Aioli (990 cal) 13

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

LUNCH ENTRÉES

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

Chesapeake Buttermilk Fried Shrimp Chesapeake Fries / Cocktail Sauce (910 cal) 16.8

Crispy Fish Tacos Cilantro Aioli / Southwest Jicama Slaw / Black Beans (970 cal) 12.8

Craft Beer Battered Fish & Chips Alaskan Cod / Chesapeake Fries / Tartar Sauce (1250 cal) 17.5

Shrimp and Andouille "Mac & Cheese" Four Cheese Sauce (1780 cal) 15

Dungeness Crab & Bay Shrimp Cake Chesapeake Fries / Coleslaw / Tartar Sauce (1350 cal) 24

Parmesan Crusted Chicken Lemon Caper Butter / Linguini Alfredo (1780 cal) 17.5

Dungeness Crab Stuffed Shrimp* Red Pepper White Cheddar Mash (860 cal) 22.5

McCormick's Seafood Trio* Grilled Shrimp / Stuffed Shrimp / Grilled Salmon (1080 cal) 26.5

Ultimate Mixed Grill* Stuffed Shrimp / Grilled Shrimp / Crab Cake / Grilled Salmon (1400 cal) 36

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

Beef Medallions Bordelaise* Bordelaise Sauce / Roasted Mushroom / Spinach Saute (630 cal) 25

GREAT WITH STEAK	SIGNATURE SIDES	SMALL BATCH MASH
Boursin Blue Cheese (220 cal) 5	Grilled Asparagus (110 cal) 8	Boursin & Mushroom (960 cal) 8
Truffle Butter (390 cal) 4	Pan Roasted Mushrooms (590 cal) 9.5	Truffle Chive (1010 cal) 8
Truffle Frites (400 cal) 5	Lobster Mashed Potatoes (720 cal) 12	Red Pepper White Cheddar (560 cal) 7
Lobster Tail (250 cal) 13	Pancetta Potato & Brussels (340 cal) 8	

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

- Montecucco Farms - Canby, OR
- Garden & Valley Isle - Honolulu, HI
- Gonzalaz Berry Farm - Cornelius, OR
- Cereghino & Sons - Milwaukie, OR
- Nisbet Oysters - Willapa Bay, WA
- Medosweet Farms - Kent, WA

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 Scott Clement Executive Chef James O'Brien

MSPO 11/20/2018