

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)	2.5

APPETIZERS

Calamari "Fritto Misto" Roasted Tomato Sauce / Cilantro Jalapeño Aioli (500 cal) 14.5
Steamed Mussels Tomatoes / White Wine / Herbs (890 cal) 14.3
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
Lump Crab Cake Fire Roasted Corn Salsa (730 cal) 17
Crab & Shrimp Stuffed Mushrooms Baked (440 cal) Fried (470 cal) 13.3
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
Maryland Style Crab Soup Cup (100 cal) 6.8 Bowl (160 cal) 8
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
The Iceberg Wedge Bacon / Blue Cheese Crumbles / Diced Tomatoes (400 cal) 8.7
Walnut Mixed Greens Candied Walnuts / Blue Cheese Crumbles / Balsamic Vinaigrette (450 cal) 8.7
Romano Chicken Chop Salad Pan-Seared / Parmesan Crusted / Bacon / Blue Cheese / Balsamic Vinaigrette (950 cal) 17.5
Lobster Cobb Tower Tarragon Ranch / Blue Cheese Crumbles / Bacon / Avocado (900 cal) 24.5

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

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

- Rassie Farms, Northeast PA
- Yarnick Farms, Indiana PA
- Spring Valley Hardens, Butler PA
- Alexanders Greenhouse, Latrobe PA
- Basciani Farms, Avondale PA
- Turners Farm, Penn Hills PA

CHEF GARNER'S RECOMMENDATIONS

Hawaiian Bigeye Ahi Tuna*
Sesame Crusted, Wasabi Mashed, Baby Bok Choy, Mongolian Black Pepper Sauce (790 cal) 36
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



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) 36
Herb Crusted Alaskan Halibut* Roasted Vegetable & Potatoes / Lemon Butter (670 cal) 39
Bourbon Glazed Salmon Sautéed Spinach / Mashed Potatoes (720 cal) 29
Summer Pan Seared Sea Bass Vegetable Orzo / Saffron Butter (640 cal) 41
Hawaiian Bigeye Ahi Tuna* Seared Rare / Sesame Cucumber Salad / Sticky Rice (330 cal) 35
Hawaiian Swordfish Simply Grilled / Scampi Style Sea Scallops / Seasonal Vegetables / Mashed Potatoes (1060 cal) 36
Grilled Sixty South Salmon Asparagus / Spring Peas / Green Onions / Roasted Mushrooms / Basil Pesto (570 cal) 29

SEAFOOD SPECIALTIES

Craft Beer Battered Fish & Chips Alaskan Cod / Chesapeake Fries / Tartar Sauce (1250 cal) 20.5
Lump Crab Cakes Lemon Butter / Fire Roasted Corn Salsa / Seasonal Orzo / Vegetables (1000 cal) 34
Chesapeake Buttermilk Fried Shrimp Chesapeake Fries / Cocktail Sauce (910 cal) 21.8
Seared Sea Scallops Tomato Pesto / Crab Potato Hash / Sautéed Spinach (800 cal) 33.5
Classic Shrimp Scampi Linguini / Garlic / White Wine / Fresh Herbs (1770 cal) 24
Salmon Pesto Rigatoni Asparagus / Mushrooms / Artichoke / Cream Sauce (1010 cal) 18
Lump Crab Stuffed Shrimp Red Pepper White Cheddar Mash (790 cal) 28.5
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 39
Steamed (670 cal) | Classic Scampi (1200 cal)

MIXED GRILL SELECTIONS

McCormick's Seafood Trio Grilled Shrimp / Stuffed Shrimp / Grilled Salmon (1080 cal) 31.5
Ultimate Mixed Grill Stuffed Shrimp / Grilled Shrimp / Crab Cake / Grilled Salmon (1400 cal) 37.8
Filet & Stuffed Shrimp* Perfect Pair / Steamed Vegetables (1000 cal) 39

STEAKS & SPECIALTY MEATS

Enhance with a Small Batch Mash for \$4

Center Cut Filet Mignon* (6oz) (700 cal) 33.8 (8oz) (840 cal) 38.5
U.S.D.A. Choice New York Strip* (13oz) (1130 cal) 39.5
Dry Rubbed Black Angus Ribeye Steak - Center Cut* (13oz) (1380 cal) 38.5
Dry Rubbed Black Angus Ribeye Steak - Bone In* (20oz) (1760 cal) 46.8
Beef Medallions Bordelaise* Bordelaise Sauce / Roasted Mushroom / Spinach Saute (630 cal) 27.5
Blackened Chicken Fettuccini Mushrooms / Bell Peppers / Cajun Cream Sauce (1430 cal) 17
American Kobe Style Burger* Mushrooms / Fontina Cheese / Red Onion Aioli (1240 cal) 17.5

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	

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. *These items are either served raw or may be requested uncooked or cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially if you have a medical condition.

Managing Director Daniel Stouter Executive Chef James Garner