

## OYSTER BAR

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

Each

**M&S Cali Kumamoto 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 | sm (320 cal) 7.3

### Seared Ahi Tuna\*

Pickled Lipstick Peppers / Yuzu Dressing (250 cal) 15.5

### Chilled Jumbo Shrimp Cocktail

(160 cal) 16.3 | sm (100 cal) 9

### Lump Crab Cake

Fire Roasted Corn Salsa (730 cal) 17

### Crab & Shrimp Stuffed Mushrooms

Baked (440 cal) | Fried (470 cal) 13.3

### Steamed Mussels

Tomatoes / White Wine / Herbs (890 cal) 14.3 | sm (470 cal) 7

### 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) 13.5

## 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) 8.9 | 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) 8.9

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) 16.5

### Lobster Cobb Tower

Tarragon Ranch / Blue Cheese Crumbles / Bacon / Avocado (900 cal) 22.8

### Grilled Chopped Salads

Chicken (630 cal) 15.5 | Salmon (660 cal) 17.5 | Shrimp (590 cal) 16.8

## CHEF GARNER'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) 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.

### Pan Seared Alaskan Halibut

Saffron Butter / Roasted Summer Vegetable Orzo / Chili Oil (350 cal) 20

### Pan Seared Chilean Sea Bass

Mushroom Risotto / Edamame / Dashi Broth (410 cal) 19.5

### 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



## 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) 26

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

**Herb Crusted Alaskan Halibut\*** Roasted Vegetable & Potatoes / Lemon Butter (620 cal) 29

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

**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) 22

## 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) 13.5

**Lump Crab Cake Sandwich** Poblano Tartar / Fries (890 cal) 19.5

**Cajun Shrimp Wrap** Bacon / Poblano Tartar / Pepper Jack / Cheddar Cheese / Fries (970 cal) 13.5

**A1 Blue Burger\*** Bacon Jam / Onion Rings / Blue Cheese / A1 Aioli / Arugula (1420 cal) 16

**Chicken Portobello Sandwich** Arugula / Roasted Red Onion Aioli / Fontina Cheese (1060 cal) 12.5

## LUNCH ENTRÉES

**Blackened Chicken Fettuccini** Mushrooms / Bell Peppers / Cajun Cream Sauce (1430 cal) 15.5

**Chesapeake Buttermilk Fried Shrimp** Chesapeake Fries / Cocktail Sauce (910 cal) 16

**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) 16.8

**Lump Crab Cake** Lemon Butter / Fire Roasted Corn Salsa / Seasonal Orzo / Vegetables (1000 cal) 23.5

**Classic Shrimp Scampi** Linguini / Garlic / White Wine / Fresh Herbs (1770 cal) 17

**Northwest Salmon Sauté\*** Foraged Mushroom / Asparagus / Shallots / Hazelnut / Lemon Cream (860 cal) 14

**Salmon Pesto Rigatoni** Asparagus / Mushrooms / Artichoke / Cream Sauce (1010 cal) 16.5

**Lump Crab Stuffed Shrimp** Red Pepper White Cheddar Mash (790 cal) 21

**McCormick's Seafood Trio** Grilled Shrimp / Stuffed Shrimp / Grilled Salmon (1080 cal) 25.8

**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) 32.8 (8oz) (840 cal) 37.5

**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) 25

### GREAT WITH STEAK

Boursin Blue Cheese (220 cal) 5

Truffle Butter (390 cal) 4

Truffle Frites (400 cal) 6

Lobster Tail (250 cal) 13.5

### SIGNATURE SIDES

Grilled Asparagus (110 cal) 8

Pan Roasted Mushrooms (590 cal) 9.5

Lobster Mashed Potatoes (720 cal) 12

Pancetta Potato & Brussels (340 cal) 8

### SMALL BATCH MASH

Boursin & Mushroom (960 cal) 8

Truffle Chive (1010 cal) 8

Red Pepper White Cheddar (560 cal) 7

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

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

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.