

## OYSTER BAR

Each

<b>M&amp;S Cali Kumo Oysters*</b> (50 cal)	3.8
<b>M&amp;S Johnny Shuck's Oysters*</b> (50 cal)	3
<b>Connecticut Blue Point*</b> (50 cal)	2.8
<b>Rhode Island Beavertail*</b> (50 cal)	2.9

## APPETIZERS

**Rhode Island Calamari**  
Banana Peppers / Garlic Butter (500 cal) 14.5

**Seared Ahi Tuna\***  
Pickled Lipstick Peppers / Yuzu Dressing (250 cal) 15.5

**Chilled Jumbo Shrimp Cocktail**  
(160 cal) 16.3 sm (100 cal) 9

**Coconut Shrimp**  
Orange Horseradish Marmalade (470 cal) 13

**Lump Crab Cake**  
Fire Roasted Corn Salsa (730 cal) 17

**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

**New England Steamers**  
Soft Shell Clams / Narragansett Lager / Melted Butter (540 cal) 15

**Tableside Tartare**  
Ahi Tuna / Dijon / Capers / Onions / Chopped Egg (210 cal) 13.5

**Open Blue Cobia Crudo\***  
Baby Heirloom Tomatoes / Olives / Lemon Caper Vinaigrette (270 cal) 13

**Open Blue Cobia Poke\***  
Ruby Red Grapefruit / Mango / Hearts of Palm / Sea Asparagus / House Ponzu 11

## 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

**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

**Entrée Caesar Salad**  
Grilled Chicken (820 cal) 15.5  
Grilled Salmon (890 cal) 17.8  
Calamari "Fritto Misto" (860 cal) 15.8

**Grilled Chopped Salads**  
Chicken (630 cal) 16  
Salmon (660 cal) 17.5  
Shrimp (590 cal) 17

**Lobster Cobb Salad**  
Tarragon Ranch / Blue Cheese Crumbles Bacon / Avocado (900 cal) 22.8

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

## CHEF TORIBIO'S RECOMMENDATIONS

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

**Baked Cod**  
Topped with Buttered Bread Crumbs, Served with Mashed Potatoes, and Seasonal Vegetables (1400 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

**Parmesan Crusted Flounder** Lemon Caper Butter / Butternut Squash Orzo (670 cal) 17

**Grilled Swordfish** Roasted Fingerlings / Cipollini Onions / Brussels Sprouts / Pancetta (770 cal) 26

**Hawaiian Bigeye Ahi Tuna\*** Sesame Crusted / Wasabi Mashed / Baby Bok Choy / Mongolian Black Pepper Sauce (760 cal) 23

**Grilled Sixty South Salmon** Asparagus / Spring Peas / Green Onions / Roasted Mushrooms / Basil Pesto (560 cal) 22

## NEW ENGLAND ROLLS

### Maine Lobster Roll

New England Butter Toasted Roll / Lobster Salad / Chesapeake Fries (1230 cal) 23

### Massachusetts Ipswich Clam Roll

Cracker Crumb Breaded / Iceberg Lettuce / Tartar Sauce / Chesapeake Fries (1220 cal) 17

### Buttermilk Fried Oyster Roll

Horseradish Slaw / Lemon Tabasco Aioli / Butter Toasted Roll / Chesapeake Fries (1110 cal) 16

## 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

**Shrimp and Andouille "Mac & Cheese"** Four Cheese Sauce (1780 cal) 14.5

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

**Whole Belly Clams** Buttermilk Fried / Coleslaw / Chesapeake Fries / Poblano Tartar (920 cal) 22

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

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

**McCormick's Cheeseburger** Lettuce / Tomato / Onion / Cheddar Cheese / French Fries (1010 cal) 13.5

**Grilled Chicken Sandwich** Bacon / Roasted Red Peppers / Gruyere Cheese (990 cal) 12.5

## 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

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

### GREAT WITH STEAK

**Truffle Butter** (390 cal) 4  
**Truffle Frites** (400 cal) 6  
**Lobster Tail** (250 cal) 13.5  
**Oscar Style** (220 cal) 8.5

### SIGNATURE SIDES

**Grilled Asparagus** (110 cal) 8  
**Pan Roasted Mushrooms** (590 cal) 9.5  
**Lobster Mashed Potatoes** (720 cal) 12  
**Truffle Mac & Cheese** (680 cal) 8

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

- Flying Jenny IPA, Grey Sail Brewery, Westerly, RI
- Blueberry Storm, Newport Storm Brewery, Newport, RI
- Big Eye Tuna, Garden & Valley Isle Seafood, Honolulu HI
- Fresh Herbs and Beets, The Chef's Garden, Huron OH
- Narragansett, Narragansett Brewing Co, Pawtucket RI
- Fresh Breads, Calise Bakery, Lincoln RI

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. Please inform your server if anyone in your party has a food allergy

Managing Director **Ryan Adams**