

OYSTER BAR

	Each
M&S Cali Kumamoto Oysters* (50 cal)	3.8
M&S Johnny Shuck's Oysters* (50 cal)	3
Rhode Island Beavertail* (50 cal)	2.9
Rhode Island Quonset Point* (50 cal)	2.8

APPETIZERS

Rhode Island Calamari
Banana Peppers / Garlic Butter (500 cal) 14.3

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

Lump Crab Cake
Fire Roasted Corn Salsa (730 cal) 16.5

Steamed Mussels
Tomatoes / White Wine / Herbs (890 cal) 14 | sm (470 cal) 7

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

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

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

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

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

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

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

CHEF TORIBIO'S RECOMMENDATIONS

Sesame Crusted Hawaiian Ahi Tuna*
Sesame Crusted Seared Ahi Tuna served with Wasabi Mashed Potatoes, Pan Braised Baby Bok Choy and a Mongolian Pepper Sauce (760 cal) 23

Fried Whole Belly Clams
A True Taste of Summer with Chesapeake Fries, Poblano Tarter Sauce and Cole Slaw. (920 cal) 22



SIGNATURE FISH



Simply Prepared Fish Any Fish / Grilled / Seasonal Roasted Baby Vegetables / Salsa Verde (380-530 cal)

MS **Open Blue Cobia** Skillet Blackened / Black Bean Puree / Off the Cob Street Corn (440 cal) 25

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

Parmesan Crusted Flounder Lemon Caper Butter / Butternut Squash Orzo (670 cal) 18

Baked Cod Buttered Bread Crumbs / Mashed Potatoes / Fresh Vegetables (1400 cal) 20

Herb Crusted Snapper Roasted Vegetables & Potatoes / Lemon Butter (600 cal) 21

Swordfish Casino Lump Crab / Roasted Red Pepper / Bacon / Mushrooms Spinach Sauté (880 cal) 28

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

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

McCormick's Seafood Trio Grilled Shrimp / Stuffed Shrimp / Grilled Salmon (1080 cal) 25.5

Lump Crab 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) 12

McCormick's Cheeseburger Lettuce / Tomato / Onion / Cheddar Cheese / French Fries (1010 cal) 12.8

Grilled Chicken Sandwich Bacon / Roasted Red Peppers / Gruyere Cheese (990 cal) 12

Classic Seafood Fry Beer Battered Cobia / Buttermilk Fried Shrimp / Oysters / Chesapeake Fries (1500 cal) 29

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* (13oz) (1380 cal) 38

Beef Medallions Bordelaise* Bordelaise Sauce / Roasted Mushroom / Spinach Saute (630 cal) 24

GREAT WITH STEAK

Truffle Butter (390 cal) 4

Truffle Frites (400 cal) 5

Lobster Tail (250 cal) 13

Oscar Style (220 cal) 8.5

SIGNATURE SIDES

Grilled Asparagus (110 cal) 8

Pan Roasted Mushrooms (590 cal) 9.5

Mushroom Spinach Saute (340 cal) 8

Lobster Mashed Potatoes (720 cal) 12

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

- Flying Jenny IPA/ Grey Sail Brewery/ Westerly, RI
- DeFrancesco & Son, CT
- Blueberry Storm, Newport Storm Brewery/ Newport, RI
- Fair Weather Acres, CT
- Cecchi & Sons, MA

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

MS = National Seafood Month Features

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