

## OYSTER BAR

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

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Each

**M&S Cali Kumo Oysters\*** (50 cal) 3.8

**M&S Johnny Shuck's Oysters\*** (50 cal) 2.6

**Connecticut Blue Point\*** (50 cal) 3.2

## 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

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

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

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

**Chilled Seafood Platter\***  
Shrimp/ Lobster/ King Crab/ Oysters/ Scallops  
Serves two (630 cal) 40 | Serves four (1060 cal) 80  
Serves six (1510 cal) 120

## 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) 8.9

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

**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:

- Snake Dog IPA, Flying Dog Brewery, Frederick MD
- Smith Island Cake, Smith Island Cake Co, Crisfield MD
- Big Eye Tuna, Garden & Valley Isle Seafood, Honolulu HI
- Johnny Shuck's Oysters, True Oyster Co, Virginia Hog Island VA
- Fresh Herbs and Beets, The Chef's Garden, Huron OH
- Choptank Sweet Oysters, Marinetics Inc, Cambridge MD

## EXECUTIVE CHEF NEJMI'S RECOMMENDATIONS

**Halibut Succotash**  
Simply Grilled, Served over a Summer Vegetable Succotash, Finished with a Lemon Butter Sauce (560 cal) 39

**Hawaiian Bigeye Ahi Tuna\***  
Sesame Crusted, Wasabi Mashed, Baby Bok Choy, Mongolian Black Pepper Sauce (790 cal) 30  
Our Bigeye Ahi Tuna was caught in the deep waters of the Pacific and shipped overnight from the Honolulu Fish Auction



## SIGNATURE FISH



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

**Pan Seared Cobia** Mushroom Risotto / Tomato Confit / Fresh Herbs (520 cal) 33

**Crab & Shrimp Stuffed Salmon** Brie / Mashed Potatoes / Vegetables (870 cal) 32

**Grilled Maryland Rockfish** Lump Crab / Steamed Mussels / Savory Tomato Sauce / Jasmine Rice (790 cal) 36

**Chilean Sea Bass Dashi** Pan Seared / Edamame / Pickled Cucumbers (320 cal) 42

**Hawaiian Bigeye Ahi Tuna\*** Seared Rare / Sesame Cucumber Salad / Sticky Rice (330 cal) 30

**Grilled Swordfish** Roasted Fingerlings / Cipollini Onions / Brussels Sprouts / Pancetta (770 cal) 30

**Grilled Sixty South Salmon** Beets / Cipollini Onions / Asaragus / Black Pepper Horseradish Sauce (590 cal) 30

## 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

**Maryland Soft Shell Crabs w/Grits** Fried, Jalapeno Grits, Corn Salsa, Crispy Onion Straws, Creole Tomato Glaze (790 cal) 33

**"Jake's Famous" Bouillabaise** King Crab / Shrimp / Clams / Mussels/ Calamari/ Fresh Fish (800 cal) 38

**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 & Crab Cake** The Perfect Pair / Seasonal Vegetables (1090 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
Au Poivre (160 cal) 5	Baked Gruyere Potatoes (600 cal) 9	Boursin & Mushroom (960 cal) 8
Boursin Blue Cheese (220 cal) 5	Grilled Asparagus (110 cal) 8	Truffle Chive (1010 cal) 8
Truffle Butter (390 cal) 4	Pan Roasted Mushrooms (590 cal) 9.5	Red Pepper White Cheddar (560 cal) 7
Lobster Tail (250 cal) 13.5	Lobster Mashed Potatoes (720 cal) 12	

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. \*Are Served Raw or Undercooked.

Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness.

Managing Director Jim Barrett Executive Chef Samy N. Nejmi