

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) 2.6

Connecticut Blue Point* (50 cal) 3.2

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

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

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) 6.7 | 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

Arugula Salad

Toasted Almonds / Goat Cheese / Raspberry Vinaigrette (150 cal) 8.99

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

ENTRÉE SALADS

Lobster Cobb Tower

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

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

EXECUTIVE CHEF NEJMI'S RECOMMENDATIONS

Open Blue Cobia Tacos

+ Black Bean Soup

Skillet Blackened, Jicama Chimichurri Slaw, Chili Lime Aioli (1200 cal) 15

Halibut Succotash

Simply Grilled, Served over a Summer Vegetable Succotash, Finished with a Lemon Butter Sauce (500 cal) 31

FRESH FISH SMALL PLATES

4 ounce cuts of exotic fresh fish, paired with award-winning preparations to provide small plates of tantalizing flavors.

Blackened Rockfish

Lump Crab / Lemon Butter / Jalapeno Grits / Corn Salsa / Chili Oil (380 cal) 17.5

Sesame Crusted Ahi Tuna

Wasabi Mashed Potatoes / Baby Bok Choy / Mongolian Pepper Sauce (510 cal) 18

Grilled Open Blue Cobia

Roasted Vegetable Orzo / Saffron Butter (350 cal) 18

Pan Seared Chilean Sea Bass

Mushroom Risotto / Edamame / Dashi Broth (410 cal) 20.5



SIGNATURE FISH



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

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

Grilled Maryland Rockfish Lump Crab / Steamed Mussels / Savory Tomato Sauce / Jasmine Rice (790 cal) 28

Bourbon Glazed Salmon Sautéed Spinach / Mashed Potatoes (620 cal) 22

Grilled Swordfish Roasted Fingerlings / Cipollini Onions / Brussels Sprouts / Pancetta (770 cal) 24

Hawaiian Bigeye Ahi Tuna Seared Rare / Sesame Cucumber Salad / Sticky Rice (330 cal) 25

Grilled Sixty South Salmon Beets / Cipollini Onions / Asparagus / Black Pepper Horseradish Sauce (380 cal) 23

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

Lobster & Shrimp Roll + Chowder Butter Toasted Roll / Chesapeake Fries / Cup of Clam Chowder (710 cal) 17

Soft Shell Crab Sandwich Celery Root Slaw / Old Bay Aioli / Avocado / Tomato (1120 cal) 19

Jam'on Burger* Bacon Jam / Cheddar / Arugula / Garlic Aioli / Pickled Red Onions (1330 cal) 16

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

Crispy Cod Sandwich Malt Vinegar Aioli / Coleslaw / Fries (1200 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

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

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) 35.5

Twin North Atlantic Lobster Tails Lobster Bisque Mashed Potatoes (720 cal) 35 or Three Tails (920 cal) 46

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

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

GREAT WITH STEAK

Au Poivre (160 cal) 5
Boursin Blue Cheese (220 cal) 5
Truffle Butter (390 cal) 4
Lobster Tail* (250 cal) 13.5

SIGNATURE SIDES

Baked Gruyere Potatoes (600 cal) 9
Grilled Asparagus (110 cal) 8
Pan Roasted Mushrooms (590 cal) 9.5
Lobster Mashed Potatoes (720 cal) 12

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:

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

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.