

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
Maryland Choptank Sweet* (50 cal) 2.7

APPETIZERS

Calamari "Fritto Misto"
Roasted Tomato Sauce / Cilantro Jalapeño Aioli (500 cal) 14.3 | sm (320 cal) 7

Seared Ahi Tuna*
Pickled Lipstick Peppers / Yuzu Dressing (250 cal) 15

Buttermilk Fried Oysters
Horseradish Slaw / Cilantro Jalapeno Aioli (340 cal) 9.5

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

Crab Dip
Crisp Pita Chips / Pico de Gallo (720 cal) 13

Tableside Tartare*
Ahi Tuna / Dijon / Capers / Onions / Chopped Egg (210 cal) 13

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

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

Maryland Style Crab Soup Cup (100 cal) 6.5
Bowl (160 cal) 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

Arugula Salad
Toasted Almonds / Goat Cheese / Raspberry Vinaigrette (150 cal) 7.5

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

- Add a Walnut Mixed Green Salad or Caesar Salad to any entrée for 5 -

ENTRÉE SALADS

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

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

Grilled Sustainable Salmon Caesar
Romaine / Rustic Croutons / Parmesan Crisp (880 cal) 25

CHEF NEJMI'S RECOMMENDATIONS

Mahi Mahi Succotash
Simply Grilled, Served over a Summer Vegetable Succotash, Finished with a Lemon Butter Sauce (470 cal) 24

Blackened Rainbow Trout
Topped with Sautéed Lump Crab Meat, Served with Andouille Mashed Potatoes, and Sautéed Spinach (870 cal) 23

FRESH FISH SMALL PLATES

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

Blackened Mahi Mahi
Lump Crab / Jalapeño Grits / Corn Salsa / Lemon Butter (370 cal) 17.5

Grilled Wild Isles Sustainable Salmon
Beets / Cipollini Onions / Asparagus / Black Pepper Horseradish Sauce (420 cal) 20

Pan Seared Chilean Sea Bass
Mushroom Risotto / Edamame / Dashi Broth (410 cal) 20.5

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)

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

Seared Mahi Mahi Fresh Clams / Creamy Edamame Succotash (650 cal) 24

Bourbon Glazed Salmon Sautéed Spinach / Mashed Potatoes (620 cal) 20

Pan Sautéed Idaho Trout Almond Crusted / Butternut Squash Orzo (850 cal) 17

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

Grilled Wild Isles Sustainable Salmon* Beets / Cipollini Onions / Asparagus / Black Pepper Horseradish Sauce (480 cal) 23

Seared Ahi Tuna* Seared Rare / Sesame Cucumber Salad / Sushi Rice (330 cal) 25

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) 12.8

MS **Lump Crab Cake Sandwich + Chowder** Poblano Tartar / Fries / Cup of Clam Chowder (890 cal) 18.5

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

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

LUNCH ENTRÉES

Blackened Chicken Fettuccini Mushrooms / Bell Peppers / Cajun Cream Sauce (1430 cal) 15

Chesapeake Buttermilk Fried Shrimp Chesapeake Fries / Cocktail Sauce (910 cal) 15.8

Craft Beer Battered Fish & Chips Alaskan Cod / Chesapeake Fries / Tartar Sauce (1250 cal) 16.5

Lump Crab Cake Lemon Butter / Fire Roasted Corn Salsa / Seasonal Orzo / Vegetables (1000 cal) 23

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

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

Salmon Pesto Rigatoni* Asparagus / Mushrooms / Artichoke / Cream Sauce (1010 cal) 15.8

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

Ultimate Mixed Grill* Stuffed Shrimp / Grilled Shrimp / Crab Cake / Grilled Salmon (1400 cal) 35

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

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

POWER LUNCH BOX

\$14 and Under

Mussels Fra Diavolo Spicy Tomato Pomodoro Sauce / Linguini Pasta (860 cal) 14

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

Crispy Cod Sandwich Malt Vinegar Aioli / Coleslaw / Fries (1200 cal) 12

Crispy Fish Tacos Cilantro Aioli / Southwest Jicama Slaw / Black Beans (970 cal) 11.8

Shrimp and Andouille "Mac & Cheese" Four Cheese Sauce (1780 cal) 14

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

- Devils Backbone I.P.A. Roseland, VA
- Snake Dog I.P.A. Frederick, MD
- Ballast Point Grapefruit Sculpin I.P.A. Daleville, VA

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

MSRE 11/20/2018