

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) 3

Connecticut Blue Point* (50 cal) 2.9

Virginia James River* (50 cal) 2.5

APPETIZERS

Ancho Chili Charred Octopus
Jicama Chimichurri / White Beans (580 cal) 16.5

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) 15.3

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

Lump Crab Cake
Fire Roasted Corn Salsa (730 cal) 16

Shrimp Kisses
Pepper Jack Cheese / Bacon Wrapped / Fire Roasted Corn Salsa / Onion Strings (690 cal) 14.8

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

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

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) 6.6 | Bowl (240 cal) 7.7

Maine Lobster Bisque
Sherry Cream Cup (400 cal) 8.7 | Bowl (670 cal) 14.5

Seafood Gumbo
Cup (180 cal) 6.8 | Bowl (290 cal) 8

Hearts of Romaine Caesar
Parmesan Crisp / Garlic Croutons (490 cal) 9.7

10 Greens Chopped Salad
Bacon / Blue Cheese Crumbles / Olives / Tomatoes (440 cal) 8.5

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

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

- Add a Walnut Mixed Green 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) 16.8
Calamari "Fritto Misto" (860 cal) 14.8

Grilled Chopped Salads
Chicken (630 cal) 15 | Salmon (660 cal) 17
Shrimp (590 cal) 16.5

CHEF RIGGIN'S RECOMMENDATIONS

Hawaiian Bigeye Ahi Tuna*
Sesame Crusted, Wasabi Mashed, Baby Bok Choy, Mongolian Black Pepper Sauce (760 cal) 26
Our Bigeye Ahi Tuna was caught in the deep waters of the Pacific and shipped overnight from the Honolulu Fish Auction

Lobster Corn Chowder + Mixed Greens
Lobster & Corn Chowder served in a Sour Dough Bread Bowl, accompanied with a Walnut Mixed Green Salad 15

FRESH FISH SMALL PLATES

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

Grilled Open Blue Cobia
Roasted Vegetable Orzo / Saffron Butter (350 cal) 20

Grilled Wild Isles Sustainable Salmon
Asparagus / Spring Peas / Green Onions / Roasted Mushrooms
Basil Pesto (570 cal) 20

Hawaiian Ahi Tuna Poke Tower*
Cilantro Peanut Steamed Rice / Avocado / Edamame / Sesame Cucumber Salad / Spicy Yuzu Aioli (820 cal) 15.5

Herb Broth Chilean Sea Bass
Roasted Fingerling Potato / Sundried Tomato / Spinach / Herb Broth (580 cal) 19.5



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) 24

Blackened Salmon Crabmeat Sautee / Andouille Mashed Potatoes / Spinach (840 cal) 24

Bourbon Glazed Salmon Sauteed Spinach / Mashed Potatoes (620 cal) 19

Herb Broth Sea Bass Roasted Fingerling Potato / Sundried Tomato / Spinach / Herb Broth (700 cal) 39

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

Hawaiian Swordfish Simply Grilled / Scampi Style Sea Scallops / Seasonal Vegetables / Mashed Potatoes (1060 cal) 29

SANDWICHES & BURGERS

Served with French Fries & House Made Pickles

American Kobe Style Burger* Mushrooms / Fontina Cheese / Red Onion Aioli (1240 cal) 16.5

McCormick's Cheeseburger* Lettuce / Tomato / Onion / Cheddar Cheese / French Fries (1010 cal) 13

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

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

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

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) 22.5

Seared Sea Scallops Roasted Corn Hash / Avocado Cilantro Lime Puree (750 cal) 31.5

Shrimp Linguini Pancetta / Peas / Tomato Alfredo Sauce (1260 cal) 16.5

Center Cut Filet Mignon* (6oz) (700 cal) 31.5 (8oz) (840 cal) 36

Salmon Pesto Rigatoni Asparagus / Mushrooms / Artichoke / Cream Sauce (1010 cal) 16

Lump Crab Stuffed Shrimp Red Pepper White Cheddar Mash (790 cal) 20

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) 34.5

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

POWER LUNCH BOX

\$14 and Under

Cajun Shrimp Wrap Bacon / Poblano Tartar / Pepper Jack / Cheddar Cheese / Fries (970 cal) 13

Crispy Fish Tacos Cilantro Aioli / Southwest Jicama Slaw / Black Beans (970 cal) 12.5

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

Northwest Salmon Sauté Mushrooms / Asparagus / Hazelnuts / Lemon Cream Sauce (860 cal) 13.8

Firecracker Shrimp Tacos Cilantro Peanut Dressing / Sesame Ranch / Steamed Rice (1050 cal) 13.5

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

- Assorted Micro Greens Triangle
Premium Microgreens - Apex
- Artisan Lettuce Blend Flippo Farms - Elm City
- Bedlam Vodka Graybeard Distillery - Durham
- Hoppy Ki Ya IPA / Sweet Josie Brown
Lonerider Brewery - Raleigh
- Bold Rock Hard Cider / Bold Rock IPA Blue
Ridge Mountains - Nellysford, Virginia

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. Items may be cooked to order, are served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

Managing Director Conrad Barbera Executive Chef Sean Riggan

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