

OYSTER BAR

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

Each

M&S Cali Kumo Oysters* (50 cal) 3.25

M&S Johnny Shuck's Oysters* (50 cal) 2.8

British Columbia Royal Miyagi* (50 cal) 3

New Jersey Blue Point* (50 cal) 2.8

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

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

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

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) 8.7

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:

- Gold & Red Beets - The Chef's Garden, Huron, OH
- Big Eye Ahi Tuna - Garden & Valley Isle Seafood, Honolulu, HI
- Lubbers Farms, Zeeland, MI
- Eding Brothers Farms, Hamilton, MI
- Green Line Pale Ale - Goose Island Beer Co., Chicago, IL
- Anti-Hero IPA - Revolution Brewing, Chicago, IL

CHEF RUBINO'S RECOMMENDATIONS

Sesame Crusted Hawaiian Ahi Tuna*
Sesame Crusted Seared Ahi Tuna served with Wasabi Mashed Potatoes, Pan Brasied Baby Bok Choy and a Mongolian Pepper Sauce (760 cal) 36

Crab & Shrimp Stuffed Salmon
Stuffed with a Blend of Crab Meat, Shrimp, Brie Cheese, Artichoke Hearts, Sundried Tomatoes and Arugula served with Mashed Potatoes and Seasonal Vegetables (870 cal) 32



SIGNATURE FISH



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

Open Blue Cobia Skillet Blackened / Black Bean Puree / Off the Cob Street Corn (620 cal) 36

Pan Seared Alaska Halibut Mushroom Risotto / Tomato Confit / Fresh Herbs (600 cal) 39

Miso Chilean Sea Bass Udon Noodles / Stir-Fry Vegetables / Ginger-Miso Broth (1010 cal) 41

Swordfish Casino Lump Crab / Roasted Red Pepper / Bacon / Mushrooms Spinach Saute (880 cal) 39

Pretzel Crusted Whitefish Roasted Potatoes / Onions / Mustard Sauce (910 cal) 29

Hawaiian Mahi Mahi Skillet Blackened / Lump Crab Meat Saute / Andouille Mashed / Sauteed Spinach (810 cal) 38

Hawaiian Bigeye Ahi Tuna* Seared Rare / Sesame Cucumber Salad / Sticky Rice (330 cal) 29

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

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

Center Cut Filet Mignon & Twin Maine Lobster Tails* The Perfect Pair / 6 oz. Filet & Twin 4 oz. Tails (1210 cal) 55

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 Filet Mignon - Bone In* (12 oz) (960 cal) 49

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

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

Grilled Pesto Corn (800 cal) 7

SMALL BATCH MASH

Boursin & Mushroom (960 cal) 8

Truffle Chive (1010 cal) 8

Red Pepper White Cheddar (560 cal) 7

HAPPY HOUR

"#1 Happy Hour in America" - USA TODAY

Hand Crafted Cocktails & Wine Specials
-Bar Bites starting at only \$3-

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.

Managing Director Amanda Clark Executive Chef Anthony Rubino