

OYSTER BAR

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

Each

M&S Cali Kumo Oysters* (50 cal) 3.4

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

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

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

Shrimp Kisses
Pepper Jack Cheese / Bacon Wrapped / Fire
Roasted Corn Salsa / Onion Strings (690 cal) 14.5

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

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) 6.7 | Bowl (240 cal) 8

Maine Lobster Bisque
Sherry Cream
Cup (400 cal) 8.7 | Bowl (670 cal) 14.8

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

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 Salmon Salad
Mixed Greens / Red Bell Peppers / Jicama /
Orange Soy Dressing (690 cal) 17.5

CHEF RUBINO'S RECOMMENDATIONS

Sesame Crusted Hawaiian Ahi Tuna
Sesame Crusted Seared Ahi Tuna served with
Wasabi Mashed Potatoes, Pan Braised Baby Bok
Choy and a Mongolian Pepper Sauce (760 cal)
26

Open Blue Cobia Tacos
+ **Black Bean Soup**
Skillet Blackened, Jicama Chimichurri
Slaw, Chili Lime Aioli (1200 cal)
15

FRESH FISH SMALL PLATES

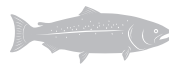
4 ounce cuts of exotic fresh fish, paired with award-winning preparations
to provide small plates of tantalizing flavors.

Grilled Swordfish
Lump Crab / Bacon / Roasted Red Peppers / Lemon
Butter / Mushroom Spinach Sauté (450 cal) 20

Grilled King Salmon
Asparagus / Spring Peas / Green Onions / Roasted
Mushrooms / Basil Pesto (580 cal) 18.5

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)

MS **Open Blue Cobia** Skillet Blackened / Black Bean Puree / Off the Cob Street Corn (440 cal) 26

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

Blackened Mahi Mahi Crabmeat Sauté / Andouille Mashed Potatoes / Spinach (760 cal) 26

Cedar Roasted Atlantic Salmon Berry Reduction / Roasted Vegetables (450 cal) 21

Pan Seared King Salmon Mushroom Risotto / Tomato Confit / Fresh Herbs (540 cal) 28

Pretzel Crusted Whitefish Roasted Potatoes / Onions / Mustard Sauce (910 cal) 19

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

A1 Blue Burger* Bacon Jam / Onion Rings / Blue Cheese / A1 Aioli / Arugula (1420 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

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

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

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

STEAKS & SPECIALTY MEATS

Enhance with a Small Batch Mash for \$4

Center Cut Filet Mignon* (6oz) (700 cal) 32.5 **(8oz)** (840 cal) 37

U.S.D.A. Choice New York Strip* (13oz) (1130 cal) 39

Dry Rubbed Black Angus Ribeye Steak - Center Cut* (13oz) (1380 cal) 38

Dry Rubbed Black Angus Ribeye Steak - Bone In* (20oz) (1760 cal) 46

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

| 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 | Lobster Mashed Potatoes (720 cal) 12 | |

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

- Willbrandt Farm, Decatur, MI
- Victory Farms, LLC, Hudsonville, MI
- Lubbers Farms, Zeeland, MI
- Eding Brothers Farms, Hamilton, MI
- Dreyers Produce & Greenhouse, Hudsonville, MI
- Bolthouse Bros. Growers, Marne, MI

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**

MSRM 11/10/2018