

## 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 | 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

**Coconut Shrimp**  
Orange Horseradish Marmalade (470 cal) 13

**Lump Crab Cake**  
Fire Roasted Corn Salsa (730 cal) 17

**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

## 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

**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

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) 22.8

**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

## CHEF RUBINO'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

**Southwest Shrimp Salad**  
Skillet Blackened Shrimp over a Bed of  
Chopped Romaine, Fire Roasted Corn Salsa,  
Crisp Tortilla Strips and Cilantro Ranch Dressing.  
Served with a Cup of Black Bean Soup 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) 18

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

**Pan Seared Alaskan Halibut**  
Saffron Butter / Roasted Summer Vegetable Orzo /  
Chili Oil (350 cal) 20

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



## 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 Sautee / Andouille Mashed Potatoes / Spinach (760 cal) 26

**Cedar Roasted Atlantic Salmon** Berry Reduction / Roasted Vegetables (450 cal) 22

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

**Hawaiian Bigeye Ahi Tuna** Seared Rare / Sesame Cucumber Salad / Sticky Rice (330 cal) 24

## 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

**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) 12.5

## 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

**Crispy Fish Tacos** Cilantro Aioli / Southwest Jicama Slaw / Black Beans (970 cal) 12.8

**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

## STEAKS & SPECIALTY MEATS

**Center Cut Filet Mignon\*** (6oz) (700 cal) 32.8 (8oz) (840 cal) 37.5

**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

**Dry Rubbed Black Angus Ribeye Steak - Bone In\*** (20oz) (1760 cal) 46.8

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

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:**

- Gold & Red Beets- The Chef's Garden, Huron, OH
- Green Line Pale Ale- Goose Island Brewing Co. Chicago, IL
- Big Eye Ahi Tuna- Garden & Valley Isle Seafood, Honolulu, HI
- Dreyers Produce & Greenhouse, Hudsonville, MI
- Anti-Hero IPA- Revolution Brewing, Chicago, IL

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**

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