

OYSTER BAR

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

Each

M&S Cali Kumamoto Oysters* (50 cal) 3.3

Washington Bruce's Beach (50 cal) 2.8

Oregon Greys Harbor (50 cal) 3

APPETIZERS

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

Coconut Shrimp

Orange Horseradish Marmalade (470 cal) 12.5

Dungeness Crab & Shrimp Cake

Fire Roasted Corn Salsa (730 cal) 16

Steamed Mussels

Tomatoes / White Wine / Herbs (890 cal) 13.8 | sm
(470 cal) 6.8

Shrimp Kisses

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

Steamed Clams

Tomatoes / White Wine / Fresh Herbs (750 cal) 14

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) 6.6 | Bowl (240 cal) 7.7

Maine Lobster Bisque

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

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

ENTRÉE SALADS

Lobster Cobb Tower

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

Grilled Chopped Salads

Chicken (630 cal) 16 | Salmon (660 cal) 18
Shrimp (590 cal) 17.5

Classic Louie Salad

Bay Shrimp (760 cal) 16 | Dungeness Crab (750 cal) 26
Combo (750 cal) 23

CHEF DAMIAN'S RECOMMENDATIONS

Open Blue Cobia Tacos

+ Black Bean Soup

Skillet Blackened, Jicama Chimichurri
Slaw, Chili Lime Aioli (1200 cal)
15

Hawaiian Bigeye Ahi Tuna*

Sesame Crusted, Wasabi Mashed, Baby Bok Choy,
Mongolian Black Pepper Sauce (760 cal) 34
Our Bigeye Ahi Tuna was caught in the deep waters of the Pacific and
shipped overnight from the Honolulu Fish Auction

FRESH FISH SMALL PLATES

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

Pan Seared Alaskan Halibut

Saffron Butter / Roasted Summer Vegetable Orzo /
Chili Oil (350 cal) 20

Herb Broth Chilean Sea Bass

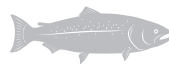
Roasted Fingerling Potato / Sundried Tomato /
Spinach / Herb Broth (580 cal) 20.5

Hawaiian Ahi Tuna Poke Tower

Cilantro Peanut Steamed Rice / Avocado /
Edamame / Sesame Cucumber Salad / Spicy Yuzu
Aioli (820 cal) 15.5

Blackened Open Blue Cobia

Lump Crab / Jalapeno Grits / Corn Salsa / Chili Oil
(370 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) 25

Parmesan Crusted Sole Lemon Caper Butter / Butternut Squash Orzo (670 cal) 19.5

Blackened Rockfish Crabmeat Sautee / Andouille Mashed Potatoes / Spinach (780 cal) 22.9

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

Hawaiian Bigeye Ahi Tuna* Seared Rare / Sesame Cucumber Salad / Sticky 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) 17.5

McCormick's Cheeseburger Lettuce / Tomato / Onion / Cheddar Cheese / French Fries (1010 cal) 13.8

Dungeness Crab & Shrimp Cake Sandwich Poblano Tartar / Fries (890 cal) 19.5

Jam'on Burger Bacon Jam / Cheddar / Arugula / Garlic Aioli / Pickled Red Onions (1330 cal) 17

A1 Blue Burger Bacon Jam / Onion Rings / Blue Cheese / A1 Aioli / Arugula (1420 cal) 17

Grilled Chicken Sandwich Bacon / Roasted Red Peppers / Gruyere Cheese (990 cal) 13

LUNCH ENTRÉES

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

Chesapeake Buttermilk Fried Shrimp Chesapeake Fries / Cocktail Sauce (910 cal) 16.8

Craft Beer Battered Fish & Chips Alaskan Cod / Chesapeake Fries / Tartar Sauce (1250 cal) 17.5

Dungeness Crab & Shrimp Cake Chesapeake Fries (1190 cal) 23.5

Seared Sea Scallops Roasted Corn & Bacon Hash / Avocado Cilantro Lime Puree (750 cal) 32.5

Shrimp Linguini Pancetta / Peas / Tomato Alfredo Sauce (1260 cal) 17.5

Salmon Pesto Rigatoni Asparagus / Mushrooms / Artichoke / Cream Sauce (1010 cal) 16.5

McCormick's Seafood Trio Grilled Shrimp / Stuffed Shrimp / Grilled Salmon (1080 cal) 26.5

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) 33.5 **(8oz)** (840 cal) 39

U.S.D.A. Choice New York Strip (13oz) (1130 cal) 41

Dry Rubbed Black Angus Ribeye Steak - Center Cut (13oz) (1380 cal) 39

Beef Medallions Bordelaise Bordelaise Sauce / Roasted Mushroom / Spinach Saute (630 cal) 28

Pan Roasted Chicken Breast Red Pepper White Cheddar Mash / Baby Heirloom Carrots / Smoked
Tomato Jus (660 cal) 29

GREAT WITH STEAK

Boursin Blue Cheese (220 cal) 5

Truffle Butter (390 cal) 4

Truffle Frites (400 cal) 6

Lobster Tail (250 cal) 13.5

SIGNATURE SIDES

Baked Gruyere Potatoes (600 cal) 7

Grilled Asparagus* (110 cal) 8

Pan Roasted Mushrooms* (590 cal) 9

Lobster Mashed Potatoes* (720 cal) 12

SMALL BATCH MASH

Blue Cheese & Onion (810 cal) 5

Boursin & Mushroom (960 cal) 8

Red Pepper White Cheddar (560 cal) 9

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

- Earthbound Farms, San Juan Bautista, CA
- Garden & Valley isle - Big Eye Tuna, Honolulu, HI
- Yah-Whooo Organic Farms, Vacaville, CA
- Challenge Dairy, Dublin, CA
- The Chefs Garden / Heirloom baby beets, Huron Ohio
- Pacific Seafood, Sacramento, CA

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 **Isbhak Vazquez** Executive Chef **Francisco Damian**

MSRV 5/22/2019