

OYSTER BAR

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

Each

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

British Columbia Buckley Bay* (50 cal) 2.9

Washington Totten Inlet* (50 cal) 3.1

APPETIZERS

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

Buttermilk Fried Oysters
Horseradish Slaw / Cilantro Jalapeno Aioli (340 cal) 9

Chilled Jumbo Shrimp Cocktail
(160 cal) 16 | sm (100 cal) 9

Coconut Shrimp
Orange Horseradish Marmalade (470 cal) 12

Lump Crab Cake
Fire Roasted Corn Salsa (730 cal) 15.5

Steamed Mussels
Tomatoes / White Wine / Herbs (890 cal) 13.5 | sm (470 cal) 6.8

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

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

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

Open Blue Cobia Crudo
Baby Heirloom Tomatoes / Olives / Lemon Caper Vinaigrette (270 cal) 13

SOUPS & SALADS

New England Clam Chowder
Award Winning / Clams / Potato / Bacon Cup (160 cal) 6.5 | Bowl (240 cal) 7.5

Maine Lobster Bisque
Sherry Cream Cup (400 cal) 8.7 | Bowl (670 cal) 14.3

Hearts of Romaine Caesar
Parmesan Crisp / Garlic Croutons (490 cal) 9.5

10 Greens Chopped Salad
Bacon / Blue Cheese Crumbles / Olives / Tomatoes (440 cal) 8.3

Walnut Mixed Greens
Candied Walnuts / Blue Cheese Crumbles / Balsamic Vinaigrette (450 cal) 8.5

Arugula Salad with Strawberries
Radishes / Almonds / Honey Lemon Vinaigrette (230 cal) 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) 24.5

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) 15 | Salmon (660 cal) 17
Shrimp (590 cal) 17

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

OUR CHEFS RECOMMENDATIONS

Hawaiian Mahi Mahi
Simply Grilled and Served with Pancetta
Roasted Fingerling Potatoes, Cippolini
Onions and Crispy Brussels Sprouts tossed
with Balsamic Reduction (650 cal)
25

**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.

Blackened Rockfish Lump Crab / Lemon Butter / Jalapeno Grits / Corn Salsa / Chili Oil (380 cal) 17.5	Herb Broth Chilean Sea Bass Roasted Fingerling Potato / Sundried Tomato / Spinach / Herb Broth (580 cal) 20.5
Skillet Blackened Open Blue Cobia* Off The Cob Street Corn / Black Bean Puree / Cilantro Lime Butter (440 cal) 20	Grilled Wild Isles Sustainable Salmon Saffron Butter / Roasted Summer Vegetable Orzo / Chili Oil (350 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) 24

Parmesan Crusted Sole Lemon Caper Butter / Butternut Squash Orzo (670 cal) 18.5

Pan Seared Rockfish Mushroom Risotto / Tomato Confit / Fresh Herbs (410 cal) 17.9

Cedar Roasted Atlantic Salmon* Berry Reduction / Roasted Vegetables (450 cal) 20

Pesto Sea Bass Simply Grilled / Summer Vegetable Ragout / Basil Pesto (610 cal) 39

Pan Sautéed Idaho Trout Almond Crusted / Butternut Squash Orzo (850 cal) 19

SANDWICHES & BURGERS

Served with French Fries & House Made Pickles

American Kobe Style Burger Mushrooms / Fontina Cheese / Red Onion Aioli (1240 cal) 18

McCormick's Cheeseburger Lettuce / Tomato / Onion / Cheddar Cheese / French Fries (1010 cal) 13.5

MS **Lump Crab Cake Sandwich + Chowder** Poblano Tartar / Fries / Cup of Clam Chowder (890 cal) 18.5

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) 12.5

LUNCH ENTRÉES

Blackened Chicken Fettuccini Mushrooms / Bell Peppers / Cajun Cream Sauce (1430 cal) 14.5

Chesapeake Buttermilk Fried Shrimp Chesapeake Fries / Cocktail Sauce (910 cal) 16.5

Craft Beer Battered Fish & Chips Alaskan Cod / Chesapeake Fries / Tartar Sauce (1250 cal) 17

Lump Crab Cake Chesapeake Fries (1190 cal) 23

Seared Sea Scallops Tomato Pesto / Crab Potato Hash / Sautéed Spinach (800 cal) 32

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

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

Lump Crab Stuffed Shrimp Red Pepper White Cheddar Mash (790 cal) 21

McCormick's Seafood Trio Grilled Shrimp / Stuffed Shrimp / Grilled Salmon (1080 cal) 26

Ultimate Mixed Grill Stuffed Shrimp / Grilled Shrimp / Crab Cake / Grilled Salmon (1400 cal) 35

POWER LUNCH BOX

\$14 and Under

Cajun Shrimp Wrap Bacon / Poblano Tartar / Pepper Jack / Cheddar Cheese / Fries (970 cal) 14

Crispy Cod Sandwich Malt Vinegar Aioli / Coleslaw / Fries (1200 cal) 12.5

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

Buffalo Chicken Salad Iceberg Lettuce / Blue Cheese / Bell Peppers / Jicama / Onions (670 cal) 13.8

Northwest Salmon Sauté Mushrooms / Asparagus / Hazelnuts / Lemon Cream Sauce (860 cal) 14

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

- Earthbound Farms, San Juan Bautista, CA
- Baloian Farms, Fresno, CA
- Yah-Whooo Organic Farms, Vacaville, CA
- Challenge Dairy, Dublin, CA
- Premier Mushrooms, Colusa County, CA
- 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 **Jim Borton**

MSRV 11/19/2018