

OYSTER BAR

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

Each

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

M&S Johnny Shuck's Oysters* (50 cal) 3.2

Mission Oysters, Baja California* (50 cal) 3

ICE IT

Experience an Exquisite pairing

Top your oyster with finely shaved flavored ice. Your choice:
Cucumber Dill (100 cal) | Watermelon Mint (90 cal)
Yuzu Jalapeño (90 cal)
Add \$1.50 Half Dozen

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

Buttermilk Fried Oysters
Horseradish Slaw / Cilantro Jalapeno Aioli
(340 cal) 11.5

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

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) 6.7 | 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) 15.5
Grilled Salmon (890 cal) 18.5
Calamari "Fritto Misto" (860 cal) 16.5

Grilled Chopped Salads
Chicken (630 cal) 15.5 | Salmon (660 cal) 17.5
Shrimp (590 cal) 17.5

Blackened Sustainable Salmon Casear
Romaine / Pico de Gallo / Fire Roasted Corn Salsa /
Fried Onion Strings (860 cal) 23

CHEF RODRIGUEZ'S RECOMMENDATIONS

Clam & Mussel Pasta
Smoked Paprika Roasted Tomatoes, Chorizo, Black
Pepper Fettuccini, Boursin Crostini (1530 cal)
19

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

FRESH FISH SMALL PLATES

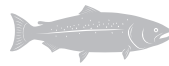
4 ounce cuts of exotic fresh fish, paired with award-winning preparations
to provide small plates of tantalizing flavors.

Sesame Crusted Ahi Tuna
Wasabi Mashed Potatoes / Baby Bok Choy /
Mongolian Pepper Sauce (510 cal) 18

Skillet Blackened Open Blue Cobia
Off The Cob Street Corn / Black Bean Puree / Cilantro
Lime Butter (440 cal) 20

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

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) 26

Parmesan Crusted Sole Lemon Caper Butter / Butternut Squash Orzo (670 cal) 18

Pan Seared Mahi Mahi* Mushroom Risotto / Tomato Confit / Fresh Herbs (390 cal) 31

Blackened Rockfish* Crabmeat Sautee / Andouille Mashed Potatoes / Spinach (780 cal) 28

Cedar Roasted Atlantic Salmon* Berry Reduction / Roasted Vegetables (450 cal) 25

Grilled Swordfish Roasted Fingerlings / Cipollini Onions / Brussels Sprouts / Pancetta (770 cal) 32

Grilled Wild Isles Sustainable Salmon* Beets / Cipollini Onions / Asparagus / Black Pepper
Horseradish Sauce (480 cal) 27

Hawaiian Bigeye Ahi Tuna* Sesame Crusted / Wasabi Mashed / Baby Bok Choy / Mongolian Black
Pepper Sauce (760 cal) 32

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) 13.8

M&S Lump Crab Cake Sandwich + Chowder Poblano Tartar / Fries / Cup of Clam Chowder (890 cal) 18.5

Roasted Turkey Sandwich Peppered Bacon / Avocado / Tomatoes / Red Onion Aioli (990 cal) 13

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

Seared Sea Scallops Roasted Corn Hash / Avocado Cilantro Lime Puree (750 cal) 33

Shrimp Pomodoro Spicy Roasted Tomato Sauce / Linguini Pasta (1060 cal) 16

Beef Medallions Bordelaise Roasted Mushroom / Spinach Sautee (630 cal) 25

Salmon Pesto Rigatoni Asparagus / Mushrooms / Artichoke / Cream Sauce (1010 cal) 16.3

Lump Crab Stuffed Shrimp Red Pepper White Cheddar Mash (790 cal) 22

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) 36

Classic Seafood Fry Beer Battered Cobia / Buttermilk Fried Shrimp / Oysters / Chesapeake Fries (1500 cal) 29

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) 13

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

Buffalo Chicken Salad Iceberg Lettuce / Blue Cheese / Bell Peppers / Jicama / Onions (670 cal) 14

Bangkok Pan Noodles Fresh Fish / Stir Fry Vegetables / Mushrooms / Udon Noodles (770 cal) 12.5

TWO COURSE LUNCH SPECIAL - \$16

Offered Monday - Friday Not available on Holidays

STARTER OPTIONS

Clam Chowder (160 cal)
Walnut Mixed Greens (450 cal)

ENTRÉE OPTIONS

Fish N Chip & Shrimp (1010 cal)
Northwest Salmon Sauté (860 cal)
Crispy Coconut Shrimp (730 cal)

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 Jose A. Guevara Executive Chef Ulises F. Rodriguez

MSSJ 11/19/2018