

OYSTER BAR

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

Parmesan Pesto Baked Oysters (4 per order)
Parmesan / Pesto / Bread Crumbs (160 cal) 14

Each

M&S Cali Kumo Oysters* (50 cal) 3.5

M&S Johnny Shuck's Oysters* (50 cal) 2.8

New Jersey Blue Point* (50 cal) 2.4

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

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

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

Seafood Gumbo
Cup (180 cal) 6.5 | Bowl (290 cal) 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) 8.3

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

Arugula & Roasted Beet
Manchego / Toasted Pumpkin Seed Vinaigrette (460 cal) 9

Tuscan Kale Salad
Fuji Apples / Spiced Pecans / Feta / Warm Bacon Apple Vinaigrette (290 cal) 9

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

Entrée Caesar Salad
Grilled Chicken (820 cal) 13.5
Grilled Salmon (890 cal) 16.5
Calamari "Fritto Misto" (860 cal) 14.5

Grilled Chopped Salads
Chicken (630 cal) 14 | Salmon (660 cal) 16
Shrimp (590 cal) 16

Santa Fe Shrimp Salad
Roasted Corn Salsa / Avocado / Cilantro Dressing (760 cal) 15

CHEF BARKEN'S RECOMMENDATIONS

Grilled Wahoo
Roasted Fingerlings, Cipollini Onions, Brussels Sprouts, Pancetta (680 cal) 20

Hawaiian Mako Shark
Skillet Blackened, Fire Roasted Corn Salsa, Roasted Red Pepper Butter (590 cal) 19

FRESH FISH SMALL PLATES

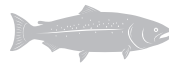
4 ounce cuts of exotic fresh fish, paired with award-winning preparations to provide small plates of tantalizing flavors.

Grilled Open Blue Cobia
Roasted Vegetable Orzo / Saffron Butter (350 cal) 20

Grilled Wild Isles Sustainable Salmon
Asparagus / Spring Peas / Green Onions / Roasted Mushrooms Basil Pesto (570 cal) 19

Sesame Crusted Ahi Tuna*
Wasabi Mashed Potatoes / Baby Bok Choy / Mongolian Pepper Sauce (510 cal) 17

Herb Broth Chilean Sea Bass
Roasted Fingerling Potato / Sundried Tomato / Spinach / Herb Broth (580 cal) 19.5



SIGNATURE FISH



Simply Prepared Fish Any Fish / Grilled / Seasonal Roasted Baby Vegetables (380-530 cal)

Pan Seared Cobia Mushroom Risotto / Tomato Confit / Fresh Herbs (450 cal) 22

Crab & Shrimp Stuffed Salmon Brie / Mashed Potatoes / Vegetables (870 cal) 24

Baked Cod Buttered Bread Crumbs / Mashed Potatoes / Fresh Vegetables (1400 cal) 20

Grouper Tomato Sherry Vinaigrette / Crispy Artichokes / Tomatoes / Calabrian Chiles / Parmesan Roasted Cauliflower (610 cal) 25

Cedar Roasted Atlantic Salmon Berry Reduction / Roasted Vegetables (450 cal) 18

Grilled Wild Isles Sustainable Salmon Beets / Cipollini Onions / Asparagus / Black Pepper Horseradish Sauce (480 cal) 24

SANDWICHES & BURGERS

Served with French Fries & House Made Pickles

American Kobe Style Burger* Mushrooms / Fontina Cheese / Red Onion Aioli (1240 cal) 16.5

McCormick's Cheeseburger* Lettuce / Tomato / Onion / Cheddar Cheese / French Fries (1010 cal) 11

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

Cajun Shrimp Wrap Bacon / Poblano Tartar / Pepper Jack / Cheddar Cheese / Fries (970 cal) 13

Jam'on Burger* Bacon Jam / Cheddar / Arugula / Garlic Aioli / Pickled Red Onions (1330 cal) 16

Grilled Chicken Sandwich Bacon / Roasted Red Peppers / Gruyere Cheese (990 cal) 11.5

LUNCH ENTRÉES

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

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

Chesapeake Buttermilk Fried Shrimp Chesapeake Fries / Cocktail Sauce (910 cal) 15.5

Craft Beer Battered Fish & Chips Alaskan Cod / Chesapeake Fries / Tartar Sauce (1250 cal) 16

Lump Crab Cake Lemon Butter / Fire Roasted Corn Salsa / Seasonal Orzo / Vegetables (1000 cal) 22

Seared Sea Scallops Roasted Corn Hash / Avocado Cilantro Lime Puree (750 cal) 31

Classic Shrimp Scampi Linguini / Garlic / White Wine / Fresh Herbs (1770 cal) 16.5

Lump Crab Stuffed Shrimp Red Pepper White Cheddar Mash (790 cal) 20

McCormick's Seafood Trio Grilled Shrimp / Stuffed Shrimp / Grilled Salmon (1080 cal) 25

Ultimate Mixed Grill Stuffed Shrimp / Grilled Shrimp / Crab Cake / Grilled Salmon (1400 cal) 34

Twin North Atlantic Lobster Tails Lobster Bisque Mashed Potatoes (720 cal) 35 or Three Tails (920 cal) 46

POWER LUNCH BOX

\$11 and Under

Sizzling Fish Tacos Tomatillo Salsa / Sweet Peppers & Onions / Black Beans (760 cal) 11

Mussels Fra Diavolo Spicy Tomato Pomodoro Sauce / Linguini Pasta (860 cal) 11

Crispy Cod Sandwich Malt Vinegar Aioli / Coleslaw / Fries (1200 cal) 11

Crispy Fish Tacos Cilantro Aioli / Southwest Jicama Slaw / Black Beans (970 cal) 11

Shrimp and Andouille "Mac & Cheese" Four Cheese Sauce (1780 cal) 11

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

- Tony White Family Farms, Chesterfield
- O'Fallon Brewery, Maryland Heights
- Serendipity Ice Cream, Webster Groves
- Mighty Vines, Rochelle IL
- Fazio's Bakery, St. Louis
- Urban Chestnut Brewing Co, St. Louis

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 Carol Luckett Executive Chef Peter Barken

MSSL 11/20/2018