

OYSTER BAR

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

Each

M&S Cali Kumo Oysters* (50 cal) 3

M&S Johnny Shuck's Oysters* (50 cal) 3

Connecticut Blue Point* (50 cal) 3

APPETIZERS

Calamari "Fritto Misto"
Roasted Tomato Sauce / Cilantro Jalapeño Aioli
(500 cal) 14.5

Seared Ahi Tuna*
Pickled Lipstick Peppers / Yuzu Dressing
(250 cal) 15.3

**Chilled Jumbo Shrimp
Cocktail** (160 cal) 16.3

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

Coconut Shrimp
Orange Horseradish Marmalade (470 cal) 12.5

Lump Crab Cake
Fire Roasted Corn Salsa (730 cal) 16

Crab Dip
Crisp Pita Chips / Pico de Gallo (720 cal) 13

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) 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

Grilled Chopped Salads
Chicken (630 cal) 15 | Salmon (660 cal) 17
Shrimp (590 cal) 16.5

Lobster Cobb Tower
Tarragon Ranch / Blue Cheese Crumbles / Bacon /
Avocado (900 cal) 23.8

Add Grilled Shrimp Skewer (150 cal) to any salad for 7

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

- Gold & Red Beets- The Chef's Garden, Huron, OH
- Big Eye Ahi Tuna- Garden & Valley Isle Seafood, Honolulu, HI
- Country Fresh Dairy, Lansing MI
- Ingraberg Farms, Rockford MI
- Van Dyk Farms, Imlay City MI
- Ruhlrig Farms, Carleton, MI

CHEF TORRES' RECOMMENDATIONS

Hawaiian Bigeye Ahi Tuna*
Sesame Crusted, Wasabi Mashed, Baby Bok Choy,
Mongolian Black Pepper Sauce (790 cal) 32
Our Bigeye Ahi Tuna was caught in the deep waters of the Pacific and shipped overnight from the Honolulu Fish Auction

Crab & Shrimp Stuffed Salmon
Stuffed with a Blend of Crab Meat, Shrimp, Brie
Cheese, Artichoke Hearts, Sundried Tomatoes
and Arugula served with Mashed Potatoes
and Seasonal Vegetables (870 cal)
29



SIGNATURE FISH



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

Open Blue Cobia Skillet Blackened / Black Bean Puree / Off the Cob Street Corn (620 cal) 33

Parmesan Crusted Flounder Lemon Caper Butter / Butternut Squash Orzo (760 cal) 24

Palm Beach Mahi Mahi Crab Potato Hash / Sweet Corn Bisque (610 cal) 34

Pan Seared Atlantic Salmon Mushroom Risotto / Tomato Confit / Fresh Herbs (550 cal) 28

Herb Broth Sea Bass Roasted Fingerling Potato / Sundried Tomato / Spinach / Herb Broth (700 cal) 38

Blackened Whitefish Crabmeat Sautee / Andouille Mashed Potatoes / Spinach (910 cal) 32

Grilled Wild Isles Sustainable Salmon Beets / Cipollini Onions / Asparagus / Black Pepper Horseradish
Sauce (580 cal) 34

Hawaiian Bigeye Ahi Tuna* Sesame Crusted / Wasabi Mashed / Baby Bok Choy / Mongolian Black
Pepper Sauce (790 cal) 32

Grilled Swordfish Roasted Fingerlings / Cipollini Onions / Brussels Sprouts / Pancetta (770 cal) 34

SEAFOOD SPECIALTIES

Craft Beer Battered Fish & Chips Alaskan Cod / Chesapeake Fries / Tartar Sauce (1250 cal) 20.3

Lump Crab Cakes Lemon Butter / Fire Roasted Corn Salsa / Seasonal Orzo / Vegetables (1000 cal) 33

Chesapeake Buttermilk Fried Shrimp Chesapeake Fries / Cocktail Sauce (910 cal) 21.3

Seared Sea Scallops Tomato Pesto / Crab Potato Hash / Sautéed Spinach (800 cal) 32.5

Shrimp and Andouille "Mac & Cheese" Four Cheese Sauce (1780 cal) 17.8

Lump Crab Stuffed Shrimp Red Pepper White Cheddar Mash (790 cal) 27.5

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



One pound of Split Crab (easy to eat), Served with Roasted Potatoes and Drawn Butter 39
Steamed (670 cal) | Classic Scampi (1200 cal)

MIXED GRILL SELECTIONS

McCormick's Seafood Trio Grilled Shrimp / Stuffed Shrimp / Grilled Salmon (1080 cal) 30.5

Ultimate Mixed Grill Stuffed Shrimp / Grilled Shrimp / Crab Cake / Grilled Salmon (1400 cal) 36.8

Center Cut Filet Mignon & Twin Maine Lobster Tails* The Perfect Pair / 6 oz. Filet & Twin 4 oz. Tails (1210 cal) 55

STEAKS & SPECIALTY MEATS

Enhance with a Small Batch Mash for \$4

Center Cut Filet Mignon* (6oz) (700 cal) 32.8 (8oz) (840 cal) 37

U.S.D.A. Choice New York Strip* (13oz) (1130 cal) 39

Dry Rubbed Black Angus Ribeye Steak - Center Cut* (13oz) (1380 cal) 37

Dry Rubbed Black Angus Ribeye Steak - Bone In* (20oz) (1760 cal) 46

Beef Medallions Bordelaise* Bordelaise Sauce / Roasted Mushroom / Spinach Saute (630 cal) 26.5

Blackened Chicken Fettuccini Mushrooms / Bell Peppers / Cajun Cream Sauce (1430 cal) 16

American Kobe Style Burger* Mushrooms / Fontina Cheese / Red Onion Aioli (1240 cal) 17

GREAT WITH STEAK

SIGNATURE SIDES

SMALL BATCH MASH

Boursin Blue Cheese (220 cal) 5

Grilled Asparagus (110 cal) 8

Blue Cheese & Onion (810 cal) 8

Foie Gras Butter (320 cal) 6

Pan Roasted Mushrooms (590 cal) 9

Herbed Goat Cheese (950 cal) 8

Truffle Butter (390 cal) 4

Lobster Mashed Potatoes (720 cal) 12

Red Pepper White Cheddar (560 cal) 7

Lobster Tail (250 cal) 13

Off the Cob Street Corn (840 cal) 7

PRIVATE PARTIES AND CELEBRATIONS

THE PERFECT PLACE FOR YOUR PERFECT EVENT

An ideal setting for business meetings, rehearsal dinners, birthdays, anniversaries and more.
Our dedicated team is prepared to create a perfect event for you and your guests.

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. *Contains raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness.

Managing Director Kamran Siraj Executive Chef Francisco Torres