

OYSTER BAR

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

Each

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

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

Virginia Rappahannock River* (50 cal) 2.4

APPETIZERS

Calamari "Fritto Misto"

Roasted Tomato Sauce / Cilantro Jalapeño Aioli (500 cal) 14.5 | sm (320 cal) 7

Seared Ahi Tuna*

Pickled Lipstick Peppers / Yuzu Dressing (250 cal) 15.3

Buttermilk Fried Oysters

Horseradish Slaw / Cilantro Jalapeno Aioli (340 cal) 12

Chilled Jumbo Shrimp Cocktail

(160 cal) 16.3 sm (100 cal) 9

Lump Crab 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

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) 6.6 | Bowl (240 cal) 7.7

Maryland Style Crab Soup

Cup (100 cal) 6.8 Bowl (160 cal) 8

She Crab Soup

Cup Crab Roe, Lump Blue Crab, Sherry (250 cal) 7 | Bowl (500 cal) 9

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

Romano Chicken Chop Salad

Pan-Seared / Parmesan Crusted / Bacon / Blue Cheese / Balsamic Vinaigrette (950 cal) 15.5

Lobster Cobb Tower

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

Entrée Caesar Salad

Grilled Chicken (820 cal) 14.5
Grilled Salmon (890 cal) 16.8
Calamari "Fritto Misto" (860 cal) 14.8

Grilled Chopped Salads

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

CHEF DEERE'S RECOMMENDATIONS

Open Blue Cobia Tacos

+ Black Bean Soup

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

Blackened Mahi Mahi

Topped with Sautéed Lump Crab Meat, Served with Andouille Mashed Potatoes, and Sautéed Spinach (760 cal) 26

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 Swordfish

Lump Crab / Bacon / Roasted Red Peppers / Lemon Butter / Mushroom Spinach Sauté (450 cal) 17

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)

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

Parmesan Crusted Flounder Lemon Caper Butter / Butternut Squash Orzo (670 cal) 16

Baked Cod Buttered Bread Crumbs / Mashed Potatoes / Fresh Vegetables (1400 cal) 15

Sizzle Salmon Swiss Chard / Carrots / Onions / Mushroom Truffle Broth or Asian Black Pepper (470 cal) 18

Swordfish Casino Lump Crab / Roasted Red Pepper / Bacon / Mushrooms Spinach Sauté (880 cal) 23

Hawaiian Bigeye Ahi Tuna Seared Rare / Sesame Cucumber Salad / Sticky Rice (330 cal) 29

SANDWICHES & BURGERS

Served with French Fries & House Made Pickles

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

McCormick's Cheeseburger* Lettuce / Tomato / Onion / Cheddar Cheese / French Fries (1010 cal) 13

Lump Crab Cake Sandwich Poblano Tartar / Fries (890 cal) 19.5

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) 12

LUNCH ENTRÉES

Chesapeake Buttermilk Fried Shrimp Chesapeake Fries / Cocktail Sauce (910 cal) 15.8

Craft Beer Battered Fish & Chips Alaskan Cod / Chesapeake Fries / Tartar Sauce (1250 cal) 16.5

Lump Crab Cake Chesapeake Fries (1190 cal) 22.5

Seared Sea Scallops Tomato Pesto / Crab Potato Hash / Sautéed Spinach (800 cal) 31.5

Shrimp Linguini Pancetta / Peas / Tomato Alfredo Sauce (1260 cal) 16.5

Parmesan Crusted Chicken Lemon Caper Butter / Linguini Alfredo (1780 cal) 16.5

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

Sizzling Fish Tacos Tomatillo Salsa / Sweet Peppers & Onions / Black Beans (760 cal) 14.5

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

McCormick's Seafood Trio Grilled Shrimp / Stuffed Shrimp / Grilled Salmon (1080 cal) 25.5

Ultimate Mixed Grill Stuffed Shrimp / Grilled Shrimp / Crab Cake / Grilled Salmon (1400 cal) 34.5

STEAKS & SPECIALTY MEATS

Enhance with a Small Batch Mash for \$4

Center Cut Filet Mignon (6oz) (700 cal) 31.8 **(8oz)** (840 cal) 36.5

U.S.D.A. Choice New York Strip (13oz) (1130 cal) 39.5

Dry Rubbed Black Angus Ribeye Steak - Center Cut (13oz) (1380 cal) 37.5

Beef Medallions Bordelaise Bordelaise Sauce / Roasted Mushroom / Spinach Saute (630 cal) 24

GREAT WITH STEAK

Au Poivre (160 cal) 5

Truffle Butter (390 cal) 4

Truffle Frites (400 cal) 6

Lobster Tail (250 cal) 13.5

SIGNATURE SIDES

Grilled Asparagus (110 cal) 8

Pan Roasted Mushrooms (590 cal) 9

Mushroom Spinach Saute (340 cal) 7.5

Lobster Mashed Potatoes (720 cal) 12

SMALL BATCH MASH

Blue Cheese & Onion (810 cal) 8

Boursin & Mushroom (960 cal) 8

Red Pepper White Cheddar (560 cal) 7

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

- Shlagel Farms, Waldorf, MD
- Ploch Farms, Vineland, NJ
- C&E Farms, Glenn Dale, MD
- Parker Farms, Oak Grove, VA
- James River Oyster Co., James River, VA
- Devil's Backbone Vienna Lager, Richmond, VA

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.

*Items may be cooked to order, are served raw or undercooked, or contain raw or uncooked ingredients. Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness.

Managing Director **Chris Fuchs** Executive Chef **Carlo Deere**