

OYSTER BAR

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

Each

M&S Cali Kumo Oysters* (50 cal) 3.4

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

Connecticut Blue Point (50 cal) 3.3

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

Seared Ahi Tuna*
Pickled Lipstick Peppers / Yuzu Dressing (250 cal) 15

Chilled Jumbo Shrimp Cocktail (160 cal) 16

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

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

Lump Crab Cake
Fire Roasted Corn Salsa (730 cal) 16.5

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

Chilled Seafood Platter*
Shrimp/ Lobster/ King Crab/ Oysters/ Scallops
Serves two (630 cal) 40 | Serves four (1060 cal) 80
Serves six (1510 cal) 120

Crispy Buttermilk Fried Sea Scallops
Horseradish Slaw / Lemon Tabasco Aioli (250 cal) 15

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

Romano Chicken Chop Salad
Pan-Seared / Parmesan Crusted / Bacon / Blue Cheese / Balsamic Vinaigrette (950 cal) 17

Lobster Cobb Tower
Tarragon Ranch / Blue Cheese Crumbles / Bacon / Avocado (900 cal) 24

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

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

- Willbrandt Farm, Decatur MI
- Victory Farms, LLC, Hudsonville, MI
- Lubbers Farms, Zeeland, MI
- Eding Brothers Farms, Hamilton, MI
- Yum Yum Pale Ale Three Floyds Brewing, Munster, IN
- Anti-Hero IPA Revloution Brewing, Chicago, IL

CHEF GUTIERREZ'S RECOMMENDATIONS

Filet Mignon & Twin Maine Lobster Tails*
The Perfect Pair, Center Cut 6 oz. Filet Mignon Grilled to perfection and topped with a Rosemary Garlic Butter paired with Twin 4 oz. Cold Water Lobster Tails. Served with Seasonal Vegetables (1210 cal) 55

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) 32



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) 36

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) 41

Miso Chilean Sea Bass Udon Noodles / Stir-Fry Vegetables / Ginger-Miso Broth (1010 cal) 41

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) 35

Hawaiian Bigeye Ahi Tuna* Sesame Crusted / Wasabi Mashed / Baby Bok Choy / Mongolian Black Pepper Sauce (790 cal) 40

Hawaiian Bigeye Ahi Tuna* Seared Rare / Sesame Cucumber Salad / Sticky Rice (330 cal) 36

Hawaiian Swordfish Simply Grilled / Scampi Style Sea Scallops / Seasonal Vegetables / Mashed Potatoes (1060 cal) 41

SEAFOOD SPECIALTIES

Craft Beer Battered Fish & Chips Alaskan Cod / Chesapeake Fries / Tartar Sauce (1250 cal) 20

Lump Crab Cakes Lemon Butter / Fire Roasted Corn Salsa / Seasonal Orzo / Vegetables (1000 cal) 34

Sea Scallops and Pork Belly Butternut Squash Risotto / Oyster Mushrooms (1020 cal) 38

Chesapeake Buttermilk Fried Shrimp Chesapeake Fries / Cocktail Sauce (910 cal) 21

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

Lump Crab Stuffed Shrimp Red Pepper White Cheddar Mash (790 cal) 28.5

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) 31

Ultimate Mixed Grill Stuffed Shrimp / Grilled Shrimp / Crab Cake / Grilled Salmon (1400 cal) 37.5

Filet & Stuffed Shrimp* Perfect Pair / Steamed Vegetables (1000 cal) 39

STEAKS & SPECIALTY MEATS

Enhance with a Small Batch Mash for \$4

Center Cut Filet Mignon* (6oz) (700 cal) 33.5 (8oz) (840 cal) 38

U.S.D.A. Choice Filet Mignon - Bone In (12 oz)* 49

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

Dry Rubbed Black Angus Ribeye Steak - Center Cut* (13oz) (1380 cal) 38

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

U.S.D.A. Choice Porterhouse Steak (24oz)* (2190 cal) 60

Beef Medallions Bordelaise* Bordelaise Sauce / Roasted Mushroom / Spinach Saute (630 cal) 27

Parmesan Crusted Chicken Lemon Caper Butter / Linguini Alfredo (1780 cal) 19

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

GREAT WITH STEAK

Boursin Blue Cheese (220 cal) 5

Truffle Butter (390 cal) 4

Truffle Frites (400 cal) 5

Lobster Tail (250 cal) 13

SIGNATURE SIDES

Grilled Asparagus (110 cal) 8

Lobster Risotto (460 cal) 15

Pan Roasted Mushrooms (590 cal) 9.5

Lobster Mashed Potatoes (720 cal) 12

SMALL BATCH MASH

Blue Cheese & Onion (810 cal) 8

Herbed Goat Cheese (950 cal) 8

Truffle Chive (1010 cal) 8

Red Pepper White Cheddar (560 cal) 7

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 **Stephanie Cipriani Kray** Executive Chef **Sergio Gutierrez**

MSWA 11/20/2018