

OYSTER BAR

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

Each

M&S Cali Kumamoto Oysters* (50 cal) 3.2

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

Connecticut Blue Point* (50 cal) 3.1

APPETIZERS

Ancho Chili Charred Octopus
Jicama Chimichurri / White Beans (580 cal) 16.5

Calamari "Fritto Misto"
Roasted Tomato Sauce / Cilantro Jalapeño Aioli (500 cal) 14.5 | sm (320 cal) 7.3

Seared Ahi Tuna*
Pickled Lipstick Peppers / Yuzu Dressing (250 cal) 15.5

Chilled Jumbo Shrimp Cocktail
(160 cal) 16.3 sm (100 cal) 9

Lump Crab Cake
Fire Roasted Corn Salsa (730 cal) 17

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

Tableside Tartare*
Ahi Tuna / Dijon / Capers / Onions / Chopped Egg (210 cal) 13.5

Open Blue Cobia Crudo*
Baby Heirloom Tomatoes / Olives / Lemon Caper Vinaigrette (270 cal) 13

Open Blue Cobia Poke*
Ruby Red Grapefruit / Mango / Hearts of Palm / Sea Asparagus / House Ponzu 11

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) 8.9 | Bowl (670 cal) 14.9

Hearts of Romaine Caesar
Parmesan Crisp / Garlic Croutons (490 cal) 9.8

10 Greens Chopped Salad
Bacon / Blue Cheese Crumbles / Olives / Tomatoes (440 cal) 8.9

The Iceberg Wedge
Bacon / Blue Cheese Crumbles / Diced Tomatoes (400 cal) 8.7

Walnut Mixed Greens
Candied Walnuts / Blue Cheese Crumbles / Balsamic Vinaigrette (450 cal) 8.9

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) 16.5

Lobster Cobb Tower
Tarragon Ranch / Blue Cheese Crumbles / Bacon / Avocado (900 cal) 22.8

Entrée Caesar Salad
Grilled Chicken (820 cal) 15.5
Grilled Salmon (890 cal) 17.8
Calamari "Fritto Misto" (860 cal) 15.8

Grilled Chopped Salads
Chicken (630 cal) 15.5 | Salmon (660 cal) 17.5
Shrimp (590 cal) 16.8

CHEF GUTIERREZ'S RECOMMENDATIONS

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

Warm Grilled Shrimp & Fruit Salad
Spinach Tossed with Dried Fruit, Almonds, Goat Cheese and a White Balsamic Vinaigrette (840 cal) 16

FRESH FISH SMALL PLATES

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

Blackened Swordfish
Lump Crab / Lemon Butter / Jalapeno Grits / Corn Salsa / Chili Oil (410 cal) 17

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) 21

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



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) 26

Pan Seared Atlantic Salmon Mushroom Risotto / Tomato Confit / Fresh Herbs (470 cal) 24

Blackened Whitefish Crabmeat Sauté / Andouille Mashed Potatoes / Spinach (910 cal) 23

Hawaiian Bigeye Ahi Tuna* Seared Rare / Sesame Cucumber Salad / Sticky Rice (330 cal) 25

Hawaiian Swordfish Simply Grilled / Scampi Style Sea Scallops / Seasonal Vegetables / Mashed Potatoes (1060 cal) 31

Grilled Sixty South Salmon Asparagus / Spring Peas / Green Onions / Roasted Mushrooms / Basil Pesto (560 cal) 22

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) 13.5

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

Ahi Tuna Burger* Cucumber / Carrot and Daikon Curls / Spicy Aioli / Sweet Potato Fries (860 cal) 16.5

Grilled Steak Sandwich* Roasted Red Onions / Fontina Cheese / Rosemary Marinade (1270 cal) 16

Cajun Shrimp Wrap* Bacon / Poblano Tartar / Pepper Jack / Cheddar Cheese / Fries (970 cal) 13.5

Wild Arugula Burger* Boursin & Wild Mushroom / Marinated Tomatoes / Arugula (1160 cal) 16

Grilled Chicken Sandwich Bacon / Roasted Red Peppers / Gruyere Cheese (990 cal) 12.5

LUNCH ENTRÉES

Chesapeake Buttermilk Fried Shrimp Chesapeake Fries / Cocktail Sauce (910 cal) 16

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

Craft Beer Battered Fish & Chips Alaskan Cod / Chesapeake Fries / Tartar Sauce (1250 cal) 16.8

Shrimp and Andouille "Mac & Cheese" Four Cheese Sauce (1780 cal) 14.5

Lump Crab Cake Lemon Butter / Fire Roasted Corn Salsa / Seasonal Orzo / Vegetables (1000 cal) 23.5

Seared Sea Scallops Tomato Pesto / Crab Potato Hash / Sautéed Spinach (800 cal) 38

Parmesan Crusted Chicken Lemon Caper Butter / Linguini Alfredo (1780 cal) 16.8

Salmon Pesto Rigatoni Asparagus / Mushrooms / Artichoke / Cream Sauce (1010 cal) 16.5

Lump Crab Stuffed Shrimp Red Pepper White Cheddar Mash (790 cal) 21

McCormick's Seafood Trio Grilled Shrimp / Stuffed Shrimp / Grilled Salmon (1080 cal) 25.8

Ultimate Mixed Grill Stuffed Shrimp / Grilled Shrimp / Crab Cake / Grilled Salmon (1400 cal) 35.5

STEAKS & SPECIALTY MEATS

Enhance with a Small Batch Mash for \$4

Center Cut Filet Mignon* (6oz) (700 cal) 32.8 **(8oz)** (840 cal) 37.5

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

Dry Rubbed Black Angus Ribeye Steak - Center Cut* (13oz) (1380 cal) 38.5

Beef Medallions Bordelaise* Bordelaise Sauce / Roasted Mushroom / Spinach Sauté (630 cal) 25

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

Truffle Butter (390 cal) 4

Lobster Risotto (460 cal) 15

Herbed Goat Cheese (950 cal) 8

Truffle Frites (400 cal) 6

Pan Roasted Mushrooms (590 cal) 9.5

Truffle Chive (1010 cal) 8

Lobster Tail (250 cal) 13.5

Lobster Mashed Potatoes (720 cal) 12

Red Pepper White Cheddar (560 cal) 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
- Heirloom Carrots - Lubbers Farms, Zeeland, MI
- Yellow Onions - Eding Brothers Farms, Hamilton, MI
- Yum Yum Pale Ale Three Floyds Brewing - Munster, IN
- Anti-Hero IPA Revolution Brewing - Chicago IL

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 5/26/2019