

OYSTER BAR

Oysters Rockefeller (4 per order) Spinach / Bacon / Pernod / Hollandaise	16
Each	
Virginia Chincoteague	2
Virginia James River	1.8
Virginia Rappahannock River	2.4
Virginia, M&S Sweets	2.3

APPETIZERS

Ancho Chili Charred Octopus Jicama Chimichurri / White Beans	16
Calamari "Fritto Misto" Roasted Tomato Sauce / Cilantro Jalapeño Aioli	14.3 sm 7

 Seared Ahi Tuna Pickled Lipstick Peppers / Yuzu Dressing	15
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Chilled Jumbo Shrimp Cocktail	16 sm 9
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Lump Crab Cake Fire Roasted Corn Salsa	15.5
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Shrimp Kisses Pepper Jack Cheese / Bacon Wrapped / Fire Roasted Corn Salsa / Onion Strings	14.5
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Steamed Mussels Tomatoes / White Wine / Herbs	13.5 sm 7
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Buttermilk Fried Oysters Horseradish Slaw / Cilantro Jalapeno Aioli	9.3 sm 6.5
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Crab Dip Crisp Pita Chips / Pico de Gallo	12.5
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 Tableside Tartare Ahi Tuna / Dijon / Capers / Onions / Chopped Egg	13
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SOUPS & SALADS

New England Clam Chowder Award Winning / Clams / Potato / Bacon	Cup 6.3 Bowl 7.3
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Maryland Style Crab Soup	Cup 6.5 Bowl 8
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She Crab Soup	Cup 7 Crab Roe, Lump Blue Crab, Sherry 9
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Hearts of Romaine Caesar Parmesan Crisp / Garlic Croutons	9.5
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10 Greens Chopped Salad Bacon / Blue Cheese / Olives / Tomatoes	8.3
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The Iceberg Wedge Bacon / Blue Cheese Crumbles / Diced Tomatoes	8
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Walnut Mixed Greens Candied Walnuts / Blue Cheese Crumbles / Balsamic Vinaigrette	8.5
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Add Grilled Shrimp Skewer 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	22
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 Ahi Nicoise Salad White Balsamic Dressing / New Potato Salad	18
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Entrée Caesar Salad Grilled Chicken 13.5 Grilled Salmon 16.5 Calamari "Fritto Misto" 14.5	
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Grilled Chopped Salads Chicken 14 Salmon 16 Shrimp 16	
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CHEF'S CHOICE

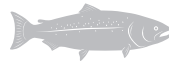
 Hawaiian Bigeye Ahi Tuna* Sesame Crusted Seared Ahi Tuna served with Wasabi Mashed Potatoes, Pan Braised Baby Bok Choy and Mongolian Pepper Sauce	17
<small>*Our Bigeye Ahi Tuna was caught in the deep waters of the Pacific and shipped overnight from the Honolulu Fish Auction</small>	

Fried Oysters Lightly Fried Oysters served with Chesapeake Fries and Coleslaw	17
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FRESH FISH SMALL PLATES

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

Blackened Mahi Mahi Lump Crab / Jalapeño Grits / Corn Salsa / Lemon Butter	16.5	Pan Seared Chilean Sea Bass Mushroom Risotto / Edamame / Dashi Broth	19.5
Grilled Swordfish Lump Crab / Bacon / Roasted Red Peppers / Lemon Butter / Mushroom Spinach Sauté	17	Grilled Wild Isles Organic Salmon Asparagus / Spring Peas / Green Onions / Roasted Mushrooms / Basil Pesto	17.5



SIGNATURE FISH



All fish can be prepared simply grilled, broiled or pan seared

Crab & Shrimp Stuffed Salmon	Brie / Mashed Potatoes / Vegetables	24
Parmesan Crusted Flounder	Lemon Caper Butter / Butternut Squash Orzo	16
Skillet Bronzed Tilapia	Sautéed Shrimp / Roasted Mushrooms / Tomatoes / Avocado	15
Baked Cod	Buttered Bread Crumbs / Mashed Potatoes / Fresh Vegetables	15
Sizzle Salmon	Swiss Chard / Carrots / Onions / Mushroom Truffle Broth or Asian Black Pepper	17
Pan Sautéed Idaho Trout	Almond Crusted / Butternut Squash Orzo	17

SANDWICHES & BURGERS

Served with French Fries & House Made Pickles

American Kobe Style Burger	Mushrooms / Fontina Cheese / Red Onion Aioli	16.5
McCormick's Cheeseburger	Lettuce / Tomato / Onion / Cheddar Cheese / French Fries	12.5
Lump Crab Cake Sandwich	Roasted Poblano Tartar Sauce	18.5
Cajun Shrimp Wrap	Bacon / Poblano Tartar / Pepper Jack / Cheddar Cheese / Fries	13
Jam'on Burger	Bacon Jam / Cheddar / Arugula / Garlic Aioli / Pickled Red Onions	16
Grilled Chicken Sandwich	Bacon / Roasted Red Peppers / Gruyere Cheese	11.5

LUNCH ENTRÉES

Chesapeake Buttermilk Fried Shrimp	Chesapeake Fries / Cocktail Sauce	15.5
Craft Beer Battered Fish & Chips	Alaskan Cod / Chesapeake Fries / Tartar Sauce	16
Lump Crab Cake	Chesapeake Fries	22
Seared Sea Scallops	Tomato Pesto / Crab Potato Hash / Sautéed Spinach	31
Shrimp Linguini	Pancetta / Peas / Tomato Alfredo Sauce	16.5
Parmesan Crusted Chicken	Lemon Caper Butter / Linguini Alfredo	16
Salmon Pesto Rigatoni	Asparagus / Mushrooms / Artichoke / Cream Sauce	15.5
Sizzling Fish Tacos	Tomatillo Salsa / Sweet Peppers & Onions / Black Beans	14.5
Lump Crab Stuffed Shrimp	Red Pepper White Cheddar Mash	20
McCormick's Seafood Trio	Grilled Shrimp / Stuffed Shrimp / Grilled Salmon	25
Ultimate Mixed Grill	Stuffed Shrimp / Grilled Shrimp / Crab Cake / Grilled Salmon	34
Twin North Atlantic Lobster Tails	Lobster Bisque Mashed Potatoes	35 (add a 3rd tail for 10)

POWER LUNCH BOX

\$14 and Under

Mussels Fra Diavolo	Spicy Tomato Pomodoro Sauce / Linguini Pasta	13.5
Crispy Cod Sandwich	Malt Vinegar Aioli / Coleslaw / Fries	11.5
Crispy Fish Tacos	Cilantro Aioli / Southwest Jicama Slaw / Black Beans	11.5
Shrimp and Andouille "Mac & Cheese"	Four Cheese Sauce	13.8
Buffalo Chicken Salad	Iceberg Lettuce / Blue Cheese / Bell Peppers / Jicama / Onions	14
Shrimp Pomodoro	Spicy Roasted Tomato Sauce / Linguini Pasta	15.5

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.