

## CHEF'S CHOICE

Blackened Texas Red Fish \$34.99  
Skillet blackened, topped with sauteed lump blue crab and citrus butter

16 Spice Hawaiian Albacore \$23.99  
Roasted jalapeno mashed potatoes, citrus crab horseradish glaze

## OYSTER BAR

Chef's Daily Oyster

Size

*Dozen*

\$26.99

*1/2 dozen*

\$15.99

Connecticut Blue Point

Size

*Dozen*

\$25.99

*1/2 dozen*

\$14.99

Canadian Malpeque

Size

*Dozen*

\$26.99

*1/2 dozen*

\$15.99

British Columbia Fanny Bay

Size

*Dozen*

\$25.99

*1/2 dozen*

\$14.99

Clams

Size

*Dozen*

\$18.99

*1/2 dozen*

\$10.99

## SOUPS & SALADS

Clam Chowder

Size

*Cup*

\$5.99

*Bowl*

\$6.99

Sides

*Grilled shrimp*

+\$6.99

\$12.99

Maine Lobster Bisque

Sides

*Grilled shrimp*

+\$6.99

Blue Crab Corn Chowder Cup

Size

*Cup*

\$5.99

*Bowl*

\$6.99

Sides

*Grilled shrimp*

+\$6.99

\$7.99

Chopped Salad Bacon, blue cheese Sides <i>Grilled shrimp</i>		
+\$6.99		\$7.99
Caesar Salad Garlic croutons Sides <i>Grilled shrimp</i>		
+\$6.99		\$6.99
The Iceberg Wedge Blue cheese, diced tomatoes, bacon Sides <i>Grilled shrimp</i>		
+\$6.99		\$7.99
Walnut Mixed Greens Candied walnuts, blue cheese crumbles, balsamic vinaigrette Sides <i>Grilled shrimp</i>		
+\$6.99		\$15.99
Romano Chicken Chop Salad Pan-seared, parmesan crusted, bacon, blue cheese, balsamic vinaigrette Sides <i>Grilled shrimp</i>		
+\$6.99		\$22.99
Lobster Cobb Salad Tarragon ranch, blue cheese crumbles, bacon, avocado Sides <i>Grilled shrimp</i>		
+\$6.99		

## SIGNATURE DISES

Grilled Asparagus	\$7.99
Red Pepper White Cheddar Mash	\$6.99
Pan Roasted Wild Mushrooms	\$8.99
Lobster Mashed Potatoes	\$10.99
Creamed Spinach	\$7.99
Wild Mushroom Spinach Saute	\$7.99
Lobster Tail	\$19.99

## CHEF'S EXCLUSIVE DINNER

*Offered Sunday-Thursday*

*Not available on holidays*

### STARTER

Clam Chowder or Walnut Mixed Greens

### ENTREE

*Choice of*

Cashew Crusted Tilapia

Tender Beef Medallions and Scampi Style Shrimp

Classic Shrimp Scampi Over Linguini

Salmon Over Pasta

### DESSERT

Creme Brulee or Molten Chocolate Cake

## PERFECT FOR SHARING

Shrimp Kisses Pepper jack cheese, bacon wrapped	\$13.99
Lump Crab Tower Avocado, mango, orange vinaigrette	\$13.99
Buttermilk Fried Oysters Horseradish slaw, lemon tabasco aioli	\$8.99
Steamed Mussels Tomatoes, white wine and herbs	\$12.99
Calamari "Fritto Misto" Roasted tomato sauce, lemon aioli	\$13.50
Lump Crab Cake Fire roasted corn salsa	\$14.99
Coconut Shrimp Orange horseradish marmalade	\$12.99
Chilled Jumbo Shrimp Cocktail	\$15.99
Steamed Clams Tomatoes, white wine, fresh herbs	\$13.99

## FRESH FISH

*Prepared simply grilled, broiled or pan seared*

Hawaiian Mahi Mahi	\$24.99
Hawaiian Albacore Tuna	\$23.99
Black Grouper	\$32.99
Idaho Rainbow Trout	\$19.99
	\$32.99

Texas Red Fish	\$28.99
Pacific Swordfis	\$23.99
Atlantic Salmon	\$28.99
Loch Etive Steelhead	\$28.99

### SIMPLY GREAT ON FISH

Lump Crab with Lemon Butter	\$6.99
Sauteed Shrimp Scampi Style	\$5.99
Avocado Pico De Gallo	\$3.99
Crab Tomatillo	\$6.99

### SIGNATURE FISH

Parmesan Crusted Sole Lemon caper butter, butternut squash orzo	\$22.99
Cedar Roasted Atlantic Salmon Berry reduction, roasted vegetables	\$23.99
Almond Crusted Rainbow Trout Lemon butter, butternut squash Orzo	\$19.99
Seared Ahi Tuna Seared rare, sesame cucumber salad, sushi rice	\$28.99
Cashew Crusted Tilapia Jamaican rum butter, sweet potato couscous	\$19.99
Palm Beach Mahi Mahi Crab potato hash, sweet corn bisque	\$26.99
Stuffed Atlantic Salmon Crab, shrimp, Brie, mashed potatoes, vegetables	\$26.99
	\$23.99

Sesame Crusted Albacore Tuna  
Sauteed spinach, teriyaki glaze, wasabi cream

\$34.99

Pontchartrain Grouper  
Shrimp, crab meat, mushrooms, cajun cream, mashed potatoes

\$29.99

Swordfish Casino  
Lump crab, roasted red pepper, bacon, mushrooms spinach saute

## SEAFOOD SPECIALTIES

Buttermilk Fried Shrimp  
Chesapeake fries, cocktail sauce

\$19.99

Stuffed Shrimp  
Lump crab stuffed shrimp, red pepper white cheddar mash

\$25.99

Fish and Chips  
Beer battered, cheesapeake fries, tartar sauce

\$17.99

Seared Sea Scallops  
Tomato pesto, crab potato hash, sauteed spinach

\$29.99

Live Maine Lobster  
Roasted potatoes

\$27.99 per lb

Seafood Cioppino  
Fresh fish, shellfish, tomato wine broth

\$28.99

Lump Crab Cakes  
Lemon butter, fire roasted corn salsa, seasonal orzo, vegetables

\$26.99

Pan Fried Oysters  
Chesapeake fries, coleslaw

\$20.99

## MIXED GRILL SELECTIONS

McCormick's seafood trio Grilled shrimp, stuffed shrimp, grilled salmon	\$27.99
Shrimp Trilogy buttermilk fried, stuffed, scampi, butternut squash Orzo	\$26.99
Ultimate Mixed Grill Stuffed shrimp, grilled shrimp, seared scallops, grilled salmon	\$32.99
Filet and Stuffed Shrimp Perfect pair, steamed vegetables	\$38.99
Steak and Lobster Tender beef medallions; bordelaise sauce, steamed lobster tail	\$32.99

## PASTA

Shrimp and Andouille "Mac and Cheese" Four cheese sauce	\$16.99
Salmon Rigatoni Asparagus, mushroom, artichoke, pesto cream sauce	\$15.99
Blackened Chicken Fettuccini Mushrooms, bell peppers, cajun cream sauce	\$14.99
Salmon Over Pasta Spinach and vegetable orzo, sun-dried tomato pesto	\$19.99
Classic Shrimp Scampi Linguini, garlic, white wine, fresh herbs	\$22.99



## STEAKS & SPECIALTY MEATS

House Center Cut Filet Mignon

Size

6oz

\$29.99

8oz

\$33.99

\$24.99

U.S.D.A. Choice Top Sirloin

9oz

\$38.99

U.S.D.A. Choice New York Strip

13oz:

\$34.99

Dry Rubbed Black Angus Ribeye Steak-Center Cut

13oz

\$45.99

Dry Rubbed Black Angus Ribeye Steak-Bone In

20oz

\$16.99

Parmesan Crusted Chicken

Lemon caper butter, linguini alfredo

\$15.99

American Kobe Style Burger

Mushrooms, fontina cheese, red onion aioli