

DINNER & LUNCH COMBINED MENU

JUST FOR LUNCH

(Served till 3:30pm)

- **CAJUN SHRIMP PO-BOY + SEAFOOD GUMBO**

Toasted French Roll / Lettuce / Tomato Onion / Remoulade Sauce / French Fries

\$18

- **CRISPY FISH TACOS**

Cilantro Aioli / Southwest Jicama Slaw / French Fries

\$15.50

- **MCCORMICK'S CHEESEBURGER**

Lettuce / Tomato / Onion Cheddar / French Fries

\$15.90

- **GRILLED CHICKEN SANDWICH**

Roasted Red Pepper / Bacon Swiss / French Fries

\$15.90

- **CRAFT BEER BATTERED FISH & CHIPS**

Chesapeake Fries / Tartar Sauce

\$17.90

- **CEDAR PLANKED SALMON**

Northwest Berry Reduction

\$23.50

- **BUTTERMILK FRIED SHRIMP**

Chesapeake Fries / Cocktail Sauce

\$18.50

- **SALMON PESTO**

Cavatappi / Mushrooms / Artichokes / Asparagus

\$20

CHEF'S CHOICE

- **PAN SEARED KING SALMON**

Pan Seared King Salmon served over Mushroom Risotto, topped with Vine Ripe Tomato Confit, and finished with Lemon Butter Sauce and Basil Oil

\$44

- **LAKE SUPERIOR WHITEFISH**

Pan Seared Lake Superior Whitefish served over Lobster Risotto, accompanied with Sautéed Spinach, and finished with Lemon Butter Sauce

\$34

OYSTEROLOGY

- **SERVING UP YOUR OYSTERS WITH THESE TASTY TOPPINGS:**

Yuzu Jalapeno Granita
Pomegranate Mignonette
House-Made Cocktail Sauce

- **SOME LIKE IT RAW**

- **BLUE POINT***

Long Island, NY | Juicy, Briny, Firm, Plump, Clean Finish
\$3.90

- **GLACIER BAY***

PEI, Canada | Crisp Sweet Brine, Springy meat, Smooth mineral Finish
\$3.70

- **JOHNNY SHUCK***

Barnstable, MA | Substantial Brine, Full Meat, Light Seaweed Finish
\$3.80

- **HEART'S DESIRE***

Barnstable, MA | Hearty Brine, Pillowly Meat, Vegetal Finish
\$3.80

SOME LIKE IT HOT

- **BAKED PARMESAN PESTO**

(4 each)

\$16

- **OYSTER ROCKEFELLER**

Spinach / Bacon / Pernod (4 each)

\$17

APPETIZERS

- **SEARED AHI TUNA**

Pickled Lipstick Peppers / Avocado Cilantro Aioli
\$17

- **WILD JUMBO SHRIMP COCKTAIL**

Horseradish Cocktail / Lemon
\$17

- **SHRIMP KISSES**

Bacon Wrapped / Pepper Jack Cheese / Sweet Chili Glaze
\$16

- **LUMP CRAB CAKE**

Avocado Cilantro Aioli / Tartar Sauce
\$20

- **CHARRED OCTOPUS**

Cajun Spiced / Garlic Parmesan Aioli / Avocado Pico
\$16.80

- **THAI COCONUT CURRY MUSSELS**

Tomatoes / Thai Chilies / Fresh Herbs
\$15.50

- **OVEN ROASTED FLATBREAD**

Figs / Brie Cheese / Prosciutto / Arugula / Balsamic Reduction
\$15

- **CRISPY ASIAN CALAMARI**

Sweet & Spicy Glaze / Thai Chilies / Green Onions
\$17

SOUPS & SALADS

- **NEW ENGLAND CLAM CHOWDER**

Award Winning / Clams / Potato / Bacon

Cup \$8

Bowl \$10

- **MAINE LOBSTER BISQUE**

Sherry Cream

Cup \$10.50

Bowl \$17

- **SEAFOOD GUMBO**

Cup \$8

Bowl \$10

- **HEARTS OF ROMAINE CAESAR**

Parmesan Crisp / Garlic Croutons

\$12

- **THE ICEBERG WEDGE**

Bacon / Blue Cheese Crumbles / Diced Tomatoes

\$12

- **WALNUT MIXED GREENS**

Candied Walnuts / Blue Cheese Crumbles Balsamic Vinaigrette

\$11.50

- **ARUGULA & ROASTED BEET**

Manchego / Toasted Pumpkin Seed Vinaigrette

\$11.50

SIGNATURE FISH

All Fish Can Be Prepared Simply Grilled, Broiled or Pan-Seared

- **BOURBON GLAZED SALMON**

Sauteed Spinach / Mashed Potatoes

\$30.50

- **HAWAIIAN BIGEYE AHI TUNA**

Sesame Crusted / Wasabi Mashed / Baby Bok Choy / Mongolian Black Pepper Sauce

\$36

- **BLACKENED MAHI MAHI**

Crabmeat Sautee / Andouille Mashed Potatoes / Spinach

\$37

- **CHILEAN SEA BASS OSCAR**

Pan Seared / Crab / Asparagus / Hollandaise / Mashed Potatoes / Vegetables

\$51.50

- **CRAB & SHRIMP STUFFED SALMON**

Brie Cheese / Mashed Potatoes / Vegetables

\$35

SEAFOOD SPECIALTIES

- **CLASSIC SHRIMP SCAMPI**
Linguini / Garlic / White Wine / Fresh Herbs
\$27.50
- **CRAFT BEER BATTERED FISH & CHIPS**
Chesapeake Fries / Tartar Sauce
\$24.50
- **CIOPPINO FETTUCCINE**
Shrimp / Mussels / Scallops / Calamari / Seafood Broth / Fettuccine
\$29
- **CHESAPEAKE BUTTERMILK FRIED SHRIMP**
Chesapeake Fries / Cocktail Sauce
\$25
- **TWIN NORTH ATLANTIC LOBSTER TAILS**
Lobster Bisque Mashed Potatoes
\$42
- **ALASKAN KING CRAB LEGS**
Steamed / Roasted Potatoes
per MP
- **WEST AUSTRALIAN LOBSTER TAIL (10 OZ.)**
Scampi Shrimp Topped / Grilled Asparagus / Roasted Potatoes
\$60

STEAKS & SPECIALTY MEATS

- **CENTER CUT FILET MIGNON**
(6oz) **\$39.50** (8oz) **\$45**
- **U.S.D.A. CHOICE NEW YORK STRIP**
(13oz) **\$45**
- **U.S.D.A. PRIME NEW YORK STRIP**
(14oz) **\$59**
- **C.A.B. TOP SIRLOIN**
(9oz) **\$29**
- **BONE-IN BLACK ANGUS RIBEYE STEAK**
Dry Rubbed (20oz)
\$55
- **DRY RUBBED BLACK ANGUS RIBEYE STEAK**
Center Cut (13oz)
\$44.50
- **AMERICAN KOBE STYLE BURGER**
Roasted Red Pepper / Bacon / Swiss Cheese
\$21
- **HERB GRILLED CHICKEN**
Pesto Gnocchi / Spring Peas
\$28
- **BONE-IN CENTER CUT PORK CHOP**
Cold Smoked / Honey Tabasco Glaze / Mashed Potatoes
\$32

GREAT WITH STEAK

- **SCAMPI STYLE SHRIMP**

\$7

- **TRUFFLE BUTTER**

\$5

- **LOBSTER TAIL**

\$16.50

- **BOURSIN BLUE CHEESE**

\$5

- **PAN ROASTED MUSHROOMS**

\$5

SIGNATURE SIDES

- **GRILLED ASPARAGUS**

\$10

- **SAUTÉED SPINACH**

\$9.50

- **ROASTED POTATOES**

\$8.50

- **LOBSTER MASHED POTATOES**

\$14

- **TRUFFLE MAC & CHEESE**

\$10.50