

\$3 brunch cocktails

bloody mary • mimosa

fuzzy sparkler

peach schnapps, orange juice, sparkling wine

cold bites

lump crab tower

avocado, mango, orange vinaigrette 14.50

c.a.b. new york strip carpaccio*

garlic parmesan aioli 13.00

seared ahi tuna*

pickled lipstick peppers / yuzu aioli 15.00

hot bites

calamari "fritto misto"

roasted tomato sauce, cilantro jalapeno aioli 14.30

lump crab cake

fire roasted corn salsa 16.50

coconut shrimp

orange horseradish marmalade 12.80

steamed mussels

tomatoes, white wine & herbs 14.00

shrimp kisses

pepper jack cheese,
crispy bacon wrapped 14.50

seafood stuffed mushrooms

crab, shrimp, seafood stuffed, old bay cream sauce; served
baked or fried 12.80

oyster rockefeller*

creamed spinach, pernod, hollandaise 16.00

ice bar

jumbo shrimp cocktail

chilled 16.00

cold water oysters*

1/2 doz 15.00 doz 30.00

hot bowls & cold plates

clam chowder

cup 6.50 bowl 7.80

maine lobster bisque

sherry cream butter
cup 8.5 bowl 14.80

romano chicken chop salad

bacon, blue cheese, balsamic vinaigrette 15.50

chopped salad

bacon, blue cheese 8.70

caesar salad

garlic croutons 9.50

the iceberg wedge

blue cheese, diced tomatoes, bacon 8.50

walnut mixed greens

candied walnuts, blue cheese, balsamic vinaigrette 8.70

lobster cobb salad

tarragon ranch, blue cheese, bacon, avocado 22.50



= best of the brunch

General Manager Sean Williamson

Executive Chef Michael Poirier

McCormick & Schmick's is wholly owned by Landry's, Inc.

A Suggested Gratuity of 15% - 20% is customary. The amount of gratuity is always discretionary. *Items may be cooked to order, are served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

brunch cravings

bbq bacon wrapped shrimp & grits

jalapeno cheese grits, corn salsa 16.00

eggs purgatory*

pomodoro eggs, mozzarella, pancetta, grilled ciabatta 12.00

death by pork biscuits & gravy*

poached eggs, sausage, bacon, andouille, pancetta, chorizo hollandaise 15.00

stuffed french toast

whipped cream, fresh berries, powdered sugar 14.00

build your own omelet

11.00

(Includes 3 ingredients, each additional .50)

Cheddar	Gruyere	Swiss
Onions	Mushrooms	Tomatoes
Pico de Gallo	Bacon	Green Onions
Ham		Andouille Sausage

benedicts with a twist

margherita benedict*

vine ripe tomatoes, fresh mozzarella, poached eggs, pancetta crisp, basil pesto 15.00

traditional eggs benedict*

poached eggs, canadian bacon, hollandaise sauce 11.00

crab cakes benedict*

poached eggs, hollandaise sauce 18.00

waffles & more

chicken & waffle

pork belly green apple waffle, sausage gravy, honey butter 16.00

nutella waffle

vanilla bean ice cream, citrus whipped cream 12.00

lump crab cakes

chesapeake fries 32.00

shrimp and andouille "mac & cheese"

four cheese sauce 14.00

blackened chicken fettuccini

mushrooms, peppers, cajun cream sauce 15.00

buttermilk fried shrimp

chesapeake fries, cocktail sauce 15.80

good stuff on the side

jalapeno cheese grits

fire roasted jalapenos, jack cheese, andouille 7.00



patatas bravas

crispy battered potatoes, chipotle lime aioli 7.00

grilled asparagus

garlic rosemary butter basted 8.00

pan roasted wild mushrooms

fresh herbs, garlic rosemary butter 9.50

biscuit & gravy

cheddar thyme biscuit, sausage bacon gravy 5.00

things that swim

almond crusted rainbow trout

lemon butter, butternut squash orzo 18.00

parmesan crusted flounder

lemon caper butter, butternut squash orzo 17.00

stuffed atlantic salmon

crab, shrimp, brie, mashed potatoes, vegetables 26.00

fish & chips

yuengling battered, chesapeake fries, tartar sauce 16.50

chilean sea bass dashi

pan seared, edamame, pickled cucumbers 42.00

salmon rigatoni

asparagus, mushrooms, artichokes, pesto cream sauce 15.80

cedar roasted atlantic salmon

berry reduction, roasted vegetables 22.00

stuffed shrimp

lump crab stuffed shrimp, red pepper white cheddar
mash 21.00

have a cow

american kobe style burger*

mushrooms, fontina cheese, red onion aioli 17.00

beef medallions bordelaise*

roasted mushroom, spinach saute 24.00

center cut filet mignon (6oz)* 32.50 (8oz)* 37.00

u.s.d.a. choice top sirloin (9oz)* 26.00

u.s.d.a. choice new york strip (13oz)* 39.00

black angus ribeye steak - center cut (13oz)* 38.00