

\$3 brunch cocktails

bloody mary • mimosa

fuzzy sparkler

peach schnapps, orange juice, sparkling wine

cold bites

lump crab tower

avocado, mango, orange vinaigrette 14

coast to coast tuna

spicy seared tuna paired with avocado tuna tartar 14.99

seared ahi tuna

pickled lipstick peppers / yuzu aioli 15

hot bites

calamari "fritto misto"

roasted tomato sauce, cilantro jalapeno aioli 14.3

lump crab cake

fire roasted corn salsa 15.5

coconut shrimp

orange horseradish marmalade 12

steamed mussels

tomatoes, white wine & herbs 13.5

shrimp kisses

pepper jack cheese,
crispy bacon wrapped 14.5

seafood stuffed mushrooms

crab, shrimp, seafood stuffed, old bay cream sauce; served
baked or fried 12

oyster rockefeller

creamed spinach, pernod, hollandaise 16

ice bar

jumbo shrimp cocktail

chilled 16

cold water oysters

1/2 doz 15 doz 30

hot bowls & cold plates

clam chowder

cup 6.3 bowl 7.3

maine lobster bisque

sherry cream butter
cup 8.5 bowl 14.3

chopped salad

bacon, blue cheese 8.3

caesar salad

garlic croutons 9.5

the iceberg wedge

blue cheese, diced tomatoes, bacon 8

walnut mixed greens

candied walnuts, blue cheese, balsamic vinaigrette 8.5

lobster cobb salad

tarragon ranch, blue cheese, bacon, avocado 22



= best of the brunch

General Manager Lindsay Thomas

Executive Chef Chris Nealy

brunch cravings

bbq bacon wrapped shrimp & grits

jalapeno cheese grits, corn salsa 15



death by pork biscuits & gravy

poached eggs, sausage, bacon, andouille, pancetta, chorizo hollandaise 15

bananas foster french toast

candied walnuts, fresh berries, foster sauce 14

spinach & swiss omelet

three egg omelet, baby spinach, swiss cheese 12

benedicts with a twist

traditional eggs benedict

poached eggs, canadian bacon, hollandaise sauce 11

crab cakes benedict

poached eggs, hollandaise sauce 18

waffles & more

nutella waffle

vanilla bean ice cream, citrus whipped cream 12

shrimp and andouille "mac & cheese"

four cheese sauce 13.8

blackened chicken fettuccini

mushrooms, peppers, cajun cream sauce 14.5

buttermilk fried shrimp

chesapeake fries, cocktail sauce 15.5

parmesan crusted chicken

lemon caper butter, linguini alfredo 16

lump crab cakes

lemon butter, fire roasted corn salsa, seasonal orzo, vegetables 32

good stuff on the side

jalapeno cheese grits

fire roasted jalapenos, jack cheese, andouille 7

pan roasted wild mushrooms

fresh herbs, garlic rosemary butter 8.99



patatas bravas

crispy battered potatoes, chipotle lime aioli 7

biscuit & gravy

cheddar thyme biscuit, sausage bacon gravy 5

grilled asparagus

garlic rosemary butter basted 8

things that swim

almond crusted rainbow trout

lemon butter, butternut squash orzo 17

salmon rigatoni

asparagus, mushrooms, artichokes, pesto cream sauce 15.5

stuffed atlantic salmon

crab, shrimp, brie, mashed potatoes, vegetables 24

cedar roasted atlantic salmon

berry reduction, roasted vegetables 18

fish & chips

beer battered, chesapeake fries, tartar sauce 16

stuffed shrimp

lump crab stuffed shrimp, red pepper white cheddar mash 20

parmesan crusted tilapia

lemon caper butter, butternut squash orzo 16

skillet bronzed tilapia

sauteed shrimp, roasted mushrooms, tomatoes, avocado 15

have a cow

american kobe style burger*

mushrooms, fontina cheese, red onion aioli 16.5

center cut filet mignon (6oz)* 31 (8oz)* 36

u.s.d.a. choice top sirloin (9oz) 25.5

beef medallions bordelaise*

roasted mushroom, spinach saute 23

u.s.d.a. choice new york strip (13oz)* 39

black angus ribeye steak - center cut (13oz)* 37

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. *Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness.