

## \$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.