

## OYSTER BAR

<b>Oysters Rockefeller (4)</b> Spinach / Bacon / Pernod / Hollandaise	16
◆	
	Each
<b>Connecticut Blue Point*</b>	3.5
<b>Canadian Malpeques*</b>	2.8
<b>New Jersey Delaware Bay*</b>	2.6
<b>Nova Scotia Beau Soleil*</b>	3.8

## APPETIZERS

<b>Coast to Coast Tuna*</b> Spicy Seared Tuna Paired with Avocado Tuna Tartar	15
<b>Seafood Stuffed Mushrooms</b> Crab / Shrimp / Seafood Stuffed / Old Bay Cream Sauce / Served Baked or Fried	12
<b>Steamed Mussels</b> Tomatoes / White Wine / Herbs	13.5
<b>Calamari "Fritto Misto"</b> Roasted Tomato Sauce / Cilantro Jalapeno Aioli	14.3
<b>Shrimp Kisses</b> Pepper Jack Cheese / Bacon Wrapped	14.5
<b>Lump Crab Cake</b> Fire Roasted Corn Salsa	15.5
<b>Coconut Shrimp</b> Orange Horseradish Marmalade	12
<b>Chilled Jumbo Shrimp Cocktail</b>	16
<b>Lump Crab Tower</b> Avocado / Mango / Orange Vinaigrette	14
<b>Lobster Bites</b> Buttermilk Battered / Lobster Sherry Cream	20

## SOUPS & SALADS

<b>Clam Chowder</b> Cup 6.3 Bowl 7.3 Potato / Bacon / Clams	
<b>Maine Lobster Bisque</b> Cup 8.5 Bowl 14.3 Sherry Cream Butter	
◆	
<b>Chopped Salad</b> Bacon / Blue Cheese	8.3
<b>Caesar Salad</b> Garlic Croutons	9.5
<b>The Iceberg Wedge</b> Blue Cheese / Diced Tomatoes / Bacon	8
<b>Walnut Mixed Greens</b> Candied Walnuts / Blue Cheese Crumbles Balsamic Vinaigrette	8.5
<b>Romano Chicken Chop Salad</b> Pan-Seared / Parmesan Crusted / Bacon / Blue Cheese / Balsamic Vinaigrette	17
<b>Lobster Cobb Salad</b> Tarragon Ranch / Blue Cheese Crumbles / Bacon / Avocado	23.5

Add Grilled Shrimp Skewer to any salad for 7

## FRESH HAWAIIAN SEAFOOD

Our Hawaiian seafood was shipped overnight from the Honolulu Fish Auction. Caught in the pristine Pacific waters by U.S. flagged fishing vessels, I highly suggest you try one of these delicious dishes. As the Executive Chef, I guarantee the quality and freshness to be unmatched!

**Hawaiian Bigeye Ahi Tuna\***  
Sesame Crusted / Wasabi Mashed / Baby Bok Choy / Mongolian Black Pepper Sauce  
30

**Hawaiian Swordfish (Shutome)**  
Casino Style / Lump Crab / Roasted Red Pepper / Bacon / Mushroom Spinach Saute  
32



## SIGNATURE FISH



All fish can be prepared simply grilled, broiled or pan seared

<b>Stuffed Atlantic Salmon</b> Crab / Shrimp / Brie / Mashed Potatoes / Vegetables	32
<b>Skillet Bronzed Tilapia</b> Sautéed Shrimp / Roasted Mushrooms / Tomatoes / Avocado	20
<b>Almond Crusted Rainbow Trout</b> Lemon Butter / Butternut Squash Orzo	20
<b>Bourbon Glazed Salmon</b> Sautéed Spinach / Mashed Potatoes	26
<b>Hawaiian Spearfish (Hebi)</b> Skillet Blackened / Lump Crab Meat Saute / Andouille Mashed / Sautéed Spinach	28
<b>Pesto King Salmon</b> Simply Grilled / Summer Vegetable Ragout / Basil Pesto	39
<b>Summer Pan Seared Sea Bass</b> Vegetable Orzo / Saffron Butter	40
<b>Parmesan Crusted Tilapia</b> Lemon Caper Butter / Butternut Squash Orzo	20

## SEAFOOD SPECIALTIES

<b>Fish &amp; Chips</b> Beer Battered / Chesapeake Fries / Tartar Sauce	19.5
<b>Buttermilk Fried Shrimp</b> Chesapeake Fries / Cocktail Sauce	20.5
<b>Stuffed Shrimp</b> Lump Crab Stuffed Shrimp / Red Pepper White Cheddar Mash	27
<b>Seared Sea Scallops</b> Tomato Pesto / Crab Potato Hash / Sautéed Spinach	32
<b>Lump Crab Cakes</b> Lemon Butter / Fire Roasted Corn Salsa / Seasonal Orzo / Vegetables	32
<b>Shrimp and Andouille "Mac &amp; Cheese"</b> Four Cheese Sauce	17.5
<b>Salmon Rigatoni</b> Asparagus / Mushrooms / Artichoke / Pesto Cream Sauce	16.5

## ALASKAN KING CRAB

One pound of Split Crab (easy to eat) with your choice of 3 preparations:  
Steamed / Classic Scampi / Szechwan Style. Served with Roasted Potatoes and Drawn Butter 39

## MIXED GRILL SELECTIONS

<b>McCormick's Seafood Trio</b> Grilled Shrimp / Stuffed Shrimp / Grilled Salmon	30
<b>Shrimp Trilogy</b> Buttermilk Fried / Stuffed / Scampi / Butternut Squash Orzo	27.5
<b>Ultimate Mixed Grill</b> Stuffed Shrimp / Grilled Shrimp / Crab Cake / Grilled Salmon	35.5
<b>Filet &amp; Stuffed Shrimp*</b> Perfect Pair / Steamed Vegetables	39

## STEAKS & SPECIALTY MEATS

Enhance with a Small Batch Mash for 4

<b>Center Cut Filet Mignon*</b> (6oz) 31.5 (8oz) 36	
<b>U.S.D.A. Choice Top Sirloin*</b> (9oz) 25.5	
<b>U.S.D.A. Choice New York Strip*</b> (13oz) 39	
<b>Dry Rubbed Black Angus Ribeye Steak* - center cut</b> (13oz) 37	
<b>Dry Rubbed Black Angus Ribeye Steak* - bone in</b> (20oz) 46	
<b>Parmesan Crusted Chicken</b> Lemon Caper Butter / Linguini Alfredo	18.5
<b>American Kobe Style Burger*</b> Mushrooms / Fontina Cheese / Red Onion Aioli	16.5
<b>Blackened Chicken Fettuccini</b> Mushrooms / Bell Peppers / Cajun Cream Sauce	16

GREAT WITH STEAK		SIGNATURE SIDES		SMALL BATCH MASH	
Foie Gras Butter	6	Grilled Asparagus	8	Herbed Goat Cheese Mash	8
Au Poivre	5	Pan Roasted Wild Mushrooms	9	Truffle Chive Mash	8
Truffle Butter	4	Lobster Mashed Potatoes	12	Red Pepper White Cheddar Mash	7
Boursin Blue Cheese	5	Wild Mushroom Spinach Saute*	7		
		Lobster Tail	21		



## HAPPY HOUR

Voted "#1 Happy Hour in America" - USA TODAY

Hand Crafted Cocktails, Beer & Wine Specials  
- Bar Bites starting at only \$3 -

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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.