

OYSTER BAR

- Oysters Rockefeller (4)**
Spinach / Bacon / Pernod / Hollandaise 16
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- Each
- Connecticut Blue Point*** 3.5
- Canadian Malpeques*** 2.8
- New Jersey Delaware Bay*** 2.6

APPETIZERS

- Coast to Coast Tuna***
Spicy Seared Tuna Paired with Avocado Tuna Tartar 15
- Seafood Stuffed Mushrooms**
Crab / Shrimp / Seafood Stuffed / Old Bay Cream Sauce / Served Baked or Fried 12

- Steamed Mussels**
Tomatoes / White Wine / Herbs 13.5

- Calamari "Fritto Misto"**
Roasted Tomato Sauce / Cilantro Jalapeno Aioli 14.3

- Shrimp Kisses**
Pepper Jack Cheese / Bacon Wrapped 14.5

- Lump Crab Cake**
Fire Roasted Corn Salsa 15.5

- Coconut Shrimp**
Orange Horseradish Marmalade 12

- Chilled Jumbo Shrimp Cocktail** 16

- Lump Crab Tower**
Avocado / Mango / Orange Vinaigrette 14

- Lobster Bites**
Lobster Sherry Cream 20

SOUPS & SALADS

- Clam Chowder** Cup 6.3 Bowl 7.3
Potato / Bacon / Clams

- Maine Lobster Bisque** Cup 8.5 Bowl 14.3
Sherry Cream Butter

- 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 Crumbles
Balsamic Vinaigrette 8.5

- Heirloom Tomato Caprese**
Fresh Mozzarella / Basil / Balsamic Reduction 11

- Strawberry Bibb Salad**
Candied Walnuts / Goat Cheese,
Dijon Dressing 9

- Romano Chicken Chop Salad**
Pan-Seared / Parmesan Crusted / Bacon / Blue
Cheese / Balsamic Vinaigrette 17

- Lobster Cobb Salad**
Tarragon Ranch / Blue Cheese Crumbles / Bacon /
Avocado 23.5

Add Grilled Shrimp Skewer to any salad for 7

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

Stuffed Atlantic Salmon Crab / Shrimp / Brie / Mashed Potatoes / Vegetables 32

Skillet Bronzed Tilapia Sautéed Shrimp / Roasted Mushrooms / Tomatoes / Avocado 20

Almond Crusted Rainbow Trout Lemon Butter / Butternut Squash Orzo 20

Bourbon Glazed Salmon Sauteed Spinach / Mashed Potatoes 26

Pesto King Salmon Simply Grilled / Summer Vegetable Ragout / Basil Pesto 39

Summer Pan Seared Sea Bass Vegetable Orzo / Saffron Butter 40

Parmesan Crusted Tilapia Lemon Caper Butter / Butternut Squash Orzo 20

SEAFOOD SPECIALTIES

Fish & Chips Beer Battered / Chesapeake Fries / Tartar Sauce 19.5

Buttermilk Fried Shrimp Chesapeake Fries / Cocktail Sauce 20.5

Stuffed Shrimp Lump Crab Stuffed Shrimp / Red Pepper White Cheddar Mash 27

Seared Sea Scallops Tomato Pesto / Crab Potato Hash / Sautéed Spinach 32

Lump Crab Cakes Lemon Butter / Fire Roasted Corn Salsa / Seasonal Orzo / Vegetables 32

Shrimp and Andouille "Mac & Cheese" Four Cheese Sauce 17.5

Salmon Rigatoni Asparagus / Mushrooms / Artichoke / Pesto Cream Sauce 16.5



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

McCormick's Seafood Trio Grilled Shrimp / Stuffed Shrimp / Grilled Salmon 30

Shrimp Trilogy Buttermilk Fried / Stuffed / Scampi / Butternut Squash Orzo 27.5

Ultimate Mixed Grill Stuffed Shrimp / Grilled Shrimp / Crab Cake / Grilled Salmon 35.5

Filet & Stuffed Shrimp* Perfect Pair / Steamed Vegetables 39

STEAKS & SPECIALTY MEATS

Enhance with a Small Batch Mash for 4

Center Cut Filet Mignon* (6oz) 31.5 (8oz) 36

U.S.D.A. Choice Top Sirloin* (9oz) 25.5

U.S.D.A. Choice New York Strip* (13oz) 39

Dry Rubbed Black Angus Ribeye Steak* - center cut (13oz) 37

Dry Rubbed Black Angus Ribeye Steak* - bone in (20oz) 46

Parmesan Crusted Chicken Lemon Caper Butter / Linguini Alfredo 18.5

American Kobe Style Burger* Mushrooms / Fontina Cheese / Red Onion Aioli 16.5

Blackened Chicken Fettuccini 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.