

OYSTER BAR

Oysters Rockefeller (4) Spinach / Bacon / Pernod / Hollandaise	16
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 sm 7.5
Seafood Stuffed Mushrooms Crab / Shrimp / Seafood Stuffed / Old Bay Cream Sauce / Served Baked or Fried 12

Steamed Mussels Tomatoes / White Wine / Herbs 13.5 sm 6.8

Calamari "Fritto Misto" Roasted Tomato Sauce / Cilantro Jalapeno Aioli 14.3 sm 7
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Shrimp Kisses Pepper Jack Cheese / Bacon Wrapped 14.5

Lump Crab Cake Fire Roasted Corn Salsa 15.5

Coconut Shrimp Orange Horseradish Marmalade 12
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Chilled Jumbo Shrimp Cocktail 16 sm 9
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Lump Crab Tower Avocado / Mango / Orange Vinaigrette 14

SOUPS & SALADS

Clam Chowder Cup 6.3 Bowl 7.3 Potato / Bacon / Clams
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Maine Lobster Bisque Cup 8.5 Bowl 14.3 Sherry Cream Butter
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Chopped Salad Bacon / Blue Cheese / Olives / Tomatoes 8.3
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Caesar Salad Garlic Croutons 9.5

The Iceberg Wedge Blue Cheese / Diced Tomatoes / Bacon 8
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Walnut Mixed Greens Candied Walnuts / Blue Cheese Crumbles / Balsamic Vinaigrette 8.5

Add Grilled Shrimp Skewer to any salad for 7

- Add a Walnut Mixed Green Salad or Caesar Salad to any entrée for 5 -

ENTRÉE SALADS

Romano Chicken Chop Salad Pan-Seared / Parmesan Crusted / Bacon / Blue Cheese / Balsamic Vinaigrette 15

Entrée Caesar Salad Grilled Chicken 13.5 Grilled Salmon 16.5 Calamari "Fritto Misto" 14.5
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Grilled Chopped Salads Chicken 14 Salmon 16 Shrimp 16

Lobster Cobb Salad Tarragon Ranch / Blue Cheese Crumbles / Bacon / Avocado 22
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CHEF'S CHOICE

Hawaiian Bigeye Ahi Tuna* Sesame Crusted / Wasabi Mashed / Baby Bok Choy / Mongolian Black Pepper Sauce 24

Hawaiian Swordfish (Shutome) Casino Style / Lump Crab / Roasted Red Pepper / Bacon / Mushroom Spinach Saute 24

FRESH FISH SMALL PLATES

4 ounce cuts of exotic fresh fish, paired with award-winning preparations to provide small plates of tantalizing flavors.

Pan Seared Chilean Sea Bass Mushroom Risotto / Edamame / Dashi Broth 20.5

Blackened Swordfish Lump Crab / Lemon Butter Jalapeno Grits / Corn Salsa / Chili Oil 17
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Grilled Wild Isles Organic Salmon Asparagus / Spring Peas / Green Onions / Roasted Mushrooms / Basil Pesto 18.5

Sesame Crusted Ahi Tuna* Wasabi Mashed Potatoes / Baby Bok Choy / Mongolian Pepper Sauce 18



SIGNATURE FISH



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

Skillet Bronzed Tilapia Sautéed Shrimp / Roasted Mushrooms / Tomatoes / Avocado 15

Parmesan Crusted Tilapia Lemon Caper Butter / Butternut Squash Orzo 15

Cedar Roasted Atlantic Salmon Berry Reduction / Roasted Vegetables 19
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Almond Crusted Rainbow Trout Lemon Butter / Butternut Squash Orzo 17

Chilean Sea Bass Dashi Pan Seared / Edamame / Pickled Cucumbers 40

SANDWICHES & BURGERS

Served with French Fries & House Made Pickles

Grilled Chicken Sandwich Bacon / Roasted Red Peppers / Gruyere Cheese 11.5

Crispy Fried Cod Sandwich Malt Vinegar Aioli / Coleslaw / Fries 11.5

Lump Crab Cake Sandwich Roasted Poblano Tartar Sauce 17
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American Kobe Style Burger* Mushrooms / Fontina Cheese / Red Onion Aioli 16.5
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McCormick's Cheeseburger* Cheddar Cheese / Lettuce / Tomato / Onion 12.5

A1 Blue Burger* Bacon Jam / Onion Rings / Blue Cheese / A1 Aioli / Arugula 16
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LUNCH ENTRÉES

Salmon Rigatoni Asparagus / Mushrooms / Artichokes / Pesto Cream Sauce 14.5
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Blackened Chicken Fettuccini Mushrooms / Peppers / Cajun Cream Sauce 14.5
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Buttermilk Fried Shrimp Chesapeake Fries / Cocktail Sauce 15.5

Classic Shrimp Scampi Linguini / Garlic / White Wine / Fresh Herbs 16.5
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Shrimp Pomodoro Spicy Roasted Tomato Sauce / Linguini Pasta 16.5

Fish & Chips Beer Battered / Chesapeake Fries / Tartar Sauce 16
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Center Cut Filet Mignon* (6oz) 31.5 (8oz) 36

U.S.D.A. Choice Top Sirloin* (9oz) 25
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Dry Rubbed Ribeye Steak - Center Cut* (13oz) 37
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POWER LUNCH BOX

\$14 and Under

Mussels Fra Diavolo Spicy Tomato Pomodoro Sauce / Linguini 13.5
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Crispy Fish Tacos Cilantro Aioli / Southwest Jicama Slaw / Black Beans 11.5
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Shrimp and Andouille "Mac & Cheese" Four Cheese Sauce 13.8

Northwest Salmon Saute Mushrooms / Asparagus / Hazelnuts / Lemon Cream Sauce 13.3
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Firecracker Shrimp Tacos Cilantro Peanut Dressing / Sesame Ranch / Steamed Rice 13.5

TWO COURSE LUNCH SPECIAL - \$15

Offered Monday - Friday Not available on Holidays

STARTER OPTIONS

Walnut Mixed Greens
Clam Chowder

ENTRÉE OPTIONS

Blackened Tilapia
Fish N Chips & Shrimp
Northwest Salmon Sauté

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.