

## 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

**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 sm 9

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

## 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 / Olives /  
Tomatoes 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

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

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

**Grilled Chopped Salads**  
Chicken 14 Salmon 16 Shrimp 16

**Lobster Cobb Salad** Tarragon Ranch / Blue  
Cheese Crumbles / Bacon / Avocado 22

## CHEF'S CHOICE

**Blackened Swordfish**  
Topped with Sautéed Lump Crab Meat, Served with  
Andouille Mashed Potatoes, and Sautéed Spinach  
24

**Sesame Crusted Ahi Tuna**  
Sesame Crusted, Wasabi Mashed, Baby Bok  
Choy, Mongolian Black Pepper Sauce  
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

**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

**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

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

**McCormick's Cheeseburger\*** Cheddar Cheese / Lettuce / Tomato / Onion 12.5

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

## LUNCH ENTRÉES

**Salmon Rigatoni** Asparagus / Mushrooms / Artichokes / Pesto Cream Sauce 14.5

**Blackened Chicken Fettuccini** Mushrooms / Peppers / Cajun Cream Sauce 14.5

**Buttermilk Fried Shrimp** Chesapeake Fries / Cocktail Sauce 15.5

**Classic Shrimp Scampi** Linguini / Garlic / White Wine / Fresh Herbs 16.5

**Shrimp Pomodoro** Spicy Roasted Tomato Sauce / Linguini Pasta 15.5

**Fish & Chips** Beer Battered / Chesapeake Fries / Tartar Sauce 16

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

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

**Dry Rubbed Ribeye Steak - Center Cut\*** (13oz) 37

## POWER LUNCH BOX

\$14 and Under

**Mussels Fra Diavolo** Spicy Tomato Pomodoro Sauce / Linguini 13.5

**Crispy Fish Tacos** Cilantro Aioli / Southwest Jicama Slaw / Black Beans 11.5

**Shrimp and Andouille "Mac & Cheese"** Four Cheese Sauce 13.8

**Northwest Salmon Saute** Mushrooms / Asparagus / Hazelnuts / Lemon Cream Sauce 13.3

**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

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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.