

OYSTER BAR

Oysters Rockefeller (4) Spinach / Bacon / Pernod / Hollandaise	16
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	Each
Long Island Blue Point*	3.3
British Columbia Fanny Bay*	3.5
New Jersey Delaware Bay*	3

APPETIZERS

Seafood Stuffed Mushrooms
Crab / Shrimp / Seafood Stuffed / Old Bay Cream Sauce / Served Baked or Fried 12.8

Steamed Mussels
Tomatoes / White Wine / Herbs 14

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 16.5

Coconut Shrimp
Orange Horseradish Marmalade 12.8

Chilled Jumbo Shrimp Cocktail 16

Lobster Bites
Lobster Sherry Cream 20

Seared Ahi Tuna*
Pickled Lipstick Peppers / Yuzu Aioli 15

SOUPS & SALADS

Clam Chowder Cup 6.5 Bowl 7.8
Potato / Bacon / Clams

Maine Lobster Bisque Cup 8.5 Bowl 14.8
Sherry Cream Butter

Chopped Salad Bacon / Blue Cheese 8.7

Caesar Salad Garlic Croutons 9.5

The Iceberg Wedge
Blue Cheese / Diced Tomatoes / Bacon 8.5

Walnut Mixed Greens
Candied Walnuts / Blue Cheese Crumbles
Balsamic Vinaigrette 8.7

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

Lobster Cobb Salad
Tarragon Ranch / Blue Cheese Crumbles / Bacon / Avocado 24

Add Grilled Shrimp Skewer to any salad for 7

CHEF'S CHOICE

Prosciutto Wrapped Salmon
Served with Creamy Basil Potatoes, and
Topped with Marinated Pear Tomatoes
33

Sesame Crusted Ahi Tuna
Seared Rare Served with Sautéed Spinach,
Teriyaki Glaze and Wasabi Cream.
34



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 25

Almond Crusted Rainbow Trout Lemon Butter / Butternut Squash Orzo 21

Pretzel Crusted Whitefish Roasted Potatoes / Onions / Mustard Sauce 25

Swordfish Casino Lump Crab / Roasted Red Pepper / Bacon / Mushrooms Spinach Saute 38

Pesto Sea Bass Simply Grilled / Summer Vegetable Ragout / Basil Pesto 41

Parmesan Crusted Flounder Lemon Capers Butter / Butternut Squash Orzo 25

Wild King Salmon Grilled / Goat cheese Red Pepper Sauce / Sautéed Spinach & Arugula / Sweet Onions 38

SEAFOOD SPECIALTIES

Fish & Chips Beer Battered / Chesapeake Fries / Tartar Sauce 20

Buttermilk Fried Shrimp Chesapeake Fries / Cocktail Sauce 21

Stuffed Shrimp Lump Crab Stuffed Shrimp / Red Pepper White Cheddar Mash 28

Seared Sea Scallops Tomato Pesto / Crab Potato Hash / Sautéed Spinach 33

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

Shrimp and Andouille "Mac & Cheese" Four Cheese Sauce 17.8

Salmon Rigatoni Asparagus / Mushrooms / Artichoke / Pesto Cream Sauce 17



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 31

Shrimp Trilogy Buttermilk Fried / Stuffed / Scampi / Butternut Squash Orzo 28

Ultimate Mixed Grill Stuffed Shrimp / Grilled Shrimp / Crab Cake / Grilled Salmon 36.5

Filet & Stuffed Shrimp* Perfect Pair / Steamed Vegetables 39

Steak & Lobster* Tender Beef Medallions / Bordelaise Sauce / Steamed Lobster Tail 35

STEAKS & SPECIALTY MEATS

Enhance with a Small Batch Mash for 4

Center Cut Filet Mignon* (6oz) 32.5 (8oz) 37

U.S.D.A. Choice Top Sirloin* (9oz) 26.5

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

Dry Rubbed Black Angus Ribeye Steak* - center cut (13oz) 38

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

Parmesan Crusted Chicken Lemon Capers Butter / Linguini Alfredo 19

American Kobe Style Burger* Mushrooms / Fontina Cheese / Red Onion Aioli 17

Herb Roasted Pork Chop* Maple Bacon Mac & Cheese 23

Blackened Chicken Fettuccini Mushrooms / Bell Peppers / Cajun Cream Sauce 17

GREAT WITH STEAK		SIGNATURE SIDES		SMALL BATCH MASH	
Foie Gras Butter	6	Lobster Mashed Potatoes	12	Blue Cheese & Onion Mash	8
Au Poivre	5	Creamed Spinach	8	Truffle Chive Mash	8
Truffle Butter	4	Wild Mushroom Spinach Saute	8	Red Pepper White Cheddar Mash	7
Boursin Blue Cheese	5	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.