

## OYSTER BAR

<b>Oysters Rockefeller (4)</b> Spinach / Bacon / Pernod / Hollandaise	16
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	Each
<b>Long Island Blue Point*</b>	3.3
<b>Canadian Malpeques*</b>	3
<b>British Columbia Fanny Bay*</b>	3.5
<b>New Jersey Delaware Bay*</b>	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**  
Buttermilk Battered / 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

**Heirloom Tomato Salads**  
Peppered Mozzarella 9

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  
34

**Hawaiian Swordfish (Shutome)**  
Casino Style / Lump Crab / Roasted Red Pepper / Bacon / Mushroom Spinach Saute  
38



## 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

**Bourbon Glazed Salmon** Sautéed Spinach / Mashed Potatoes 29

**Pretzel Crusted Walleye** Roasted Potatoes / Onions / Mustard Sauce 30

**Blackened Mahi Mahi** Crabmeat Sautee / Andouille Mashed Potatoes / Spinach 38

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

**Herb Crusted Whitefish** Roasted Vegetables & Potatoes / Lemon Butter 25

**Parmesan Crusted Flounder** Lemon Caper 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

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

**Miso Seared Sea Scallops** Mushroom Edamame Risotto / Sweet Chili Beurre Blanc 33

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

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



## 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

**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

**Beef Medallions Bordelaise\*** Bordelaise Sauce / Roasted Mushroom / Spinach Saute 27

**Parmesan Crusted Chicken** Lemon Caper Butter / Linguini Alfredo 19

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

**Herb Roasted Pork Chop\*** Maple Bacon Mac & Cheese 25

**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.