

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 sm 7

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 16.5

Coconut Shrimp
Orange Horseradish Marmalade 12.8

Chilled Jumbo Shrimp Cocktail 16 sm 9

Lump Crab Tower
Avocado / Mango / Orange Vinaigrette 14.5

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 / Olives / Tomatoes 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

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 15.5

Entrée Caesar Salad
Grilled Chicken 14.5 Grilled Salmon 17.5
Calamari "Fritto Misto" 15.5

Grilled Chopped Salads
Chicken 14.5 Salmon 16.5 Shrimp 16.5

Lobster Cobb Salad Tarragon Ranch / Blue Cheese Crumbles / Bacon / Avocado 22.5

CHEF'S CHOICE

Stuffed Atlantic Salmon
Stuffed with Crab, Shrimp and Brie Cheese served with Mashed Potatoes and Vegetables.
23

Hawaiian Bigeye 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 King 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 18

Parmesan Crusted Flounder Lemon Caper Butter / Butternut Squash Orzo 17

Almond Crusted Rainbow Trout Lemon Butter / Butternut Squash Orzo 18

Bourbon Glazed Salmon Sautéed Spinach / Mashed Potatoes 20

Pretzel Crusted Whitefish Roasted Potatoes / Onions / Mustard Sauce 18

Sizzling Fish Tacos Tomatillo Salsa / Sweet Peppers & Onions / Black Beans 15

Hawaiian Swordfish (Shutome) Casino Style / Lump Crab / Roasted Red Pepper / Bacon / Mushroom Spinach Saute 26

SANDWICHES & BURGERS

Served with French Fries & House Made Pickles

Grilled Chicken Sandwich Bacon / Roasted Red Peppers / Gruyere Cheese 12

Crispy Fried Cod Sandwich Malt Vinegar Aioli / Coleslaw / Fries 12

Lump Crab Cake Sandwich Roasted Poblano Tartar Sauce 17

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

McCormick's Cheeseburger* Cheddar Cheese / Lettuce / Tomato / Onion 12.8

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

LUNCH ENTRÉES

Crispy Fish Tacos Cilantro Aioli / Southwest Jicama Slaw / Black Beans 11.8

Shrimp and Andouille "Mac & Cheese" Four Cheese Sauce 14

Salmon Rigatoni Asparagus / Mushrooms / Artichokes / Pesto Cream Sauce 14.8

Blackened Chicken Fettuccini Mushrooms / Peppers / Cajun Cream Sauce 15

Buttermilk Fried Shrimp Chesapeake Fries / Cocktail Sauce 15.8

Shrimp Linguini Pancetta / Peas / Tomato Alfredo Sauce 17

Fish & Chips Beer Battered / Chesapeake Fries / Tartar Sauce 16.5

MIXED GRILL SELECTIONS

McCormick's Seafood Trio Grilled Shrimp / Stuffed Shrimp / Grilled Salmon 25.5

Shrimp Trilogy Buttermilk Fried / Stuffed / Scampi / Butternut Squash Orzo 24

Ultimate Mixed Grill Stuffed Shrimp / Grilled Shrimp / Crab Cake / Grilled Salmon 35

STEAKS & SPECIALTY MEATS

Enhance with a Small Batch Mash for 4

U.S.D.A. Choice Top Sirloin* (9oz) 26

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

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 Caper Butter / Linguini Alfredo 16.5

Herb Roasted Pork Chop* Maple Bacon Mac & Cheese 25

GREAT WITH STEAK		SIGNATURE SIDES		SMALL BATCH MASH	
Foie Gras Butter	6	Lobster Mashed Potatoes	12	Blue Cheese & Onion Mash	8
Au Poivre Style	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		

TWO COURSE LUNCH SPECIAL - \$16

Offered Monday - Friday Not available on Holidays

STARTER OPTIONS

Walnut Mixed Greens
Clam Chowder

ENTRÉE OPTIONS

Crispy Coconut Shrimp
Blackened Tilapia
Fish N Chips & Shrimp

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.