

# WELCOME TO McCORMICK AND SCHMICKS AT THE OMNI HOTEL

## OYSTER BAR

**M&S Signature East Coast Johnny Shucks\*** 4  
meaty | medium salinity | melon finish

**M&S Signature West Coast Kumamoto\*** 4  
mild brininess | sweet flavor | honeydew finish

**Capital\* (Spencer Cove, WA)** 4  
crisp | sea salt flavor | clean finish

**Kusshi\* (Vancouver Island, BC, CA)** 4  
mild salinity | meaty chew | bright cucumber finish

## STARTERS

**Steamed Clams and Mussels** 15  
garlic | shallot | roasted tomatoes | basil  
white wine | butter

**Crab Mango Tower** 20  
avocado | mango | orange vinaigrette

**Seared Ahi Tuna\*** 16  
pickled lipstick peppers | yuzu dressing

**Ahi Tartare\*** 16  
avocado | wasabi foam | balsamic reduction  
wonton crisps

**Watermelon & Heirloom** 13  
grilled watermelon | grape heirloom tomatoes | mache  
whipped Greek yogurt | citrus zest | pink salt

**Chilled Jumbo Shrimp** 18  
served on ice | cocktail sauce

**Bacon Wrapped Scallops** 17  
Mediterranean salsa | soy maple glaze

**Calamari Fritto Misto** 15  
fire roasted marinara | lemon tabasco aioli

**Jumbo Lump Crab Cake** 19  
arugula | frisee | citrus segments

General Manager: Scott M Richards  
Executive Chef: Javier Lara  
Sous Chef: Marco Cadena

## SOUPS & GREENS

**New England Clam Chowder** Cup 8 Bowl 10  
bacon | potatoes | clams

**Lobster Bisque** Cup 10 Bowl 15  
Maine lobster | sherry | garlic croutons

**M&S Craft Beer Chili** Cup 6 Bowl 8  
local San Diego craft beer | black beans  
cheddar & jack cheese | sour cream | green onion

**Little Gem Wedge** 13  
little gem lettuce | strawberries | orange segments  
goat cheese | red onion | sherry vinaigrette

**Mixed Greens** 9  
spring mix | candied walnuts  
blue cheese crumbles | white balsamic vinaigrette

**Caprese Salad** 14  
heirloom tomatoes | mozzarella | basil  
balsamic reduction

**Caesar Salad** 10  
garlic croutons | parmesan

## STEAKS AND CHOPS

**Prime Filet Mignon\*** 6 oz 46

**Prime Filet Mignon\*** 8 oz 56

**Prime Ribeye\*** 16 oz 60

**Prime Bone-In Ribeye\*** 20 oz 67

**Prime New York\*** 14 oz 57

\*Prime steaks served with broccolini

### Steak Finishing

**Blackened** seared with Cajun spices 4

**Truffle Butter** black truffle | white truffle oil | garlic 6

**Melted Boursin-Blue Cheese** 5

**Bordelaise** red wine | demi glace | shallot | garlic 5

**Au Poivre** peppercorns | cognac | cream 6

**Lump Crab Oscar** jumbo lump crab | béarnaise 14

## FRESH FROM THE OCEAN

**Sea Scallops\*** 42  
risotto | snap peas | english peas  
orange vinaigrette | lemon butter

**Twin Atlantic Lobster Tails\*** 62  
broiled lobster tails | lobster mashed potatoes

**Seafood Trio\*** 42  
grilled salmon | jumbo lump crab cake | broccolini  
grilled jumbo shrimp | mashed potato  
**Hawaiian Bigeye Ahi Tuna\*** 39  
sesame crusted | pan braised baby bok choy | wasabi  
mashed potatoes | Mongolian pepper sauce

**Seared Chilean Sea Bass\*** 45  
ponzu | bok choy | shiitake mushrooms

**Grilled Barramundi\*** 37  
lump crab meat | sautéed spinach  
chorizo mashed potatoes | lemon butter sauce

**Atlantic Salmon\*** 34  
grilled | mashed potatoes | spinach | lemon butter

**Grilled Swordfish\*** 36  
toasted Israeli couscous | charmoula relish  
shishito vinaigrette | sautéed spinach

**Scallop & Shrimp Curry** 35  
seared scallops | sautéed shrimp  
broccolini | jasmine rice | julienne peppers

*any of our finfish can be grilled / baked / blackened with seasonal  
vegetables & mashed potatoes*

## PASTA

**Jumbo Shrimp Scampi** 32  
linguine | garlic | roma tomatoes | basil  
white wine butter sauce

**Seafood Fettuccine** 36  
shrimp | bay scallops | lump crab meat  
garlic cream | spinach | paprika smoked tomatoes

\*Consuming raw shellfish, seafood, poultry or beef may  
increase your risk of food borne illness  
A suggested gratuity of 15% - 20% is customary,  
the amount of gratuity is always discretionary.

## CHEF'S CORNER

**Prime Rib** 44  
herb crusted | au jus | horseradish cream  
roasted garlic & cheddar mashed potatoes

**The "Are You Kidding Meat?"** 29  
1 pound of prime rib piled high | fontina cheese  
roasted mushrooms & sautéed onions | au jus  
horseradish cream | jerk seasoned french fries

**Wild Caught Pacific Halibut\*** 43  
blackened | cauliflower puree  
rainbow cauliflower | sriracha  
lemon butter sauce

**This May Be Cheesy....** 24  
Beechers sharp white cheddar cheese  
cavatappi pasta | garlic panko breadcrumbs

## SIDES & ADDS

sautéed sugar snap peas 7  
sautéed spinach 8  
sautéed asparagus 10  
broccolini with garlic and butter 9  
truffle parmesan fries 8  
pan roasted mushrooms 8  
truffle and chive mashed potatoes 9  
boursin and mushroom mashed potatoes 9  
lobster mashed potatoes 13  
skewer of grilled shrimp 7  
seared scallops 22  
lobster tail 27

Daily Happy Hours  
3pm-7pm & 9pm—Midnight  
Bar | Cocktail Lounge | Patio  
Private Dining Available