

WELCOME TO MCCORMICK AND SCHMICK'S AT THE OMNI HOTEL

OYSTER BAR

Minter Sweet* (Central Puget Sound, WA) 4
plump meat | sweet flavor | high brininess

Fanny Bay* (Fanny Bay, BC, CA) 4
smooth flavor | low brine | fresh cucumber 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

STARTER SALADS

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

Caprese Salad 14
heirloom tomatoes | mozzarella | basil
balsamic reduction

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

FEATURED SOUPS

New England Clam Chowder Cup 8 Bowl 10
white wine | butter

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

Baked Potato Soup Cup 6 Bowl 8
bacon | sour cream | shredded cheddar jack

Black Bean Soup Cup 6 Bowl 8
sour cream | fried tortilla strips | cilantro

BURGERS & SANDWICHES

M&S Signature French Dip 19
jerk seasoned prime rib | sautéed mushrooms & red onions
fontina | garlic parmesan aioli | ciabatta roll
horseradish cream sauce | au jus | jerk seasoned fries

The High Rise* 19
fresh ground chuck | poblano orzo mac & cheese
roasted red peppers | crispy onion strings | chipotle aioli
arugula | brioche bun | french fries

Blue Point Burger* 18
fresh ground chuck | Point Reyes blue cheese
candied bacon | roasted red onion aioli | spring greens
heirloom tomato | brioche bun | french fries

American Kobe Style Beef Burger* 19
fontina | bacon | sautéed mushrooms & red onion
roasted red onion aioli | ciabatta roll | truffle fries

Grilled Chicken Sandwich 16
ciabatta roll | brie | prosciutto | arugula
tomato | chipotle aioli | french fries

Crab Cake Sandwich 16
brioche bun | poblano tarter | french fries

Blackened Swordfish Sandwich 20
avocado | bacon | arugula | red onion aioli
toasted ciabatta | french fries

ENTRÉE SALADS

Cobb Salad 15
avocado | eggs | bacon | tomato
blue cheese crumbles & dressing
with grilled shrimp 21
with grilled chicken 19
with lobster meat 24

Caesar Salad 12
romaine | garlic croutons | parmesan
with grilled shrimp 18
with grilled chicken 16
with blackened salmon* 20

Asian Salad 15
spicy Korean sauce | napa cabbage
crispy wontons | sesame ranch
with grilled marinated chicken 17
with seared ahi tuna* 20

LUNCH FARE

Seared Ahi* 30
seared rare | sushi rice | sesame cucumber salad
wasabi | pickled ginger

Atlantic Salmon 23 *

grilled | mashed potatoes | spinach | lemon butter
Fish & Chips 19 *

Alaskan cod | Guinness battered | french fries
poblano tartar sauce
Baja Fish Tacos 15

crispy fried Alaskan cod | jicama slaw
corn salsa | black beans
Seafood Fettuccine 32

shrimp | bay scallops | lump crab meat
garlic cream | spinach | paprika smoked tomatoes
Scallop & Shrimp Curry 32

scallops | shrimp | broccolini
jasmine rice | julienne peppers | curry cream sauce
Crab Cake Entree 21

crab cake | coleslaw | french fries
poblano tartar sauce

* 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

Open Blue Cobia Tacos 15
blackened | chili lime aioli | jicama chimichurri slaw
jicama sticks | black bean soup

Salmon & Cavatappi Pasta 24
salmon | mushrooms | artichoke hearts
asparagus | tomatoes | pesto cream

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

crispy onion strings 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

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

General Manager: Scott M Richards

Executive Chef: Javier Lara

Sous Chef: Marco Cadena