

# Enjoy Christmas Eve & Christmas Day with Us!!!

## CHILLED BAR

### Fresh Oysters on the Half Shell\*

Ask Your Server For Daily Selections  
6 Oysters 17 12 Oysters 34

## ICE IT

### Experience an Exquisite pairing

Top Your Oyster With Finely Shaved Flavored Ice. Your Choice:

Cucumber Dill | Yuzu Jalapeño

Add \$1.50 Half Dozen

### Hawaiian Ahi Tuna Crudo\*

Seared Rare, Yuzu Aioli, Pickled Lipstick Peppers 21

### Dungeness Crab Tower

Avocado, Mango, Citrus & Chive Essences 18

### Jumbo Shrimp Cocktail

Horseradish Cocktail Sauce 17

### Hawaiian Ahi Tuna Poke\*

Avocado, Cucumbers, Soy-Ginger Marinade,  
Taro Chips, Wasabi Tobiko 15

### Dungeness Crab Cocktail

Horseradish Cocktail Sauce 23.5

### Chilled Seafood Platter

Lobster, Shrimp, Oysters, Scallops On The Half Shell,  
Alaskan King Crab Legs, Bay Shrimp Cocktail  
Small (3 To 4) 63 Large (4 To 6) 78

## APPETIZERS

### Calamari Fritto Misto

Calamari, Mussels, Shrimp, Basil Aioli, Marinara Sauce 15

### Lobster & Dungeness Crab Dip

Spinach, Parmesan Cheese, Grilled Crostini 17

### Penn Cove Mussels Or Manila Clams

Steamed, White Wine, Garlic Butter, Shallots, Fennel 14.5

### Dungeness Crab Cake

Fire Roasted Corn Salsa, Meyer Lemon Butter 17

### Smoked Beef Carpaccio\*

Arugula, Capers, Red Onions, Garlic Parmesan Aioli 13

### Local Cheese & Berry Plate

Humboldt Fog, Bellwether Carmody, Point Reyes Blue  
Cheese, Fresh Berries 16

## SOUPS & SALADS

### New England Clam Chowder

Cup 7.3 Bowl 8.5

### San Francisco Sourdough Bread Bowl

New England Clam Chowder 13

### Maine Lobster Bisque

Sherry Cream 16.3

### Heirloom Tomato & Cucumber Salad

Red Onions, Creamy Dill Dressing 9

### Baby Green Salad

Blue Cheese Crumbles, Candied Walnuts 9

### Iceberg Wedge

Diced Tomatoes, Bacon, Blue Cheese Dressing 10

### Hearts of Romaine Caesar

Parmesan Crisps, Garlic Croutons 10

## ON THE SIDE

Grilled Asparagus With Béarnaise 10

Gruyère & Truffle Mac And Cheese 8

Exotic Mushroom Sauté 9

Sweet Potato Fries With Basil Aioli 7

Spinach Sauté 8

Gnocchi With Pesto 8

Roasted Garlic Mashed Yukon Gold Potatoes 6

## CHEF ROMERO'S FEATURED ITEMS

"We scour the Bay Area and beyond for the freshest, most exciting ingredients to create these featured items everyday"

### Alaskan Halibut

Wrapped In a Crispy Crêpe, Boursin Cheese,  
Sautéed Greens, Smoked Tomato Coulis 36

### Local Whole Dungeness Crab

Landed In Half Moon Bay, Steamed,  
Roasted Potatoes, Vegetables, Drawn Butter 49



## MCCORMICK & KULETO'S SPECIALTIES

### Crab & Shrimp Stuffed Salmon

Arugula, Sun-Dried Tomatoes, Brie Cheese, Mashed Potatoes, Vegetables 29

### Sacramento Delta Sturgeon\*

Turmeric Marinade, Chilled Asparagus, English Cucumber Salad 34

### Hawaiian Opah

Steamed in Banana Leaf with Fermented Black Bean Garlic Sauce, Coconut Rice, Cucumber Salad 33

### Alaskan King Crab Legs

1 Pound Split (Easy To Eat) Choice of Steamed or Scampi Style. Red Potatoes, Corn on the Cob,  
Drawn Butter 41

### Jumbo Shrimp Scampi Linguini

White Wine, Garlic, Cherry Tomatoes, Lemon 27

### Hawaiian Swordfish Casino

Dungeness Crab, Bacon, Roasted Red Peppers, Sautéed Spinach 29

### Pan Seared Sea Scallops

Corn, Roasted Potatoes, Bacon, Jalapeño & Avocado Purée 32

### Sesame Crusted Ahi Tuna\*

Wasabi Mashed Potatoes, Baby Bok Choy, Mongolian Black Pepper Sauce 30

### Wild Mushroom & Ricotta Ravioli

Roasted Eggplant Caponata, Tomato Basil Cream Sauce 23

### Hawaiian Style Mahi Mahi

Pineapple Chutney, Caramelized Plantains, Micro Cilantro 31

## SAN FRANCISCO CLASSICS

### M&K's Signature Cioppino

"Chip-In" Stew, Dungeness Crab, Mussels, Clams, Squid, Rockfish, Shrimp, Rich Tomato Broth 33

### Rockfish Lafitte

Dungeness Crabmeat, Sweet Paprika, Lemon, Creole Rum Sauce 26

### Anchor Steam Fish & Chips

Alaskan Cod, Tartar Sauce, Cole Slaw 20

### Parmesan Crusted Petrale Sole

Lemon Butter Sauce, Crispy Capers 25

### Sea Scallop & Shrimp Newberg

Mushrooms, Butter, Lobster Brandy Cream Sauce 34

## FRESH FISH

All species can be prepared simply grilled, baked or blackened. Served with  
mashed potatoes, fresh vegetables and maître d' butter.

Pacific Snapper 25

Hawaiian Swordfish 29

Hawaiian Mahi Mahi 29

Sacramento Delta Sturgeon\* 30

Kodiak Island Alaskan Halibut 34

Atlantic Salmon 27

## MEATS

Steaks are seasoned with our proprietary '7 spice' seasoning, and paired with a seasonal vegetable.  
Enhance your steak with roasted garlic mashed potatoes for \$4.

Center Cut Filet Mignon\* (7oz) 36

Dry Rubbed Black Angus Ribeye Steak - center cut (13oz) 37.5

U.S.D.A. Choice Porterhouse Steak (24oz) 60

Beef Medallions Bordelaise\* Mushroom & Spinach Sauté 27

Steak & Frites\* Grilled Hanger Steak, Garlic Herb Butter, Truffle Fries 26

Mary's Free Range Chicken Potato Gratin, Pan Roasted Mushrooms, Pear Brandy Sauce 23

### We are proud to support local and sustainable farms, ranches and fisheries:

- Yah-Whooo Organic Farms, Vacaville
- Point Reyes Farmstead Cheese Co., Point Reyes
- Bellwether Farms, Sonoma County
- Scarbourough Farms, Oxnard
- Gourmet Mushrooms, Inc., Sebastopol
- Zoe's Meats, Petaluma

McCormick & Kuleto's is wholly owned by Landry's Inc. A 6% surcharge will be added to all checks, in part, to help offset the cost of doing business in San Francisco.

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.