

DINNER—SATURDAY, APRIL 30, 2011

WASHINGTON DABOBB BAY OYSTERS
 BRITISH COLUMBIA ATLANTIC SALMON
 CLEAR SPRINGS, ID RAINBOW TROUT
 BRITISH COLUMBIA STEELHEAD SALMON
 PUGET SOUND LITTLE CREEK OYSTERS
 WASHINGTON QUILCENE OYSTERS
 LONG ISLAND BLUE POINT OYSTERS
 BRITISH COLUMBIA GIGAMOTO OYSTERS
 BRITISH COLUMBIA BUCKLEY BAY OYSTERS

CHEF NATHAN'S RECOMMENDATION

Sizzling Alaskan Coho Salmon
Served Tableside with Your Choice of Three Tempting Sauces
 Asian Black Pepper, Southwest Chipotle or Mushroom Truffle Broth...26.95

Wild Halibut Alaska
 Macadamia Nut Crusted with Cremini Mushroom and Pea Shoot Orzo
 Honey-Cilantro Butter...29.95

NEW BEDFORD, MASS. BAY SCALLOPS
 MARYLAND BLUE CRAB
 HAWAII SWORDFISH
 WINTER HARBOR SMOKED SALMON
 GEORGES BANKS SEA SCALLOPS
 TEXAS CATFISH
 PRINCE EDWARD ISLAND BLACK MUSSELS
 HAWAII MAKO SHARK
 ALASKA HALIBUT

Most Species on the **FRESH LIST** can be ordered simply grilled

SMALL PLATES

- Tempura Shrimp *Garlic Ginger Aioli*..... 7.95
- Steamed Black Mussels and Littleneck Clams *Garlic, Wine, Fresh Herbs* .. 9.95
- Portabella Mushroom Bruschetta *Herbed Goat Cheese*..... 6.95
- Lump Blue Crab Cake *Orange and Watercress Salad* 12.95
- Kobe Beef Carpaccio *Garlic Parmesan Aioli*..... 7.95
- Crispy Buttermilk Fried Oysters *Lemon Tabasco Aioli* 6.95
- Lump Blue Crab Tower *Avocado, Mango, Orange Vinaigrette*..... 11.95
- Fried Calamari *Roasted Marinara, Parmesan* 7.95
- Thai Chicken Rolls *Thai Barbecue Sauce*..... 6.95
- Smoked Atlantic Salmon *Capers, Onions, Herbed Lavosh* 10.95
- Duck Pot Stickers *Szechwan Peanut, Rasperry Hoi sin Sauce*..... 6.95
- Fried Calamari "Full Bowl"
Fire Roasted Tomato Sauce, Fried Peppers, Lemon Tabasco Aioli..... 12.95

*SEAFOOD BAR

- Little Creek OysterPuget Sound, Washington 2.50 each
- Blue Point OysterGreat South Bay, Long Island 2.75 each
- Gigamoto OysterDeep Bay, British Columbia 2.50 each
- Buckley Bay OysterBaynes Sound, British Columbia 2.75 each
- Quilcene OysterPuget Sound, Washington 2.50 each
- Dabob Bay Oyster Hood Canal, Washington 2.50 each
- Small Oyster Sampler *One Each of Today's Oysters*..... 14.95
- Large Oyster Sampler *Two Each of Today's Oysters* 26.95
- Chilled, Spiced Jumbo Prawns *Traditional Cocktail Sauce* 13.95
- The "Big Chill" Seafood Tower *Serves 4 to 6* 59.95
- Ceviche Para Compartir
"For Sharing" Gulf Shrimp, Fresh Fin Fish..... 10.95

*SUSHI & SASHIMI

- Spiced Seared Ahi Tuna Tostada *Szechwan Peanut Dressing* 11.95
- Ahi Tuna Tartare
Tossed Tableside with Capers, Chopped Egg, Red Onions and Dijon..... 9.95
- Sashimi Combination Platter *Salmon and Ahi Tuna*..... 13.95
- Traditional California Roll or Spicy Tuna Roll 8.95
- Ahi and Smoked Salmon Sushi Cones
Ahi Poke with Tobiko or Smoked Salmon with Dill Cream in a Sesame Cone..... 3.95
Sample Two of Each 13.95

SOUPS & SALADS

- Seafood and Roasted Corn ChowderCup..... 4.75 Bowl 5.75
- Blue Crab Bisque *Tawny Port Reduction* Bowl 9.95
- House Salad *Mixed Greens, Bleu Cheese, Walnuts* 6.95
- Romaine Apple Salad *Blue Cheese, Pecans, Vinaigrette*..... 6.95
- Caesar Salad *Parmesan, Garlic Croutons*..... 7.95
- "The Wedge" Iceberg *Tomato, Cucumber and Blue Cheese Dressing*..... 6.95
- Chop Salad *White Balsamic Vinaigrette, Bleu Cheese, Bacon* 6.95
- Grilled Shrimp Cobb Salad *Tomato, Blue Cheese, Bacon, Avocado*..... 15.95

*STEAKS, CHOPS & SHELLFISH

A Selection of our Finest Cuts and Grades of Custom Aged Beef and Fresh Specialty Meats, Finished with Rosemary Garlic Butter

- House Center Cut Petite Filet Mignon *Aged 18 to 21 Days* 28.95
- House Center Cut Filet Mignon *Aged 18 to 21 Days* 34.95
- Dry Rubbed Ribeye Steak *Chili Onions, Aged 21 to 28 Days* 25.95
- Kansas City Strip Steak *Aged 28 to 35 Days*..... 33.95
- Top Sirloin Steak *Mushroom Demi Glace or Blue Cheese Cream Sauce* 22.95
- Maple Brined Pan Roasted Chicken *Natural Pan Jus*..... 16.95
- Grilled Pork Chop *Bronzed Spiced with Fire Roasted Corn Salsa*..... 21.95
- Kobe Beef Burger *American Kobe on Sea Salt and Pepper Brioche*..... 14.95
- Grilled Filet Medallions *Sautéed Mushrooms and Demi-Glace*..... 20.95
- Alaska King Crab Legs *Steamed, Drawn Butter*..... per pound..45.95

FILET AND SHRIMP SCAMPI

Filet Mignon with Jumbo Scampi Style Shrimp
 Served with Gruyere Potato Croquettes, Fresh Vegetables
 And for Dessert, Our Signature Crème Brûlée...32.95

MCCORMICK & SCHMICK'S SPECIALTIES

Add Our Garden Salad to Any Entrée 4.95

- Cashew Crusted Tilapia
Mango-Papaya Salsa and Jamaican Rum Sauce 19.95
- Atlantic Salmon *British Columbia*
Stuffed with Crab, Shrimp and Brie 25.95
- Barbecue Bacon Wrapped Prawns
Sweet Potato Hash, Corn Salsa 19.95
- Wild Ahi Tuna *Kona, Hawaii*
Seared Rare, Anise Asian Rub, Rice Roll, Pickled Ginger, Wasabi 23.95
- Lobster Ravioli
Cognac Tomato Cream Sauce with Crispy Leeks and Mushrooms..... 19.95
- Wild Sea Scallops
Risotto Cake with Sautéed Spinach and Pesto Oil 26.95
- Parmesan Tilapia
Capers, Chives, Lemon Butter Sauce 19.95

Seasonal Wild Features

Chef's Signature Entrees Featuring Premium Wild Seafood

- Angry Tuna Roll *Jalapeño, Garlic, Flamed Tobiko*..... half ... 7.95
- Wild Alaska Halibut & Salmon Baked in a Crispy Pastry
Baked with Tender Shrimp, Sun-Dried Tomato and Hazelnut Pesto..... 24.95
- Wild Swordfish Casino
Grilled with Crab, Bacon & Peppers with Red Pepper Coulis 26.95
- Wild Mako Shark
Blackened with Roasted Corn Salsa and Chili Onion Rings 22.95
- Wild Seafood Trio
Grilled Alaska Salmon, Swordfish & Shrimp with Mushroom Risotto..... 29.95

~ Perfectly paired with ~

Sonoma Cutrer Chardonnay, Sonoma Coast, CA
 5 oz...12.5 8oz...15.5 Bottle...49

FROM THE GRILL

- Steelhead *British Columbia*
Grilled with Roasted Potatoes and Pinot Noir Sauce..... 20.95
- Corvina *Panama*
Cajun Grilled with Blue Crab and Cheddar Andouille Mashed Potatoes.... 26.95
- Catfish *San Antonio, Texas*
Skillet Blackened with Fire Roasted Corn Salsa 16.95

TRADITIONAL SEAFOOD

- Seafood Fettuccini
Bay Scallops, White Shrimp, Garlic Alfredo Sauce 18.95
- Rainbow Trout *Clear Springs, Idaho*
Almond Crusted with Beurre Blanc and Chives 19.95
- Jumbo Shrimp Platter
Buttermilk Battered with Cocktail Sauce, Cole Slaw 19.95
- Atlantic Salmon *British Columbia*
Cedar Planked with Pinot Noir Sauce 21.95
- Alaskan Cod Fish and Chips
Boulevard Ale Battered, Cole Slaw, Tartar Sauce..... 17.95

SIDE DISHES

- Garlic Mashed Potatoes 4.95
- Creamy Mac & Cheese 5.95
- Andouille Cheddar Mash 5.95
- Herb Roasted Potatoes 3.95
- Mushroom Risotto 5.95
- Sweet Potato Hash 5.95
- Sautéed Spinach with Garlic 3.95
- Sweet Potato Fries 5.95

Wednesday Night Patio Parties are Back! Starting May 11th join us for Grey Goose and Live Jazz on the Patio 5-8pm

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

WINE OF THE MONTH

KENDALL JACKSON SUMMATION WHITE BLEND

"Summation, our white wine blend, mingles refreshing flavors of honeydew melon, apricot, pink grapefruit and white pepper. Added hints of honeysuckle and a creamy mouthfeel result in a soft, dry wine that is excellent for food pairing or simply sipping." – Randy Ullom, Winemaster

5oz...11.5 8oz...15.5 Bottle...43

SPARKLING WINE/ROSÉ

	Belle Glos Pinot Noir Blanc.....	46
	Taittinger Brut La Francaise, Reims, France NV.....	89
	Chandon Brut Sparkling, Napa Valley, CA.....9.5.....	49
	Perrier-Jouët Grand Brut, Epernay, France.....	89
90 pts	Schramsberg Vineyards, CA.....	79
	Moët & Chandon Imperial, Epernay, France.....	87
	Bollinger Special Cuvee, France.....	126

CRISP, REFRESHING WHITES

	Beringer, White Zinfandel, CA.....6.5.....9.5.....	23
	Vino Dei Fratelli, Moscato D'Asti, Italy.....8.5.....	11.5..... 33
	Chateau Ste Michelle, Riesling, WA.....7.5.....	10.5..... 26
	Columbia Winery, Cellar Master Riesling, WA.....	29
	Wente Vineyards, Riverbank Riesling, CA.....	29
	Saint M, Riesling, Germany.....8.5.....	11.5..... 30
	Columbia Winery , Gewurtztraminer, WA.....	30
	Conundrum, White Blend, CA.....	49
	Menage a Trois , White Blend, CA.....8.5.....	11.5..... 29
	Indaba Chenin Blanc , Western Cape, South Africa.....	29
90 pts	Bonterra Vineyards, Viognier, CA.....	11.5..... 15.5..... 49
	Martin Codax, Albarino, Rias Bixas, Spain.....	38

SAUVIGNON BLANC

	Chimney Rock Elevage Blanc, Napa Valley, CA.....	85
	Simi, Sonoma, CA.....	34
	Brancott, Marlborough, NZ.....	39
91 pts	Kim Crawford, Marlborough, NZ.....	43
	Nobilo, Marlborough, NZ.....8.5.....	11.5..... 40
93 pts	Craggy Range Te Muna Road, Marlborough, NZ.....	68
	Hanna , Russian River Valley, CA.....	44
	Robert Mondavi Fume Blanc, CA.....	44
92 pts	Cloudy Bay, Marlborough, NZ.....	79
	Nautilus, Marlborough, NZ.....	10.5..... 13.5..... 42

PINOT GRIGIO

	Ecco Domani, Delle Venezie, Italy.....	7.5..... 10.5..... 29
	Ponzi, Willamette Valley, OR.....	11.5..... 15.5..... 44
92 pts	King Estate Signature, OR.....	50
	J Vineyards & Winery , CA.....	53
	Santa Margherita, Veneto, Italy.....	49
	Sartori, Veneto, Italy.....	36
	Swanson, Napa Valley, CA.....	59
	Bollini, Trentino, Italy.....7.5.....	9.5..... 29

CHARDONNAY

	Hess Su'Skol Vineyard , Napa Valley, CA.....	55
	Simi Reserve, Sonoma, CA.....	13.5..... 18.5..... 50
	Cuvaison, Carneros, CA.....	64
	La Crema, Sonoma Coast, CA.....	49
	Clos du Bois, North Coast, CA.....8.5.....	11.5..... 30
	Caymus Mer Soleil Silver, Napa CA.....	49
	Sonoma-Cutrer, Russian Ranch.....	12.5..... 15.5..... 49
	Chateau St Jean, Sonoma, CA.....9.5.....	13.5..... 40
	Chateau Ste. Michelle, Columbia Valley, WA.....	29
	Stag's Leap Winery , Napa Valley, CA.....	70
	Jordan, Russian River Valley, CA.....	83
90 pts.	Cakebread Cellars, Napa Valley, CA.....	83

The Sunday Night Relax—On the Patio

Starting May 15th — 1/2 Priced Bottled Wines, Sparkling Wine
Specials, Champagne Specials, Live Music and \$1 Oysters

Wine Doggy Bags Available for Your Unfinished Bottle of Wine

PINOT NOIR

	Belle Gloss Meiomi, CA.....	13.5..... 16.5..... 49
	Mark West Winery, CA.....	30
90 pts	Ponzi Vineyards, Willamette Valley, OR.....	84
	Mirrassou, CA.....8.5.....	11.5..... 29
	Estancia , Monterey County, CA.....	40
	Erath, OR.....	50
	Kenwood Vineyards, Russian River, CA.....	11.5..... 14.5..... 42
	Willakenzie Estate, Willamette Valley, OR.....	65
	Merryvale, Carneros, CA.....	67
	Sonoma-Cutrer, Sonoma Coast, CA.....	76
	Simi, Sonoma, CA.....	55

MERLOT

	Markham, Napa Valley, CA.....	57
	Blackstone, CA.....	7.5..... 10.5..... 29
	Franciscan , Napa Valley, CA.....	55
	14 Hands, WA.....	29
	Coppola Diamond Collection, CA.....	10.5..... 15.5..... 43
	Sebastiani, Sonoma, CA.....	46
	Vina Montes Alpha, Colchagua Valley, Chile 6.....	59
90 pts	Northstar, Columbia Valley, WA.....	83

SPICY, EARTHY, SEXY REDS

	Fess Parker "Big Easy" Syrah, CA.....	76
	Terrazas Reserva Malbec, Argentina.....	49
	Ruffino Chianti, Italy.....	29
	Chateau Mongravey Margaux Cru Bourgeois, France.....	99
	Menage a Trois, Red Blend, CA.....	8.5..... 11.5..... 29
	Cain Cuvee, Red Blend, Napa, CA.....	79
	Kunde Estate Winery , Zinfandel, Sonoma, CA.....	42
	Rosenblum Cellars Zinfandel CA.....	8.5..... 11.5..... 29
	Spellbound, Petite Sirah, CA.....	10.5..... 13.5..... 39
90 pts	Vina Montes Alpha, Syrah, Chile.....	60
	Penfolds Thomas Hyland, Shiraz, Australia.....	9.5..... 12.5..... 30
	Elements by Artesa, Red Blend, Napa/Sonoma, CA.....	59
	Don Miguel Gascon, Malbec, Argentina.....	8.5..... 11.5..... 29

CABERNET SAUVIGNON

	Markham, Napa Valley, CA.....	72
	B Cellars Blend 25 Cabernet/Syrah, Napa Valley, CA.....	99
	Coppola Diamond Collection, Sonoma, CA.....	39
	Beringer Knights Valley, Alexander Valley, CA.....	63
	Mt. Veeder , CA.....	81
	Simi Landslide, Alexander Valley, CA.....	74
	Charles Krug Yountville, Napa Valley, CA.....	72
	J Lohr, "Seven Oaks", Paso Robles, CA.....	33
	Robert Mondavi Winery, Napa Valley, CA.....	76
	Murphy Goode, Alexander Valley, CA.....	12.5..... 16.5..... 49
	Franciscan, Napa Valley, CA.....	80
	Hogue, Columbia Valley, WA.....	7.5..... 9.5..... 29
	Stag's Leap Artemis, Napa Valley, CA.....	99
	Jordan, Alexander Valley, CA.....	98
	14 Hands, WA.....	7.5..... 9.5..... 29

Organic or Sustainable

1/2 Price Wine Selections--Available Sundays

ABOUT THE 100 POINT SCALE

Ratings reflect how highly tasters regard each wine relative to other wines.

The rating summarizes a wine's overall quality. (Wine Spectator, 2009)

90 - 100 Outstanding: a wine of superior character and style

HALF BOTTLE SELECTIONS

Piper Heidsieck.....	187mL.....	19
Conundrum.....		27
Kim Crawford Sauvignon Blanc.....		25
Acacia Chardonnay.....		27
King Estate Pinot Noir.....		24
Duckhorn Merlot.....		46

RESERVE SELECTIONS

Chimney Rock Cabernet 2007.....	129	Clos Du Bois Maristone 2005.....	105
Craggy Range Pinot Noir 2008.....	87	Rubicon Edizione Pennino Zinfandel '07.....	97
Caymus Special Select Cabernet 2008.....	186	Franciscan Magnificat 2006.....	99
Robert Mondavi Reserve Cabernet 2000.....	99	Paul Hobbs Cabernet 2006.....	108
Benziger Tribute 2006.....	146	Rubicon Cask Cabernet 2006.....	126
Treana Red 2005.....	105	Nickel & Nickel Rock Cairn 2007.....	164