

LUNCH—WEDNESDAY, MAY 04, 2011

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

DAILY CHEF'S SPECIALS

Wild Coho Salmon
Spinach and Asparagus Orzo with Bay Shrimp Salad... 14.95

Grilled Filet Medallions
Fresh Vegetables and Mushroom Demi Glaze... 13.95

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

Ask about our 45-minute lunch guarantee
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
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, Raspberry Hoi sin Sauce	6.95
Fried Calamari "Full Bowl" Fire Roasted Tomato Sauce, Fried Peppers, Lemon Tabasco Aioli	12.95

*SEAFOOD BAR

Quilcene Oyster Puget Sound, Washington.....	2.50 each
Blue Point Oyster Great South Bay, Long Island.....	2.75 each
Fanny Bay Oyster Baynes Sound, British Columbia	2.50 each
Dabob Bay Oyster Hood Canal, Washington.....	2.50 each
Buckley Bay Oyster Baynes Sound, British Columbia.....	2.75 each
Gigamoto Oyster Deep Bay, British Columbia	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
Ceviche Para Compartir "For Sharing" Gulf Shrimp, Fresh Fin Fish	10.95
Chilled, Spiced Jumbo Prawns Traditional Cocktail Sauce.....	13.95
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 & SIDE SALADS

Seafood and Roasted Corn Chowder Cup.....	4.75	Bowl.....	5.75
Blue Crab Bisque Tawny Port Reduction.....		Bowl.....	9.95
Traditional Oyster Stew Crostini.....			7.95
Caesar Salad Garlic Croutons, Parmesan Cheese			6.95
"The Wedge" Iceberg, Tomato, Cucumber, Blue Cheese Dressing			6.95
Chop Salad Bleu Cheese, Bacon, White Balsamic Vinaigrette			6.95
House Salad Glazed Walnuts, Bleu Cheese.....			6.95
Seafood Chowder and Salad Combination Field Greens or Caesar Salad..			7.95

ENTRÉE SALADS

Caesar Salad Romaine Hearts, Garlic Croutons & Parmesan Cheese with Grilled Chicken	11.95
with Atlantic Salmon	14.95
Grilled Shrimp Cobb Salad Blue Cheese, Bacon, Tomato, Egg, Avocado	15.95
Bay Shrimp Louis Thousand Island Dressing	14.95
Blue Lump Crab Tower Avocado, Mango and Orange Vinaigrette	13.95
Grilled Tilapia Salad Field Greens, Fresh Fruit, Pecans and Poppy Seed Dressing	14.95
Romano Chicken Salad Feta Cheese, Kalamata Olives, White Balsamic Vinaigrette	13.95
Warm Grilled Shrimp and Fruit Salad Spinach, Greens, Dried Dates, Cranberries, Apricots, Almonds, Goat Cheese	14.95
"Black and Blue" Salad Blackened Tenderloin, Grilled Vegetables, Pt. Reyes Blue Cheese	15.95

SIDE DISHES

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

LUNCH ENTRÉES

Add Our Garden Salad to any Lunch Entree for 3.95

Cod Fish & Chips Boulevard Pale Ale Battered, Cole Slaw, French Fries	13.95
Fish Tacos Guacamole, Fire Roasted Corn Salsa	12.95
Seafood "Mac and Cheese" Gulf Shrimp, Bay Scallops	13.95
*McCormick's Half-Pound Cheeseburger French Fries	9.95
Chicken Parmesan Linguini with Pomodoro Sauce.....	13.95
Spicy Ahi Tuna Burger Chili Aioli	12.95
*Blue Cheese Bacon Burger French Fries	11.95
Atlantic Salmon Cedar Plank Roasted, Beurre Rouge	13.95
*Kobe Beef Burger American Kobe on Sea Salt and Pepper Brioche.....	12.95

10 FOR \$10 MENU

SANDWICHES SERVED WITH CHOICE OF FRENCH FRIES, CHIPS, FRUIT OR COLESLAW

Fried Shrimp Wrap Po' Boy Style with Shredded Lettuce and Remoulade
BBQ Salmon Sandwich Chili Onion Straws, Corn Salsa, Remoulade
Turkey Sandwich Mixed Greens, Avocado, Red Pepper Aioli, Croissant
Linguini Carbonara Bacon and Peas in a Parmesan Garlic Cream Sauce
Barbeque Grilled Chicken Chicken Breast with Corn Salsa, Onion Straws and Vegetables
Fried Calamari Caesar Salad Calamari, Romaine Hearts, Parmesan Cheese, Garlic Croutons
Atlantic Salmon Penne Penne, Artichokes, Asparagus, Pesto Cream
Cuban Panini Sliced Pork, Ham, Pickle, Swiss, Mustard
Chicken Linguini Cajun Cream Sauce, Mushrooms, Peppers
Asian Chicken Salad Cucumber, Greens, Edamame, Peanut Dressing

McCORMICK'S LUNCH SPECIALTIES

Add our Garden Salad to any Lunch Entree for 3.95

Cashew Crusted Tilapia Papaya Mango Salsa and Jamaican Hot Rum Butter	13.95
Stuffed Steelhead British Columbia Bay Shrimp, Artichokes, Sun-Dried Tomato, Boursin Cheese	15.95
Northwest Style Salmon Sauté Green Beans, Mushrooms, Fresh Berries, Nuts	11.95
Beef Tenderloin Fettuccini Demi-Glace Cream Sauce with Arugula	14.95
Tilapia Parmesan Parmesan-Crusted, Capers, Beurre Blanc.....	13.95
Rainbow Trout Clear Springs, Idaho Almond Crusted, Beurre Blanc	14.95
Shrimp "Scatter" Platter Flash Fried, Cocktail Sauce, Cole Slaw, French Fries	13.95
Seafood Fettuccine Bay Scallops, Bay Shrimp, Three Cheese Alfredo	14.95
Catfish San Antonio, Texas Skillet Blackened Served with Fire Roasted Corn Salsa	11.95
Mako Shark Kona, Hawaii Skillet Blackened, Fire Roasted Corn Salsa, Onion Straws	14.95
Cajun Jambalaya Linguini Shrimp, Chicken, Andouille Sausage, Creole Tomato Sauce	13.95

Mother's Day Reservations are Available!

Brunch 10:30am-3pm, Dinner 3pm-8pm

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

RUFFINO PROSECCO

Ruffino Prosecco has invigoratingly elegant aromas of fruit and spice that come together to form a refreshing bouquet for the senses. It is a harmonious medley of peaches, pears and apples that bubbles wildly, delivering a slightly crisp yet delectably creamy finish.

Glass...9.00 Bottle...36.00

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
	Cuvaion, 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
91 pts		

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