

## OYSTER BAR

<b>Oysters Rockefeller (4)</b> Spinach / Bacon / Pernod / Hollandaise	16
<b>Parmesan Pesto Baked Oysters (4)</b> Parmesan / Pesto / Bread Crumbs	14
◆	
	Each
<b>Connecticut Blue Point*</b>	3.3
<b>Baja California Kumiai*</b>	2.9
<b>British Columbia Buckley Bay*</b>	2.9
<b>British Columbia Pacific Rim*</b>	2.9
<b>Hood Canal Brookside*</b>	2.7
<b>Washington Quilcene*</b>	2.7

## APPETIZERS

<b>Coast to Coast Tuna</b> Spicy Seared Tuna Paired with Avocado Tuna Tartar	15
<b>Seafood Stuffed Mushrooms</b> Crab / Shrimp / Seafood Stuffed / Old Bay Cream Sauce / Served Baked or Fried	12.8
<b>Steamed Mussels</b> Tomatoes / White Wine / Herbs	14
<b>Calamari "Fritto Misto"</b> Roasted Tomato Sauce / Cilantro Jalapeno Aioli	14.3
<b>Shrimp Kisses</b> Pepper Jack Cheese / Bacon Wrapped	14.5
<b>Lump Crab Cake</b> Fire Roasted Corn Salsa	16
<b>Coconut Shrimp</b> Orange Horseradish Marmalade	12.8
<b>Chilled Jumbo Shrimp Cocktail</b>	16
<b>Buttermilk Fried Oysters</b> Horseradish Slaw / Cilantro Jalapeno Aioli	9.5
<b>Lump Crab Tower</b> Avocado / Mango / Orange Vinaigrette	14.5
<b>Portabella Mushroom Bruschetta</b> Herbed Goat Cheese / Balsamic Drizzle	9

## SOUPS & SALADS

<b>Clam Chowder</b> Cup 6.5 Bowl 7.8 Potato / Bacon / Clams	
<b>Maine Lobster Bisque</b> Cup 8.5 Bowl 14.8 Sherry Cream Butter	
◆	
<b>Chopped Salad</b> Bacon / Blue Cheese	8.7
<b>Caesar Salad</b> Garlic Croutons	9.5
<b>The Iceberg Wedge</b> Blue Cheese / Diced Tomatoes / Bacon	8.5
<b>Walnut Mixed Greens</b> Candied Walnuts / Blue Cheese Crumbles Balsamic Vinaigrette	8.7
<b>Romano Chicken Chop Salad</b> Pan-Seared / Parmesan Crusted / Bacon / Blue Cheese / Balsamic Vinaigrette	17
<b>Lobster Cobb Salad</b> Tarragon Ranch / Blue Cheese Crumbles / Bacon / Avocado	24

Add Grilled Shrimp Skewer to any salad for 7

## CHEF'S CHOICE

**Stuffed Atlantic Salmon**  
Lump Crab, Bay Shrimp, Brie Cheese,  
Mashed Potatoes, Vegetables  
29

**Wild Alaskan Halibut**  
Simply Grilled, Smoked Paprika Tomato  
Orzo with Sweet Peas, Asparagus, Roasted  
Wild Mushrooms, Citrus Butter Sauce  
38



## SIGNATURE FISH



All fish can be prepared simply grilled, broiled or pan seared

<b>Skillet Bronzed Tilapia</b> Sautéed Shrimp / Roasted Mushrooms / Tomatoes / Avocado	21
<b>Almond Crusted Rainbow Trout</b> Lemon Butter / Butternut Squash Orzo	21
<b>Cedar Roasted Atlantic Salmon</b> Berry Reduction / Roasted Vegetables	26
<b>Swordfish Casino</b> Lump Crab / Roasted Red Pepper / Bacon / Mushrooms Spinach Saute	28
<b>Sea Bass Dashi</b> Pan Seared / Edamame / Pickled Cucumbers	38
<b>Parmesan Crusted Flounder</b> Lemon Caper Butter / Butternut Squash Orzo	25
<b>Blackened Pacific Blue Marlin</b> Crab Meat Sautee / Andouille Mashed Potatoes / Spinach	30

## SEAFOOD SPECIALTIES

<b>Fish &amp; Chips</b> Beer Battered / Chesapeake Fries / Tartar Sauce	20
<b>Buttermilk Fried Shrimp</b> Chesapeake Fries / Cocktail Sauce	21
<b>Stuffed Shrimp</b> Lump Crab Stuffed Shrimp / Red Pepper White Cheddar Mash	28
<b>Seared Sea Scallops</b> Tomato Pesto / Crab Potato Hash / Sautéed Spinach	33
<b>Live Maine Lobster</b> Roasted Potatoes	28 per lb
<b>Lump Crab Cakes</b> Lemon Butter / Fire Roasted Corn Salsa / Seasonal Orzo / Vegetables	31
<b>Shrimp and Andouille "Mac &amp; Cheese"</b> Four Cheese Sauce	17.8
<b>Salmon Rigatoni</b> Asparagus / Mushrooms / Artichoke / Pesto Cream Sauce	17



One pound of Split Crab (easy to eat) with your choice of 3 preparations:  
Steamed / Classic Scampi / Szechwan Style. Served with Roasted Potatoes and Drawn Butter 38

## MIXED GRILL SELECTIONS

<b>McCormick's Seafood Trio</b> Grilled Shrimp / Stuffed Shrimp / Grilled Salmon	31
<b>Shrimp Trilogy</b> Buttermilk Fried / Stuffed / Scampi / Butternut Squash Orzo	28
<b>Ultimate Mixed Grill</b> Stuffed Shrimp / Grilled Shrimp / Crab Cake / Grilled Salmon	36.5
<b>Filet &amp; Stuffed Shrimp*</b> Perfect Pair / Steamed Vegetables	39
<b>Steak &amp; Lobster*</b> Tender Beef Medallions / Bordelaise Sauce / Steamed Lobster Tail	35

## STEAKS & SPECIALTY MEATS

Enhance with a Small Batch Mash for 4

<b>Center Cut Filet Mignon*</b> (6oz)	32.5	(8oz)	37
<b>U.S.D.A. Choice Top Sirloin*</b> (9oz)	26.5		
<b>U.S.D.A. Choice New York Strip*</b> (13oz)	39		
<b>Dry Rubbed Black Angus Ribeye Steak* - center cut</b> (13oz)	37		
<b>Parmesan Crusted Chicken</b> Lemon Caper Butter / Linguini Alfredo	19		
<b>American Kobe Style Burger</b> Mushrooms / Fontina Cheese / Red Onion Aioli	17		
<b>Blackened Chicken Fettuccini</b> Mushrooms / Bell Peppers / Cajun Cream Sauce	17		
<b>GREAT WITH STEAK</b>		<b>SIGNATURE SIDES</b>	<b>SMALL BATCH MASH</b>
Truffle Butter	4	Grilled Asparagus	8
Boursin Blue Cheese	5	Lobster Mashed Potatoes	12
Truffle Frites	5	Wild Mushroom Spinach Saute	8
Bone Marrow Butter	6	Lobster Tail	21
		Herbed Goat Cheese Mash	8
		Boursin & Mushroom Mash	8
		Red Pepper White Cheddar Mash	7



## HAPPY HOUR

Voted "#1 Happy Hour in America" - USA TODAY

Hand Crafted Cocktails, Beer & Wine Specials  
- Bar Bites starting at only \$3 -

McCormick & Schmick's is wholly owned by Landry's Inc.  
A Suggested Gratuity of 15% - 20% is customary. The amount of gratuity is always discretionary. \*Items may be cooked to order, are served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

Managing Director Nicole Alena Executive Chef Kent Long

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