

## 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 sm 7.5
<b>Seafood Stuffed Mushrooms</b> Crab / Shrimp / Seafood Stuffed / Old Bay Cream Sauce / Served Baked or Fried 12.8
<b>Buttermilk Fried Oysters</b> Horseradish Slaw / Cilantro Jalapeno Aioli 9.5 sm 6.8
<b>Steamed Mussels</b> Tomatoes / White Wine / Herbs 14 sm 7
<b>Calamari "Fritto Misto"</b> Roasted Tomato Sauce / Cilantro Jalapeno Aioli 14.3 sm 7
<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 sm 9
<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

Add Grilled Shrimp Skewer to any salad for 7

- Add a Walnut Mixed Green Salad or Caesar Salad to any entrée for 5 -

## ENTRÉE SALADS

<b>Romano Chicken Chop Salad</b> Pan-Seared / Parmesan Crusted / Bacon / Blue Cheese / Balsamic Vinaigrette 15.5
<b>Entrée Caesar Salad</b> Grilled Chicken 14.5 Grilled Salmon 17.5 Calamari "Fritto Misto" 15.5
<b>Grilled Chopped Salads</b> Chicken 14.5 Salmon 16.5 Shrimp 16.5
<b>Lobster Cobb Salad</b> Tarragon Ranch / Blue Cheese Crumbles / Bacon / Avocado 22.5

## CHEF'S CHOICE

**Blackened Mako Shark**  
Topped with a Fire Roasted Corn Salsa,  
and a Red Pepper Beurre Blanc  
19

**Pacific Swordfish**  
Simply Grilled, Smoked Paprika Tomato  
Orzo with Sweet Peas, Asparagus, Roasted  
Mushroom, Citrus Butter Sauce  
22

## FRESH FISH SMALL PLATES

4 ounce cuts of exotic fresh fish, paired with award-winning preparations to provide small plates of tantalizing flavors.

**Pan Seared Chilean Sea Bass**  
Mushroom Risotto / Edamame / Dashi Broth 20.5

**Grilled Steelhead**  
Asparagus / Spring Peas / Green Onions / Roasted  
Mushrooms / Basil Pesto 18.5

**Blackened Swordfish**  
Lump Crab / Lemon Butter / Jalapeno Grits / Corn  
Salsa / Chili Oil 17

**Pan Seared Alaskan Halibut**  
Saffron Butter / Roasted Summer Vegetable Orzo /  
Chili Butter 20



## SIGNATURE FISH



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

**Skillet Bronzed Tilapia** Sautéed Shrimp / Roasted Mushrooms / Tomatoes / Avocado 16

**Parmesan Crusted Flounder** Lemon Caper Butter / Butternut Squash Orzo 17

**Cedar Roasted Atlantic Salmon** Berry Reduction / Roasted Vegetables 18

**Almond Crusted Rainbow Trout** Lemon Butter / Butternut Squash Orzo 18

**Stuffed Atlantic Salmon** Crab / Shrimp / Brie / Mashed Potatoes / Vegetables 24

**Seared Ahi Tuna\*** Seared Rare / Sesame Cucumber Salad / Sushi Rice 25

**Sizzling Fish Tacos** Tomatillo Salsa / Sweet Peppers & Onions / Black Beans 15

**Blackened Pacific Blue Marlin** Lump Crab / Andouille Mashed Potatoes / Spinach 20

**Herb Crusted Alaskan Halibut** Roasted Vegetable & Potatoes / Lemon Butter 37

## SANDWICHES & BURGERS

Served with French Fries & House Made Pickles

**Roasted Turkey Sandwich** Peppered Bacon / Avocado / Tomatoes / Red Onion Aioli 12

**Classic Reuben Sandwich** Corned Beef / Sauerkraut / Swiss Cheese / Thousand Island / Toasted Rye 13

**Crispy Fried Cod Sandwich** Malt Vinegar Aioli / Coleslaw / Fries 12

**Lump Crab Cake Sandwich** Roasted Poblano Tartar Sauce 17

**Chicken Portobello Sandwich** Arugula / Roasted Red Onion Aioli / Fontina Cheese 12

**American Kobe Style Burger\*** Mushrooms / Fontina Cheese / Red Onion Aioli 17

**McCormick's Cheeseburger\*** Cheddar Cheese / Lettuce / Tomato / Onion 12.8

**Wild Arugula Burger\*** Boursin & Wild Mushroom / Marinated Tomatoes / Arugula 16

**Jam'on Burger\*** Bacon Jam / Cheddar / Arugula / Garlic Aioli / Pickled Red Onions 16

## LUNCH ENTRÉES

**Crispy Fish Tacos** Cilantro Aioli / Southwest Jicama Slaw / Black Beans 11.8

**Shrimp and Andouille "Mac & Cheese"** Four Cheese Sauce 14

**Salmon Rigatoni** Asparagus / Mushrooms / Artichokes / Pesto Cream Sauce 14.8

**Blackened Chicken Fettuccini** Mushrooms / Peppers / Cajun Cream Sauce 15

**Buttermilk Fried Shrimp** Chesapeake Fries / Cocktail Sauce 15.8

**Stuffed Shrimp** Lump Crab Stuffed Shrimp / Red Pepper White Cheddar Mash 21

**Lump Crab Cake** Lemon Butter / Fire Roasted Corn Salsa / Seasonal Orzo / Vegetables 21

**Classic Shrimp Scampi** Linguini / Garlic / White Wine / Fresh Herbs 17

**Fish & Chips** Beer Battered / Chesapeake Fries / Tartar Sauce 16.5

## MIXED GRILL SELECTIONS

**McCormick's Seafood Trio** Grilled Shrimp / Stuffed Shrimp / Grilled Salmon 25.5

**Shrimp Trilogy** Buttermilk Fried / Stuffed / Scampi / Butternut Squash Orzo 24

**Ultimate Mixed Grill** Stuffed Shrimp / Grilled Shrimp / Crab Cake / Grilled Salmon 35

**Steak & Lobster** Tender Beef Medallions / Bordelaise Sauce / Steamed Lobster Tail 35

## STEAKS & SPECIALTY MEATS

Enhance with a Small Batch Mash for 4

**U.S.D.A. Choice Top Sirloin\*** (9oz) 26.5

**Center Cut Filet Mignon\*** (6oz) 32.5 (8oz) 37

**U.S.D.A. Choice New York Strip\*** (13oz) 39

**Dry Rubbed Black Angus Ribeye Steak\* - center cut** (13oz) 37

**Parmesan Crusted Chicken** Lemon Caper Butter / Linguini Alfredo 16.5

GREAT WITH STEAK	SIGNATURE SIDES	SMALL BATCH MASH
Truffle Frites	5 Grilled Asparagus	8 Herbed Goat Cheese Mash
Truffle Butter	4 Lobster Mashed Potatoes	8 Boursin & Mushroom Mash
Boursin Blue Cheese	5 Wild Mushroom Spinach Saute	8 Red Pepper White Cheddar Mash
Bone Marrow Butter	6 Lobster Tail	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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