

SAMPLE DINNER MENU • MENU PRINTED DAILY

Our menus are printed daily to reflect the freshest seafood selection available.

Please visit or call our restaurant for today's FRESH LIST.

Small Plates

Old Bay Spiced "Peel and Eat" Shrimp with Onions	8.95
Classic Shellfish Steamers Littleneck Clams	9.95
Mussels	8.95
Crab Tower with Mango and Avocado	11.95
Crab Cake with Orange Fennel and Watercress Salad	12.95

Seafood Bar

Small Sampler One each of Today's Oysters	7.95
Large Sampler Two each of Today's Oysters	14.95
Chilled, Spiced Jumbo Prawns with Traditional Cocktail Sauce	2.50 each

Sushi and Sashimi

Ahi Tuna Tartar Tossed at your Table with Capers, Chopped Egg, Red Onions and Dijon	9.95
Lomi Lomi Salmon Tossed at your Table, Chopped Tomatoes, Pineapple, Onions, Lime Juice	8.95
Sashimi Combination Platter Salmon and Ahi	13.95

Steaks, Chops & Shellfish

14 oz New York Strip Steak with Maitre d' Butter	32.95
Filet Mignon Maitre d' Butter	9oz 32.95 6oz 27.95
12 oz Ribeye Steak with Chili Onion Rings	22.95
14oz Grilled Pork Chop Bronzed Spiced, Fire Roasted Corn Salsa	18.95

McCormick & Schmick's Specialties

Wahoo Cape Hatteras, NC Pepper Crusted with Sautéed Spinach and Mashed Potatoes	23.95
Sea Scallops Georges Bank, Massachusetts Herb Crusted with Mushroom Risotto and Lemon Buerre Blanc	24.95
Atlantic Salmon St. George, Canada Oven Roasted Stuffed with Blue Crab, Bay Shrimp and Brie	25.95
Ahi Tuna Hilo, Hawaii Seared "Rare" Wakame Salad, Rice Roll, Pickled Ginger and Wasabi.	24.95
Sizzling Atlantic Salmon Grilled Fresh and Served Tableside with Your Choice of Three Tempting Sauces: Asian Black Pepper Sauce, Southwest Chipotle or Mushroom Truffle Broth over Sweet Onions, Mushrooms and Swiss Chard	24.95

Southern Favorites

Flounder Parmesan Crusted with Capers, Chives and Lemon Butter	18.95
Barbeque Shrimp and Grits Andouille Sausage Chipotle Barbeque	17.95
Catfish Skillet Blackened Collard Greens, Sweet Corn Maque Choux	16.95

Traditional Seafood

Lump Crab Cake with Orange Fennel Salad and Asparagus	23.95
Atlantic Salmon Cedar Roasted with Northwest Berry Sauce	21.95
Mediterranean Shrimp Linguini in a Light White Wine Garlic Sauce	21.95
Lobster Seafood Steamer Clams, Mussels, Shrimp and Corn	19.95