

## CHEF'S RECOMMENDATIONS

### Sizzling Atlantic Salmon

Served Tableside with Your Choice of Sauces  
Asian Black Pepper Sauce or  
Mushroom Truffle Broth  
24.95

### Mahi Mahi

Simply Grilled with Mango BBQ, Mashed Potato and  
Sautéed Spinach  
27.95

## OYSTER BAR

	Doz	1/2 Doz
Connecticut Blue Point*	25.95	14.95
Washington Barron Point*	25.95	14.95
Canadian Carraquette*	25.95	14.95
Maryland Chesapeake Bay*	25.95	14.95

## FRESH FISH

Prepared simply grilled or broiled.

Canadian Atlantic Salmon*	23.95
Hawaiian Ahi Tuna*	28.95
Idaho Rainbow Trout	18.95
Mahi Mahi*	27.95
Steelhead Trout*	22.95
Tilapia	18.95

## SIMPLY GREAT ON FISH

Lump Crab with Lemon Butter	7.95
Sautéed Shrimp Scampi Style	4.95
Avocado Pico De Gallo	3.95
Tropical Fruit Relish	2.95

## SIGNATURE SIDES

Baked Gruyere Potatoes	8.95
Grilled Asparagus	6.95
Red Pepper White Cheddar Mash	8.95
Pan Roasted Wild Mushrooms	7.95
Lobster Mashed Potatoes	10.95
Creamed Spinach	7.95
Lobster Tail	19.95

## LOCAL PROVISIONS

We are committed to showcasing locally sourced ingredients. We proudly support our local fishermen, farmers and ranchers.

## STARTERS

Chilled Jumbo Shrimp Cocktail	14.95
Steamed Mussels Tomatoes, White Wine and Herbs	11.95
Lump Crab Cake Fire Roasted Corn Salsa	13.95
Calamari "Fritto Misto" Roasted Tomato Sauce, Lemon Aioli	12.95
Lump Crab Tower Avocado, Mango, Orange Vinaigrette	12.95
Shrimp Kisses Pepper Jack Cheese, Crispy Bacon Wrapped	12.95
Coconut Shrimp Orange Horseradish Marmalade	11.95
Blue Crab Dip with Crisp Pita Chips	12.95
Firecracker Shrimp Tempura Batter, Sesame Ranch Dipping Sauce	12.95

## SOUPS & SALADS

Clam Chowder Cup 4.95 Bowl 5.95	Romano Chicken Chop Salad Pan-Seared, Parmesan Crusted, Bacon, Blue Cheese, Balsamic Vinaigrette	14.95
Maine Lobster Bisque	Lobster Cobb Salad Tarragon Ranch, Blue Cheese Crumbles, Avocado	22.95
Chopped Salad Bacon, Blue Cheese	7.95	Add Grilled Shrimp Skewer to any salad for 6.95
Caesar Salad Garlic Croutons	7.95	
The Iceberg Wedge Blue Cheese, Diced Tomatoes, Bacon	6.95	
Walnut Mixed Greens Candied Walnuts, Blue Cheese Crumbles, Balsamic Vinaigrette	7.95	

## SIGNATURE FISH

Almond Crusted Rainbow Trout Lemon Butter, Butternut Squash Orzo	19.95
Seared Ahi Tuna* Seared Rare, Sesame Cucumber Salad, Sushi Rice	28.95
Cashew Crusted Tilapia Jamaican Rum Butter, Sweet Potato Couscous	19.95
Parmesan Crusted Tilapia Lemon Caper Butter, Butternut Squash Orzo	22.95
Stuffed Atlantic Salmon Lump Crab, Bay Shrimp, Brie Cheese, Mashed Potatoes, Vegetables	26.95
Horseradish Crusted Steelhead Braised Swiss Chard and Lemon Butter Sauce	23.95

## SEAFOOD SPECIALTIES

Buttermilk Fried Shrimp Chesapeake Fries, Cocktail Sauce	19.95
Stuffed Shrimp Lump Crab Stuffed Shrimp, Red Pepper White Cheddar Mash	25.95
Fish & Chips Beer Battered, Chesapeake Fries, Tartar Sauce	17.95
Seared Sea Scallops* Sun Dried Tomato Pesto, Lemon Butter, Crab Potato Hash, Sautéed Spinach	28.95
Asian BBQ Shrimp Sticky Rice, Cucumber Salad	21.95
Live Maine Lobster Roasted Potatoes	27.95 per lb

## MIXED GRILL SELECTIONS

McCormick's Seafood Trio Grilled Shrimp, Stuffed Shrimp, Grilled Salmon	27.95
Shrimp Trilogy Buttermilk Fried, Stuffed, Scampi, Butternut Squash Orzo	26.95
Ultimate Mixed Grill* Stuffed Shrimp, Grilled Shrimp, Seared Scallops, Grilled Salmon	32.95
Filet & Stuffed Shrimp* Perfect Pair, Steamed Vegetables	38.95

## PASTA

Shrimp and Andouille "Mac & Cheese" Four Cheese Sauce	16.95
Salmon Rigatoni* Asparagus, Mushroom, Artichoke, Pesto Cream Sauce	15.95
Blackened Chicken Linguini Mushrooms, Bell Peppers, Cajun Cream Sauce	14.95
Classic Shrimp Scampi Linguini, Garlic, White Wine, Fresh Herbs	21.95
Lobster Ravioli Paprika Roasted Tomatoes, Sherry Lobster Sauce	27.95

## STEAKS & SPECIALTY MEATS

House Center Cut Filet Mignon* (6oz) 29.95 (8oz) 33.95	
U.S.D.A. Choice Top Sirloin* (9oz) 24.95	
U.S.D.A. Choice New York Strip* (14oz) 38.95	
Dry Rubbed Black Angus Ribeye Steak* - center cut (14oz) 34.95	
Dry Rubbed Black Angus Ribeye Steak* - bone in (22oz) 43.95	
Parmesan Crusted Chicken Lemon Caper Butter, Linguini Alfredo	16.95
American Kobe Style Burger* Onion Rings, Gruyere Cheese	15.95

Managing Director David Heismann Executive Chef Justin Konrad

McCormick & Schmick's is wholly owned by Landry's Inc.

\*Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness. 18% service charge will apply to all parties of 8 or more.

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