

CHEF'S CHOICE

Blackened Swordfish

Topped with Sautéed Lump Crab Meat, Served with Andouille Mashed Potatoes, and Sautéed Spinach 29

Pan Seared Cobia

Served with a Wild Mushroom Risotto and Roasted Tomato Cofit 31

OYSTER BAR

Oysters Rockefeller (4)

Spinach / Bacon / Pernod / Hollandaise 16

Parmesan Pesto Baked Oysters (4)

Parmesan / Pesto / Bread Crumbs 14

Each

New Jersey Delaware Bay* 2.8

New York Naked Cowboy 3.5

Massachusetts Hollywood 3

SOUPS & SALADS

Clam Chowder Cup 6.5 Bowl 7.8
Potato / Bacon / Clams

Maine Lobster Bisque Cup 8.5 Bowl 14.8
Sherry Cream Butter

Chopped Salad Bacon / Blue Cheese 8.7

Caesar Salad Garlic Croutons 9.5

The Iceberg Wedge

Blue Cheese / Diced Tomatoes / Bacon 8.5

Walnut Mixed Greens

Candied Walnuts / Blue Cheese Crumbles / Balsamic Vinaigrette 8.7

Add Grilled Shrimp Skewer to any salad for 7

Add Walnut Mixed Green Salad or Caesar Salad to any entrée for \$5

ENTRÉE SALADS

Romano Chicken Chop Salad

Pan-Seared / Parmesan Crusted / Bacon / Blue Cheese / Balsamic Vinaigrette 15.5

Entrée Caesar Salad Grilled Chicken 14.5 Grilled Salmon 17.5 Calamari "Fritto Misto" 15.5

Grilled Chopped Salads

Chicken 14.5 Salmon 16.5 Shrimp 16.5

Lobster Cobb Salad Tarragon Ranch / Blue Cheese Crumbles / Bacon / Avocado 22.5

SIGNATURE SIDES

Grilled Asparagus 8

Lobster Mashed Potatoes 12

Pan Roasted Wild Mushrooms 9.5

Wild Mushroom Spinach Saute 8

- SMALL BATCH MASH -

Herbed Goat Cheese Mash 8

Blue Cheese & Onion Mash 8

Truffle Chive Mash 8

2 COURSE LUNCH SPECIAL

Offered Monday - Friday Not available on Holidays
16 per person

Starter

Walnut Mixed Greens or Clam Chowder

Entrée

Choice of

Blackened Tilapia
Fish N Chips & Shrimp
Mussels Fra Diavolo

PERFECT FOR SHARING

Coast to Coast Tuna*

Spicy Seared Tuna Paired with Avocado Tuna Tartar 15 sm 7.5

Seafood Stuffed Mushrooms

Crab / Shrimp / Seafood Stuffed / Old Bay Cream Sauce / Served Baked or Fried 12.8

Steamed Mussels

Tomatoes / White Wine / Herbs 14 sm 7

Calamari "Fritto Misto"

Roasted Tomato Sauce / Cilantro Jalapeno Aioli 14.3 sm 7

Shrimp Kisses

Pepper Jack Cheese / Bacon Wrapped 14.5

Lump Crab Cake

Fire Roasted Corn Salsa 16

Coconut Shrimp

Orange Horseradish Marmalade 12.8

Chilled Jumbo Shrimp Cocktail 16 sm 9

Lump Crab Tower

Avocado / Mango / Orange Vinaigrette 14.5

Lobster Bites

Buttermilk Battered / Lobster Sherry Cream 20

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

FRESH FISH

Prepared Simply Grilled, Broiled or Pan Seared

Atlantic Salmon	19	Pacific Swordfish	25
Cobia	30	Yellowfin Ahi Tuna	25
Mahi Mahi	27	Wild Isles Organic Scottish Salmon	27

SIMPLY GREAT ON FISH

Lump Crab with Lemon Butter	6.5	Tropical Fruit Relish	3.5
Sautéed Shrimp Scampi Style	6.8	Oscar Style	8.5

SIGNATURE FISH

Skillet Bronzed Tilapia Sautéed Shrimp / Roasted Mushrooms / Tomatoes / Avocado 18

Parmesan Crusted Flounder Lemon Caper Butter / Butternut Squash Orzo 18

Almond Crusted Rainbow Trout Lemon Butter / Butternut Squash Orzo 18

Stuffed Atlantic Salmon Crab / Shrimp / Brie / Mashed Potatoes / Vegetables 23

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

Pesto Mahi Mahi Simply Grilled / Summer Vegetable Ragout / Basil Pesto 28

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

Shrimp Linguini Pancetta / Peas / Tomato Alfredo Sauce 17

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

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

SANDWICHES & BURGERS

Served with French Fries & House Made Pickles

Grilled Chicken Sandwich* Bacon / Roasted Red Peppers / Gruyere Cheese 12

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

Lump Crab Cake Sandwich Roasted Poblano Tartar Sauce 17

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

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

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

A1 Blue Burger* Bacon Jam / Onion Rings / Blue Cheese / A1 Aioli / Arugula 16

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

STEAKS & SPECIALTY MEATS

Enhance with a Small Batch Mash for 4

U.S.D.A. Choice Top Sirloin* (9oz) 26

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

Dry Rubbed Black Angus Ribeye Steak* - bone in (20oz) 46

Parmesan Crusted Chicken Lemon Caper Butter / Linguini Alfredo 16.5

SIMPLY GREAT WITH STEAK

Foie Gras Butter	6	Truffle Butter	4
Au Poivre Style	5	Boursin Blue Cheese	5

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A Suggested Gratuity of 15% - 20% is customary. The amount of gratuity is always discretionary. *Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness.