

## CHEF'S CHOICE

### Blackened Swordfish

Topped with Sautéed Lump Crab Meat, Served with Andouille Mashed Potatoes, and Sautéed Spinach 37

### Bacon Wrapped Scallops

Lobster Risotto, Roasted Red Pepper Coulis. 49

## 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

**Romano Chicken Chop Salad**  
Pan-Seared / Parmesan Crusted / Bacon / Blue  
Cheese / Balsamic Vinaigrette 17

**Lobster Cobb Salad**  
Tarragon Ranch / Blue Cheese Crumbles / Bacon /  
Avocado 24

Add Grilled Shrimp Skewer to any salad for 7

## SIGNATURE SIDES

**Grilled Asparagus** 8

**Pan Roasted Wild Mushrooms** 9.5

**Lobster Mashed Potatoes** 12

**Wild Mushroom Spinach Saute** 8

**Lobster Risotto** 11

- SMALL BATCH MASH -

**Herbed Goat Cheese Mash** 8

**Truffle Chive Mash** 8

**Boursin & Mushroom Mash** 8

## PRIVATE EVENTS

### THE PERFECT PLACE FOR YOUR PRIVATE EVENT

An ideal setting for business meetings, rehearsal dinners, birthdays, anniversaries and more. Our dedicated team is prepared to create a perfect event for you and your guests. Ask your server for details or visit

[www.mccormickandschmicks.com](http://www.mccormickandschmicks.com)

## PERFECT FOR SHARING

**Coast to Coast Tuna\***  
Spicy Seared Tuna Paired with Avocado Tuna Tartar 15

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

**American Kobe Style Beef Carpaccio**  
Garlic Parmesan Aioli 14.5

**Steamed Mussels**  
Tomatoes / White Wine / Herbs 14

**Calamari "Fritto Misto"**  
Roasted Tomato Sauce / Cilantro Jalapeno Aioli 14.3

**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

**Lobster Bites**  
Buttermilk Battered / Lobster Sherry Cream 20

## FRESH FISH

Prepared Simply Grilled, Broiled or Pan Seared

<b>Atlantic Salmon</b> 28	<b>Pacific Swordfish</b> 33
<b>Mahi Mahi</b> 31	<b>Hawaiian Ahi Tuna*</b> 33
<b>Cobia</b> 31	<b>Wild Isles Organic Scottish Salmon</b> 32

### SIMPLY GREAT ON FISH

<b>Lump Crab with Lemon Butter</b> 7.8	<b>Tropical Fruit Relish</b> 3.5
<b>Sautéed Shrimp Scampi Style</b> 6.8	<b>Oscar Style</b> 8.5

## SIGNATURE FISH

**Skillet Bronzed Tilapia** Sautéed Shrimp / Roasted Mushrooms / Tomatoes / Avocado 25

**Almond Crusted Rainbow Trout** Lemon Butter / Butternut Squash Orzo 25

**Stuffed Atlantic Salmon** Crab / Shrimp / Brie / Mashed Potatoes / Vegetables 32

**Pan Seared Cobia** Mushroom Risotto / Tomato Confit / Fresh Herbs 32

**Pesto Mahi Mahi** Simply Grilled / Summer Vegetable Ragout / Basil Pesto 32

**Wild Isles Organic Salmon** Beets / Cipollini Onions / Asparagus / Pepper Horseradish Sauce 33

**Chilean Sea Bass Dashi** Pan Seared / Edamame / Pickled Cucumbers 41

**Sesame Crusted Ahi Tuna** Wasabi Mashed Potatoes / Baby Bok Choy / Mongolian Pepper Sauce 34

**Parmesan Crusted Flounder** Lemon Caper Butter / Butternut Squash Orzo 28

## SEAFOOD SPECIALTIES

**Fish & Chips** Beer Battered / Chesapeake Fries / Tartar Sauce 20

**Buttermilk Fried Shrimp** Chesapeake Fries / Cocktail Sauce 21

**Stuffed Shrimp** Lump Crab Stuffed Shrimp / Red Pepper White Cheddar Mash 28

**Lump Crab Cakes** Lemon Butter / Fire Roasted Corn Salsa / Seasonal Orzo / Vegetables 31

**Shrimp and Andouille "Mac & Cheese"** Four Cheese Sauce 17.8

**Salmon Rigatoni** Asparagus / Mushrooms / Artichoke / Pesto Cream Sauce 17

**McCormick's Seafood Trio** Grilled Shrimp / Stuffed Shrimp / Grilled Salmon 31

**Shrimp Triloggy** Buttermilk Fried / Stuffed / Scampi / Butternut Squash Orzo 28

**Ultimate Mixed Grill** Stuffed Shrimp / Grilled Shrimp / Crab Cake / Grilled Salmon 36.5

**Filet & Stuffed Shrimp\*** Perfect Pair / Steamed Vegetables 39

### ALASKAN KING CRAB

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

## STEAKS & SPECIALTY MEATS

Enhance with a Small Batch Mash for 4

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

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

**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 19

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

**Blackened Chicken Fettuccini** Mushrooms / Bell Peppers / Cajun Cream Sauce 17

### SIMPLY GREAT WITH STEAK

<b>Foie Gras Butter</b> 6	<b>Truffle Butter</b> 4
<b>Au Poivre</b> 5	<b>Boursin Blue Cheese</b> 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.