

MCCORMICK & SCHMICK'S

SEAFOOD RESTAURANT

SAMPLE DINNER MENU • MENU PRINTED DAILY

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

Daily menu items may vary in availability and prices. Please visit or call our restaurant for today's FRESH LIST.

Fresh List

NEWPORT, OR KING SALMON
KEY WEST, FL SCARLETT SNAPPER
PEI ISLAND GOLD OYSTERS
GUAYAQUIL, ECUADOR TILAPIA
GEORGES BANK, MA COD
PANAMA CITY, FL YELLOWFIN TUNA
CATALINA, CA THRESHER SHARK
BOSTON, MA GREY SOLE

GEORGES BANK, MA SEA SCALLOPS
WA WILLAPA BAY OYSTERS
NETARTS BAY, OR KUMAMOTO OYSTERS
HATTERAS, NC BLUE CRAB
SOUTH ATLANTIC BLACK GROUPER
YARMOUTH, NS LOBSTER
NEW YORK PINE ISLAND OYSTERS

CLEAR SPRINGS, ID RAINBOW TROUT
NEW BRUNSWICK, CAN SALMON
AYDEN, NC CATFISH
SITKA, AK HALIBUT
GRAND ISLE, LA CRAWFISH
HILO, HAWAII MAHI MAHI
NEW BEDFORD, MA BAY SCALLOPS

CAPE MAY, NJ MONKFISH
BEAUFORT, SC SWORDFISH
LONG ISLAND SOUND OYSTERS
WARRINGTON, OR BAY SHRIMP
CT BLUE POINT OYSTERS
SITKA AK DUNGENESS CRAB
POINT JUDITH, RI SQUID
WASHINGTON, RED KING SALMON

On The Half Shell

(from 10.90)

6-12 Selections Available Seasonally

Island Gold Oysters - St. Peters Bay, Prince Edward Island, Canada
Kumamoto Oysters - Netarts Bay, Oregon
Blue Point Oysters - Norwalk, Connecticut
Small and Large Sampler Available

Appetizers

(from 7.95)

Traditional Jumbo Prawn Cocktail
Lump Crab Cake with Tartar Sauce
Yellowfin Tuna Seared Very Rare with Asian Cucumber Salad
Rhode Island Fried Calamari with Three Dipping Sauces
Panfried Willapa Bay Oysters with Tartar Sauce

Soups and Salads

(from 3.85)

Seafood and Corn Chowder
Seasonal Mixed Greens with Balsamic Vinaigrette
Seafood Cobb Salad with Crab, Bay Shrimp and Bay Scallops
Spinach Salad with Spiced Pecans, Onions and Szechuan Dressing
Traditional Oyster Stew with Garlic Bread

Steaks, Meats and Poultry

(from 13.70)

Flank Steak Salad with Ginger Dressing
8 oz. Filet Mignon with Maitre d'Hotel Butter
Grilled Chicken with Roast Garlic Butter
Meatloaf with Portobello Gravy and Mashed Potatoes
14 oz. New York Strip with Maitre d'Hotel Butter
10 oz. Prime Top Sirloin with Maitre d'Hotel Butter

Shellfish Selections

(from 19.90)

Maryland Lump Crab Cakes
Stuffed Shrimp with Crab and Topped with Imperial Glaze
One and a Half Pound Lobster

Seafood Specialties

(from 17.60)

Atlantic Salmon - New Brunswick, Canada

Roasted on a Cedar Plank with Northwest Berry Sauce

Tilapia - San Jose, Costa Rica

Cashew Crusted with Jamaican Hot Rum Butter

Yellowfin Tuna - Panama City, Florida

Seared VERY RARE with Asian Cucumber Salad and Nori Rice Roll

Sea Scallops - Georges Bank, Massachusetts

Seared with Prosciutto, Mushrooms and Asiago Cheese

Scarlett Snapper - Key West, Florida

Pepper Parmesan Crusted with Passionfruit Vinaigrette

Atlantic Salmon - New Brunswick, Canada

Stuffed with Blue Crab, Bay Shrimp and Brie Cheese

From the Grill

(from 17.80)

Halibut - Sitka, Alaska

with Dijon Mustard and Smoked Honey Butter

Rainbow Trout - Clear Springs, Idaho

with Lemon Maple Glaze

Tilapia - San Jose, Costa Rica

with Roasted Pepper and Cajun Cream Sauce

Swordfish

with Sundried Tomato Butter

Classics

(from 10.95)

Oysters - Willapa Bay, Washington

Pan Fried with Coleslaw and French Fries

Broiled Seafood Platter

Salmon, Crab Cake, Shrimp, Scallops and Stuffed Oysters

Fish and Chips

Beer Battered Cod with French Fries and Tartar Sauce

Jumbo Shrimp Pomodoro

with Garlic, Basil, Chili Flakes, Pomodoro Sauce and Linguine

Seafood Newburg

Bay Scallops, Blue Crab and Gulf Shrimp

SELECTION & PRICES SUBJECT TO CHANGE • MENU PRINTED DAILY