

MCCORMICK & SCHMICK'S

SEAFOOD RESTAURANT

SAMPLE LUNCH 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 4.90)

6-12 Selections Available Seasonally

Gigamoto Oysters - Totten Inlet, Washington

Netarts Bay Oysters - Tillamook Bay, Oregon

Chatham Oysters - Chatham, Massachusetts

Small Sampler Available

Appetizers

(from 5.60)

Florida Rock Shrimp Popcorn with Two Dipping Sauces

Coconut Shrimp with Horseradish Marmalade

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 2.80)

Seafood and Corn Chowder

Traditional Oyster Stew with Garlic Bread

Seasonal Mixed Greens with Balsamic Vinaigrette

Hearts of Romaine Caesar Salad with Garlic Croutons

Spinach Salad with Spiced Pecans, Onions and Szechuan Dressing

Sandwiches

(from 6.90)

Crab and Cheese Melt on English Muffin

Half Pound Cheeseburger or Cajun Burger with Fries

Salmon Club with Smoked Bacon and House Potato Chips

Blackened Catfish Sandwich with Fries

Marinated Chicken Breast with Cheddar and Bacon

Pastas

(from 7.90)

Fettucini with Bay Scallops and Rock Shrimp

Linguine with Roma Tomatoes, Garlic and Basil

Manila Clams with Linguine in a Lemon Cream

Penne with Asparagus and Grilled Chicken

Linguine with Blackened Chicken in a Cajun Cream Sauce

Entree Salads

(from 6.90)

Seared Rare Yellowfin Tuna Nicoise Salad

Green Beans, Olives, Potatoes and Balsamic Vinaigrette

Seafood Cobb Salad

Bay Shrimp, Scallops, Crab, Avocado and Blue Cheese

Buffalo Chicken Salad

Blue Cheese Dressing, Carrots and Cucumber

Traditional Bay Shrimp Louis

with Thousand Island Dressing

Peppered Beef Salad

with Roasted Red Potato and Bleu Cheese Dressing

Seafood Specialties

(from 8.70)

Atlantic Salmon - Bay of Fundy, Maine

Roasted on a Cedar Plank with Northwest Berry Sauce

Mako Shark - Cape Fear, North Carolina

Sesame Seared with Wasabi Vinaigrette

Yellowfin Tuna - Kona, Hawaii

Seared VERY RARE with Soy, Wasabi and Pickled Ginger

Rainbow Trout - Buhl, Idaho

Grilled with Blackberry Balsamic

Mahi Mahi - Ormond Beach, Florida

Blackened with Bay Shrimp Creole Sauce

Tilapia - Costa Maya, Mexico

Cashew Crusted with Jamaican Rum Butter

Lunch Entrees

(from 8.90)

Oysters - Willapa Bay, Washington

Pan Fried with Coleslaw and French Fries

Fried Shrimp Platter

with Cocktail Sauce and Coleslaw

Fish and Chips

Beer Battered Cod with French Fries and Tartar Sauce

Crabcake Platter

with Tartar Sauce, Rice and Vegetables

Pan Fried Chicken

Served with Country Gravy

SELECTIONS & PRICES SUBJECT TO CHANGE • MENU PRINTED DAILY

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