

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

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SAMPLE DINNER MENU • MENU PRINTED DAILY

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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

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Sample Bar Food Menu

Daily menu items vary in availability and prices. Minimum beverage purchase may apply.
Please visit or call our restaurant for today's Bar Food Menu.

\$1⁹⁵

Willapa Bay Oyster Shooters
with Cocktail Sauce

Spinach and Artichoke Dip
with Tortilla Chips

Classic 1/2 lb. Cheeseburger
with French Fries

\$2⁹⁵

Buffalo Hot Wings
with Carrots, Celery,
and Ranch Dressing

Cheese Quesadilla
with Sour Cream and
Pico de Gallo

Thai Peanut Chicken Satay
with Spicy Peanut Sauce

\$3⁹⁵

Sweet & Spicy Chicken
with Sweet Thai Chile Sauce

Fish and Scallop Ceviche
with Fresh Lime, Grapefruit Juice
and Cilantro

Steamed Mussels
with Tomato Basil Broth

HOURS OF AVAILABILITY VARY BY RESTAURANT • SELECTIONS & PRICES SUBJECT TO CHANGE.

Minimum beverage purchase may apply.