

DINNER TUESDAY, MARCH 02, 2010

B.C. DENMAN ISLAND OYSTERS
 RICHMOND, CANADA ATLANTIC
 WASHINGTON, QUILCENE OYSTERS
 SORRENTO, MAINE BLACK MUSSELS
 WASHINGTON, BARRON POINT OYSTERS
 WARRENTON, OREGON RED ROCKFISH
 VIRGINIA, CHINCOTEAGUE OYSTERS
 AYDEN, NORTH CAROLINA CATFISH
 HILO, HAWAII MAHI MAHI
 CONNECTICUT, BLUE POINT OYSTERS
 PORTLAND, MAINE LOBSTER
 WASHINGTON, CALM COVE OYSTERS
 BUHL, IDAHO RAINBOW TROUT
 B.C., FANNY BAY OYSTERS
 FLORIDA KEYS MAKO SHARK
 AUSTRALIA BARRAMUNDI

Fresh List

CHEF JOSEPH'S RECOMMENDATION

BARRAMUNDI AUSTRALIA

Barramundi have white, flaky flesh, this larger saltwater fish commonly carry a lot of healthy Omega 3 body fat. Saltwater barramundi, have a reputation as "good eating" in Australia, which made it an iconic table fish revered across the whole country.

Pepita Crusted and Pan-Seared, drizzled with Orange-Chili Oil

Served over Sweet Corn and Roasted Pepper Wild Rice Medley ...\$23.95

Try Pairing it with our Acacia Chardonnay 5oz \$6.95 or 8oz \$9.95

WASHINGTON, PICKERING PASS OYSTERS
 WASHINGTON, DUNGENESS CRAB
 WASHINGTON ELD INLET OYSTERS
 OAHU, HAWAII AHI TUNA
 WASHINGTON HAMA HAMA OYSTERS
 NEW ZEALAND, EMERALD MUSSELS
 MARYLAND, CHESAPEAKE OYSTERS
 CANADA, MANILA CLAMS
 GEORGES BANK, MASS. SEA SCALLOPS
 MASSACHUSETTS WESTPORT OYSTERS
 COLORADO STRIPED BASS
 B.C. BUCKLEY BAY OYSTERS
 CALIFORNIA, WHITE STURGEON
 VANCOUVER, LING COD
 NEW ZEALAND, KING SALMON
 B.C. CHEF'S CREEK OYSTERS

ON THE HALF SHELL

(12.95 PER 6 OYSTERS)

Buckley Bay Oysters.....	(Vancouver Island, B.C.)
Quilcene Bay Oysters.....	(Hood Canal, Washington)
West Port Beach Oysters.....	(Westport, Massachusetts)
Chincoteague Oysters.....	(Jenny's Gut, Virginia)
Chesapeake Oysters.....	(Chesapeake Bay, Maryland)
Calm Cove Oysters.....	(Hood Canal, Washington)
Denman Island Oysters.....	(Vancouver Island, B.C.)
Barron Point Oysters.....	(Orcas Island, Washington.)
Half Dozen Oyster Sampler.....	12.95

APPETIZERS

Jumbo Shrimp Cocktail with Cocktail Sauce	9.95
Ahi Tuna Blackened and Served with Wakame Salad	12.95
Classic Oysters Rockefeller Baked on the Half Shell.....	9.95
Manila Clams Steamed with White Wine Garlic Butter	10.95
Fried Calamari with a Trio of Dipping Sauces	9.95
Escargot Baked with Grana Padano Cheese	8.95
Brie En Croûte with Berry Chutney	7.95
Popcorn Shrimp with Dipping Sauces.....	9.95
Coconut Crusted Shrimp with Tropical Fruit Salsa	8.95
Dungeness Crab and Shrimp Stuffed Mushrooms	9.95
Dungeness Crab and Shrimp Cake with Red Pepper Aioli	7.95
Pan-Fried Oysters Served with Tartar Sauce.....	9.95
Black Mussels Steamed with White Wine and Fresh Herbs.....	7.95

SOUPS AND SALADS

New England Clam Chowder.....	Cup...4.55...Bowl...5.55
Tomato-Lentil Soup	Cup...4.55...Bowl...5.55
Traditional Oyster Stew	Cup...5.55...Bowl...7.55
Dungeness Crab Bisque with Sherry	7.95
French Onion	5.95
Small Garden Salad with Choice of Dressing.....	3.95
Chopped Greek Salad with White Balsamic Vinaigrette.....	6.95
Roasted Red Beet and Cucumber Salad with Bleu Cheese.....	4.95
Mixed Greens Bleu Cheese Crumbles and Glazed Walnuts	5.95
Wedge of Iceberg Lettuce with Bleu Cheese Dressing.....	4.95
Cæsar Salad with Garlic Crostinis	5.95
Baby Spinach with Lemon, Sea Salt and Extra Virgin Olive Oil.....	6.95

STEAKS, POULTRY AND SHELLFISH

All our Steaks are 21 Day Aged, U.S.D.A. Midwest Corn Fed

12oz Rib-Eye.....	24.95
18oz T-Bone.....	31.95
6oz Petite Filet Mignon	28.95
9oz Filet Mignon	34.95
10oz Top Sirloin	23.95
14oz New York Strip.....	32.95
Chicken Saltimbocca.....	14.95
Whole Live Maine Lobster	Per Pound...24.95
Lobster and Seafood Steamer	19.95

CLASSIC COMBINATIONS McCormick's Mixed Grill

Gulf Shrimp, Atlantic Salmon and Crab Cake \$25.95

Or

Jumbo Stuffed Shrimp with your Choice of

6oz Filet \$29.95 or 9oz Top Sirloin \$26.95

FISH HOUSE CLASSICS

Northwest Salmon Penne.....	15.95
Gulf Shrimp Scampi	19.95
Halibut Fish and Chips.....	16.95
Fried Gulf Shrimp "Scatter Platter"	19.95
Ling Cod Fish & Chips Fat Tire Beer Battered.....	13.95
Northwest Salmon and Halibut Sauté	16.95
Boston Baked Cod with Herb Bread Crumbs.....	19.95
Gulf Shrimp and Scallop Fettuccini.....	16.95

MCCORMICK'S SPECIALTIES

Sturgeon Snake River, California Char Grilled with Herbed-Compound Butter Topped with Cabernet-Thyme Demi.....	18.95
Petrale Sole "Parmesan" Warrenton, Oregon Pan-Fried and Topped with Crispy Capers Lemon Wheels and Beurre Blanc	19.95
Diver Sea Scallops Georges Bank, Massachusetts Prosciutto Wrapped and Grilled on Rosemary Skewer Served over Cranberry and Hazelnut Cous Cous	25.95
Red Rockfish Warrenton, Oregon Skillet Blackened with Cajun Seasonings Topped with Shrimp, Bay Scallops and Crab Ponchartrain	19.95
Atlantic Salmon Richmond, Canada Pan-roasted with Chardonnay Stuffed with Dungeness Crab, Shrimp and Brie Cheese	21.95
Tilapia Esmeraldas, Ecuador Cashew Crusted and Seared Golden Brown Topped with Jamaican Rum Butter Sauce.....	18.95

DISCOVER AMERICA'S CRAB

California Sushi Roll

Dungeness Crab, Sticky Rice, Cucumber and Avocado..... 8.95

Lobster Ravioli Topped with Dungeness Crab

In Light White Wine Cream Sauce with Roasted Tomatoes and Spinach..... 19.95

Dungeness Crab and Shrimp Cake

Served with Fennel-Citrus Salad, Chili Oil and Grilled Asparagus..... 22.95

1 1/2 lb Alaska King Crab Dinner

With Parsley-Red Potatoes, Broccoli and Drawn Butter

Perfect Filet & Crab Combination

Pair a 6oz Filet Mignon with your choice of King Crab Leg Sections, our Dungeness Crab Cake or have your Filet prepared Oscar style topped with Crab, Asparagus and Hollandaise..... 26.95

~Add a Second Crab Option to your Filet for \$5.00 More~

Seasonal Side Dishes

Garlic Mashed Potatoes or Hazelnut-Cranberry Cous Cous
3.95 each

Perfectly paired with ...

Columbia Winery, "Cellar Master's" Riesling, Columbia Valley, WA
By the glass \$7.00 By the bottle \$29.00

MCCORMICK'S SEAFOOD ENTREES

Mako Shark Florida Keys Cajun Seasoned and Topped with Chipotle Flamed Shrimp	16.95
Atlantic Salmon Richmond, Canada Simply Grilled or Roasted on a Cedar Plank.....	19.95
Swordfish Block Island, Rhode Island Cilantro and Pesto Rub, Topped with a Mushroom Ragout	24.95
Rainbow Trout Buhl, Idaho Grilled and Topped with Puttanesca Relish	17.95
Mahi Mahi Oahu, Hawaii Char Grilled with Teriyaki and Topped with Tropical Fruit Salsa	19.95
Catfish Ayden, North Carolina Blackened and Served over Shrimp and Scallop Gumbo	16.95

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

MCCORMICK'S GLADLY ACCEPTS ALL MAJOR CREDIT CARDS AND TRAVELER'S CHECKS. SORRY, NO PERSONAL CHECKS PLEASE.

Wine by the Glass

	5oz	8oz
Chardonnay, Chateau St. Jean, "California".....	8.00	11.00
Chardonnay, A by Acacia, "California.".....	7.00	10.00
Chardonnay, Sonoma Cutrer, Russian River,"California" ..	10.00	14.00
Menage a Trois, White Blend"California".....	7.00	10.00
Viognier, Bonterra Vineyards, "California".....	12.00	16.00
Sauvignon Blanc, Nobilo, "Marlborough, New Zealand"....	8.00	12.00
Sauvignon Blanc, Nautilus "Marlborough, New Zealand"....	9.00	13.00
Riesling, Ste. Michelle, "Columbia Valley, Washington".....	6.00	11.00
Wente Vineyards, Riverbank Riesling, "California".....	7.00	9.00
White Zinfandel, Beringer, "California".....	5.00	7.00
Pinot Grigio, Ecco Domani, "Delle Venezie Italy".....	6.00	8.00
Pinot Grigio, J Vineyards, "California".....	12.00	16.00
Champagne, Chandon Brut, "California".....	11.00	
Merlot, Blackstone, "California".....	6.00	8.00
Merlot, Francis Ford Coppola, "California".....	12.00	16.00
Pinot Noir, Mirrasou, "California".....	7.00	10.00
Pinot Noir, Kenwood Vineyards,"California".....	11.00	16.00
Cabernet Sauvignon, Murphy-Goode, '07,.....	10.00	14.00
Cabernet Sauvignon, 14 Hands "Washington".....	6.50	9.00
Zinfandel, Rosenblum Cellars Vintner's Cuvee,.....	7.00	10.00
Shiraz, Penfolds Koonunga Hill, '07, "Australia".....	6.00	8.00
Petite Sirah, Spellbound "California".....	9.00	13.00
Menage a Trois, Red Blend, "California".....	7.00	10.00
Malbec, Don Miguel Gascon, "Mendoza Argentina".....	7.00	10.00

Wine Specials

Don Alegario Albarino, White Blend,06, Spain.....	45.00
Benziger, Cabernet Sonoma County,06.....	49.00
Casa Silva,Gran Reserva Merlot, 05, Chile.....	45.00
Kinton Syrah, Santa Barbara County, California.....	42.00
Casillero Del Diablo, Privada Reserva, Chile.....	39.00
Loimer Riesling, Austria.....	39.00

Wine of the Month

MacMurray Ranch Pinot Noir, Sonoma County

MacMurray Ranch is located in the heart of the stunning Russian River Valley and is the former ranch and home of actor Fred MacMurray from "My Three Sons" fame. This wine is superb example of cool climate Sonoma Coast Pinot Noir, showing elegant varietal fruit character and expressing rich aromas with flavors of red currant, raspberry, sage and fresh earthy notes. A terrific pairing with fresh salmon.

5oz Glass \$9.00

8oz Glass \$13.00

Featured Beer

Herman Joseph Private Reserve \$6.00

Herman Joseph's Private Reserve is a German Style Lager Brewed by AC Golden and sold only in Colorado. With its recipe dating back to 1868, it is brewed slow and easy by brewers, not computers. Each brew is chill-lagered at 1 degree Celsius and allowed to rest for weeks. With production limited to an average of 10 barrels per week, every bottle bears its own distinct brew number and each case is hand packed and sealed.

Perfectly balanced with a crisp clean finish.