

# DINNER - TUESDAY MARCH 16, 2010

## Fresh List

VA RAPPAHANNOCK OYSTERS  
 BUHL, IDAHO RAINBOW TROUT  
 VA CHESAPEAKE OYSTERS  
 GEORGES BANK, MA BAY SCALLOPS  
 AYDEN, NORTH CAROLINA CATFISH  
 HATTERAS, NORTH CAROLINA SWORDFISH  
 PORTLAND, MAINE FLOUNDER  
 NEW BRUNSWICK, CANADA SALMON  
 VA M&S SWEETS OYSTERS  
 CHESAPEAKE BAY, VIRGINIA BAR CAT OYSTERS

**Chef McKinley's Dinner Recommendation**

**New Zealand King Salmon**  
*King Salmon have a rich buttery flavor and a medium flake with beautiful red flesh.*  
*Grilled with Lemon Butter and Basil Oil*

**\$24.95**

*Try Pairing it with J Vineyards Russian River Valley, Pinot Grigio 5oz \$10 or 8oz \$14*

KITTERY, MAINE LOBSTER  
 PEI MALPEQUE OYSTERS  
 POINT LOOKOUT, VA STRIPED BASS  
 VA OLDE SALT LITTLENECK CLAMS  
 VIRGINIA TOP NECK CLAMS  
 NEW BEDFORD, MASSACHUSETTS SEA SCALLOPS  
 TAPACHULLA, GUATEMALA MAHI MAHI  
 MD TANGIER SALT OYSTERS  
 POINT JUDITH, RHODE ISLAND SQUID  
 MORRELL, PEI BLACK MUSSELS

*Most Fish Available Simply Grilled*

### SMALL PLATES

Peel and Eat Shrimp Steamed with Old Bay, Butter and Onions.....	7.95
Crab Tower, Avocado, Mango, Orange Vinaigrette .....	9.95
Fried Calamari with Fire Roasted Marinara and Parmesan.....	7.95
Cornmeal Crusted Fried Green Tomatoes with Creole Tomato Glaze .....	5.95
Classic Shellfish Steamers: Little Neck Clams...9.95 Mussels.....	8.95
Crab Cake with Cole Slaw and Tartar Sauce .....	9.95
Crab and Artichoke Dip with Crisp Pita Chips.....	7.95
Thai Chicken Rolls with a Thai Barbeque Dipping Sauce.....	6.95
Fried Oyster "Po'Boy".....	7.95
Portobello Mushroom Steak Fries with a Spicy Horseradish Mustard Sauce.....	4.95
Coconut Fried Shrimp with Sweet Thai Dipping Sauce.....	8.95

### SEAFOOD BAR

*Chesapeake Oysters .....	Pocomoke Sound, Virginia.....	1.95 each
*M&S Sweets Oysters.....	Rappahannock River, Virginia.....	1.95 each
*Tangier Salt Oysters.....	Deale Island, Maryland.....	1.95 each
*Rappahannock Oysters.....	Rappahannock River, Virginia.....	1.95 each
*Small Oyster Sampler.....	One Each of Today's Oysters.....	7.95
*Large Oyster Sampler .....	Two Each of Today's Oysters.....	15.95
*Top Neck Clams .....	Sneed's Ferry, North Carolina.....	5.95
Chilled, Spiced Jumbo Prawns with Traditional Cocktail Sauce .....		1.95 each
Jumbo Lump Blue Crab Cocktail.....		19.95
*Citrus Bay Scallop Ceviche with Blue Corn Tortilla Chips .....		6.95

### SUSHI & SASHIMI

*Ahi Tuna Tartare	Tossed at your Table with Capers, Chopped Egg., Red Onions and Dijon.....	9.95
*Salmon Lomi Lomi	Tossed at your Table, Chopped Tomatoes, Pineapple, Onions, and Lime Juice .....	8.95
*Hamachi Sashimi Platter .....		13.95
*Spiced Seared Ahi Tuna with a Yuzu Vinaigrette .....		11.95
*Spicy Tuna Roll .....		8.95

### SOUPS & SALADS

Seafood and Roasted Corn Chowder.....	Cup.....	3.95	Bowl.....	5.95
Maryland Crab Soup.....	Cup.....	3.95	Bowl.....	5.95
Lobster Bisque Brioche Crostini .....				9.95
"The Wedge" Iceberg, Tomato, Cucumber and Blue Cheese Dressing.....				5.95
Classic Chopped Salad Salami, Provolone and Balsamic Vinaigrette.....				6.95
House Salad with Blue Cheese Crumbles and Glazed Walnuts.....				5.95
Hearts of Romaine with Caesar Dressing and Garlic Croutons.....				6.95
Shanghai Asian Salad Soy Ginger Vinaigrette	Ahi.....	18.95	Chicken.....	13.95
Stacked Shrimp Cobb Salad Crisp Fried or Simply Grilled.....				16.95

### STEAKS, CHOPS & CHICKEN

*All Our Steaks Are 21 Day Aged, USDA Midwest Corn Fed Beef*

*9oz Top Sirloin Steak Peppercorn Crusted Rosemary Demi Cream .....	19.95
*Filet Mignon.....	9oz..... 32.95 6oz..... 24.95
*14 oz New York Strip Steak with Maitre d' Butter.....	32.95
*12 oz Ribeye Steak with Haystack Onions .....	20.95
*McCormick's Cheeseburger with Sharp Cheddar and French Fries.....	9.95
*12 oz Pork Chop "Saltimbocca" with Prosciutto, Mozzarella and Sage .....	19.95
*Flank Steak with Demi Glaze and Bleu Cheese Crumbles.....	18.95
Maple Brined Chicken with a Roasted Apple Chutney .....	16.95

### **McCORMICK'S CLASSIC COMBINATIONS**

*McCormick's Mixed Grill*

**Jumbo Shrimp, Atlantic Salmon and Crab Cake \$25.95**

or

**Jumbo Stuffed Shrimp and Your Favorite Cut of Steak**

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

### MCCORMICK & SCHMICK'S SPECIALTIES

*Add Our Garden Salad to Any Entrée .....* 3.95

Wild Ahi Tuna Kona, Hawaii	Searched Rare Wakame Salad, Rice Roll, Pickled Ginger and Wasabi.....	22.95
Catfish Ayden, North Carolina	Fried Green Tomatoes, Tomato Creole Glaze and Remoulade .....	17.95
Swordfish Hatteras, North Carolina	"Casino" Stuffed with Blue Crab and Fire Roasted Peppers.....	24.95
Cod Homer, Alaska	Samuel Adams Battered Cod Fish and Chips .....	16.95
Wild Chilean Sea Bass South Georgia Island Fishery	Served with Miso Broth, Udon Noodles and Stir Fry Vegetables .....	27.95
Wild Sea Scallops New Bedford, Massachusetts	Searched with a Tomato and Basil Risotto Cake, Baby Spinach, Fried Leeks.....	24.95
Tilapia Quepos, Costa Rica	Cashew Crusted with Jamaican Rum Sauce .....	18.95
Wild Mahi Mahi Tapachulla, Guatemala	Grilled with Sweet Potato Crab Hash and Barbeque Butter Sauce.....	22.95
Rainbow Trout Buhl, Idaho	Almond Crusted, Served with Buerre Blanc and Chives.....	18.95

### Discover America's Crab!

<b>California Sushi Roll</b>	Dungeness Crab, Sticky Rice, Cucumber and Avocado .....	8.95
<b>Lobster Ravioli with Blue Crab</b>	In White Wine Cream with Roasted Tomatoes and Spinach .....	19.95
<b>Blue Crab Cakes</b>	Pan Seared, Maryland Style Crab Cakes .....	22.95
<b>King Crab Leg Dinner</b>	Corn on the Cob and Melted Butter .....	1 1/2 lb. 38.95
	Corn on the Cob and Melted Butter .....	1 lb. 32.95
<b>Create Your Own Crab Surf &amp; Turf</b>	Start with a 6oz Filet Mignon	
	Add Your Choice of King Crab Leg Sections, Our Blue Crab Cake or Prepared Oscar-Style with Crab, Asparagus and Hollandaise .....	26.95
	<b>~Enhance Your Filet with an Additional Crab Compliment for \$5.00 More~</b>	

#### Seasonal Side Dishes

**Macaroni & Cheese and Garlic Mashed Potatoes**  
3.95 each

*Perfectly Paired with...*

**Columbia Winery, "Cellarmaster's" Riesling, Columbia Valley, WA**  
By the glass ..... 5oz 10.00 By the bottle ..... 49.00

### MARYLAND FAVORITES

Seafood Macaroni and Cheese with Old Bay Cream.....	17.95
Wild Striped Bass Grilled with Tamarind Glaze and Spicy Peanuts .....	24.95
Crab Imperial Marinated Portobello Mushroom and Lump Crab.....	23.95

### TRADITIONAL SEAFOOD

Atlantic Salmon Cedar Roasted with Northwest Berry Sauce.....	20.95
Fettuccini Bay Scallops, Shrimp, and Garlic Alfredo Sauce .....	17.95
Atlantic Salmon Stuffed with Crab, Bay Shrimp and Brie .....	22.95
Flounder Parmesan Crusted with Capers, Chives and Lemon Butter Sauce.....	18.95
Lobster Steamer with Shrimp, Clams, Mussels, Corn and Garlic Bread.....	22.95
Jumbo Shrimp Scampi over Orzo with Roasted Tomato and Garlic Sauce .....	19.95
Steamed Whole Maine Lobster Drawn Butter and Corn on the Cob...per lb..	24.95

### SIDE DISHES

Sweet Potato Casserole.....	5.95	Grilled Jumbo Asparagus.....	6.95
Cucumber and Strawberry Salad.....	4.95	French Fries with Rosemary Butter...3.95	
Roasted Fingerling Potatoes .....	5.95	Wild Mushroom Sauté.....	5.95

**HAPPY HOUR MONDAY THRU FRIDAY FROM 3:30 TO 6:30 FEATURING MARTINIS AND \$1.50 OYSTERS**

711 Eastern Avenue, Inner Harbor, Baltimore, Maryland 21202 Phone (410) 234-1300

*\*Consumption of raw or undercooked foods such as seafood, shellfish and meats may increase your risk of food borne illnesses\*.*

# WINE OF THE MONTH

## MacMurray 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 a 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.

Glass: 5 oz. 10.00 8 oz. 14.00 Bottle: 39.00

### SPARKLING WINES

5 oz. 8 oz. bottle

92 pts.	Taittinger Brut La Francaise, Reims, France.....	88
	Mumm Napa, Brut Rose, Napa Valley, CA .....	48
	🌱 Chandon Brut Sparkling, Napa Valley, CA..... 11 .....	44
90 pts.	🌱 Schramsberg Vineyards, CA 05 .....	74
	🌱 Moet & Chandon Imperial, Epernay, France.....	78

### CRISP, REFRESHING WHITES

	Beringer, White Zinfandel, CA.....7 .....	28
	Chateau Ste Michelle, Riesling, WA.....7 .....	29
	🌱 Wente Vineyards, Riverbank Riesling, CA.....6 .....	28
	Saint M, Riesling, Germany.....	28
	Columbia, "Cellarmaster's" Riesling, WA..... 10 .....	49
	Columbia, Gewurtztraminer, WA .....	29
	🌱 Conundrum, White Blend, CA.....	49
	🌱 Menage a Trois, White Blend, CA.....7 .....	28
	Indaba Chenin Blanc, Western Cape, South Africa.....	28
	Pine Ridge, Chenin Blanc-Viognier, Clarksburg, CA.....	37
	Antinori Orvieto Campogrande, Italy .....	40
90 pts.	🌱 Bonterra Vineyards, Viognier, CA 07..... 11 .....	45
90 pts.	Martin Codax, Albarino, Rias Baixas, Spain 08.....	29
	Vinum Cellars "Vio", CA.....	73
	Don Olegario, Rias Baixas, Spain.....	40

### PINOT GRIGIO

	Ecco Domani, Delle Venezie, Italy .....	27
92 pts.	🌱 King Estate Signature Pinot Gris, OR 07 .....	39
	Ponzi, Willamette Valley, OR.....	38
	J Vineyards, Russian River Valley, CA..... 10 .....	39
	WillaKenzie, OR.....	52
	Santa Margherita, Veneto, Italy .....	49
	🌱 Sartori, Veneto, Italy .....	28
92 pts.	🌱 Swanson, Napa Valley, CA 07.....	52

### SAUVIGNON BLANC

	Brancott, Marlborough, NZ.....	29
	Nobilo, Marlborough, NZ.....7 .....	29
	Nautilus, Marlborough, NZ .....	37
93 pts.	🌱 Craggy Range Te Muna Road, Marlborough, NZ .....	66
92 pts.	🌱 Nobilo Icon, Marlborough, NZ 08.....	52
	Voss, Napa Valley.....	56
92 pts.	🌱 Cloudy Bay, Marlborough, NZ 08.....	78

### CHARDONNAY

	Chateau Ste Michelle, Columbia Valley, WA.....	29
	Columbia Crest "Two Vines", CA.....	38
	A by Acacia, CA .....	28
92 pts.	🌱 Cuvaison, Carneros, CA 07.....	56
90 pts.	🌱 La Crema, Sonoma Coast, CA 07.....	39
	Mantanzas Creek, CA.....	64
	Sonoma Cutrer Russian River Ranches, CA..... 10 .....	47
	Rodney Strong, Chalk Hill, CA .....	49
	Chateau St Jean, Sonoma, CA.....7 .....	29
	Jordan, Russian River Valley, CA.....	79
	Hess Su'Skol, CA.....	63

### PINOT NOIR

5 oz. 8 oz. bottle

	Whitehaven, Marlborough.....	67
	🌱 MacMurray Ranch, Sonoma Coast, CA .....	39
	Mirrassou, CA .....	29
	The Crossings, NZ 08 .....	55
	Erath, OR.....	48
	🌱 Wild Horse, Central Coast, CA.....	56
	🌱 Kenwood Vineyards, Russian River, CA.....10 .....	38
90 pts.	🌱 Ponzi Vineyards, Willamette Valley, OR 07.....	82
	🌱 Willakenzie Estate, Willamette Valley, OR.....	63
90 pts.	Sonoma Cutrer, Sonoma Coast, CA 06.....	74

### MERLOT

	Blackstone, CA.....	28
	Chateau Trois Moulins, France.....	50
	🌱 Kenwood Yalupa, Sonoma, CA .....	29
	Clos du Bois Sonoma Reserve, Alexander Valley, CA.....	56
90 pts.	Hogue Reserve, Columbia Valley, WA 05 .....	59
	14 Hands, WA.....	29
	🌱 Coppola Diamond Collection, Sonoma, CA .....	44
	Sebastiani, Sonoma, CA.....	42
	🌱 Charles Krug Yountville, Napa Valley, CA 06.....	65
91 pts.	Northstar, Columbia Valley, WA 05.....	79

### SPICY, EARTHY, SEXY REDS

	Ruffino, Chianti, Italy.....	28
	Columbia Red Willow Syrah, WA.....	54
	🌱 Banfi Centine, Rosso di Toscana, Italian Red, Italy .....	37
	Sokol Blosser Medtrina, Red Blend, CA.....	42
	🌱 Menage a Trois, Red Blend, CA .....	28
	🌱 Cain Cuvee, Red Blend, Napa, CA .....	68
	Elements by Artesa, Red Blend, Napa/Sonoma, CA.....	56
	Marchese Antinori Chianti, Italy.....	60
	🌱 Kunde Estate Winery, Zinfandel, Sonoma, CA.....	39
	Rosenblum Cellars Zinfandel CA.....7 .....	28
	Ridge Three Valleys, Zinfandel Blend, Sonoma, CA .....	56
	Spellbound, Petite Sirah, CA .....	39
	Kenwood, Zinfandel, CA .....	38
	Penfolds Koonunga Hill, Shiraz, Australia.....8 .....	33
90 pts.	🌱 Vina Montes Alpha, Syrah, Chile 07 .....	52
90 pts.	Two Hands "Gnarly Dudes", Shiraz, Australia 07.....	85
	Don Miguel Gascon, Malbec, Argentina .....	29

### CABERNET SAUVIGNON

	🌱 Coppola Diamond Collection, Sonoma, CA .....	38
	Beringer Knights Valley, Alexander Valley, CA 07.....	54
91 pts.	🌱 Charles Krug Yountville, Napa Valley, CA 06.....	65
	🌱 J Lohr, "Seven Oaks", Paso Robles, CA .....	37
90 pts.	Robert Mondavi Winery, Napa Valley, CA 06.....	68
	14 Hands, WA.....7 .....	28
	Clos du Bois Marlstone, CA.....	72
	Murphy Goode, Alexander Valley, CA.....10 .....	40
	Stag's Leap Artemis, CA.....	79
91 pts.	🌱 Rodney Strong, Alexander Valley, CA.....	58
	🌱 Organic or Sustainable	

#### ABOUT THE 100-POINT SCALE

Ratings reflect how highly tasters regard each wine relative to other wines.

The rating summarizes a wine's overall quality. (Wine Spectator, 2009)

90 - 100 Outstanding: a wine of superior character and style

### HALF BOTTLE SELECTIONS

Piper Heidseick.....	35
Caymus Conundrum .....	20
Kim Crawford Sauvignon Blanc.....	24
Acacia Chardonnay.....	28
King Estate Pinot Noir .....	22
Duckhorn Merlot.....	43
Mt Veeder Cabernet.....	44

### LOCAL SELECTIONS

🌱 Maso Canali, Pinot Grigio, Trentino, Italy..... 10.. 14....	38
🌱 Whitehaven, Sauvignon Blanc, New Zealand.....8.. 11....	33
🌱 Frei Brothers, Chardonnay, Sonoma County .....	26
🌱 Louis Martini, Cabernet Sauvignon, Sonoma County.....7.. 10....	29