

TEXAS CATFISH
 MASSACHUSETTS SEA SCALLOPS
 TEXAS RED SNAPPER
 CANADIAN MALPEQUE OYSTERS
 TEXAS BLACK DRUM
 CANADIAN FOX ISLAND OYSTERS
 COSTA RICAN MAHI MAHI
 MASS.MARION PORT OYSTERS

DINNER MONDAY, MARCH 15, 2010

CHEF HENRY'S RECOMMENDATION

Bluenose Seabass

Bluenose Seabass are found in the cold rocky waters off the Coasts of New Zealand and Australia

Cilantro Seared with a Chipotle Butter Sauce ...24.95

Pairing it with our Rosenblum Cellars Zinfandel 5oz \$7.00 or 8oz \$10.00

~MOST SPECIES ON THE FRESH LIST CAN BE ORDERED SIMPLY GRILLED~

IDAHO RAINBOW TROUT
 HAWAIIAN SWORDFISH
 WASHINGTON MANILLA CLAMS
 P.E.I. BLACK MUSSELS
 R. I. ROME POINT OYSTERS
 TEXAS GULF OYSTERS
 CANADIAN ATLANTIC SALMON

SMALL PLATES

Tempura Shrimp with a Garlic Ginger Aioli	7.95
P.E.I Black Mussels Steamed with White Wine, Tomatoes & Basil	7.95
Lump Blue Crab Cake, Southwest Jicama Slaw, Poblano Cream	9.95
Coconut Fried Shrimp with Sweet Thai Dipping Sauce	8.95
Lump Blue Crab Queso with Chipotle Chips.....	5.95
Washington Manila Clams Steamed with White Wine and Herbs	9.95
Portabella Mushroom and Goats Cheese Bruschetta	4.95
Thai Chicken Rolls with a Thai Barbecue Sauce	5.95
Fried Calamari with Fire Roasted Marinara and Parmesan	6.95
Classic Oysters Rockefeller with Hollandaise.....	9.95
P.E.I Black Mussels Steamed with White Wine, Tomatoes & Basil	7.95
Kobe Beef Carpaccio with a Garlic Parmesan Aioli	7.95
Buttermilk Fried Texas Oysters with a Lemon Tabasco Aioli	8.95

SEAFOOD BAR

Marionport Oysters..... Buzzards Bay, Massachusetts, U.S.A.....	1.85 each
Fox Island Oysters	Nova Scotia, Canada..... 1.65 each
Malpeque Oysters	Prince Edward Island, Canada..... 1.95 each
Rome Point Oysters	Narragansett Bay, Rhode Island, U.S.A..... 1.75 each
Small Oyster Sampler	One Each of Today's Oysters..... 7.95
Large Oyster Sampler.....	Two Each of Today's Oysters..... 14.95
Chilled, Spiced Jumbo Prawns with Traditional Cocktail Sauce.....	1.95 each
Chilled, King Crab Sections with French Cocktail Sauce	4.95 each
Citrus Ceviche Martini with Blue Corn Tortilla Chips	6.95
Florida Stone Crab Claws Served with a Key lime Aioli.....	5.95 each

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, Lime Juice	8.95
Spiced Seared Ahi Tuna Tostada with a Szechwan Peanut Dressing.....	11.95
Sashimi Combination Platter Salmon and Ahi	13.95
Spicy Tuna Roll.....	7.95

SOUPS AND SALADS

Crab Bisque with Tawny Port Reduction.....	Bowl.....	7.95	
Seafood and Roasted Corn Chowder	Cup..... 3.25	Bowl	5.50
Seafood Gumbo	Cup..... 4.95	Bowl	5.95
Chopped Salad with Bacon, Blue Cheese, Tomato and Olives			6.95
"The Wedge" Iceberg, Tomato, Cucumber and Blue Cheese Dressing.....			5.95
House Salad with Blue Cheese Crumbles and Glazed Walnuts			6.95
Roasted Beet Salad with Goat Cheese Drizzled with Balsamic and EVO			5.95
Hearts of Romaine with Caesar Dressing and Garlic Croutons.....			6.95
Seafood Cobb Salad, Bay Scallops, Shrimp and Lump Blue Crab			15.95

STEAKS, CHOPS & CHICKEN

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

9oz Top Sirloin Steak with Demi Glace or Blue Cheese Cream Sauce.....	20.95
9oz Filet	32.95
6oz New Zealand Grass Fed Filet Mignon with Wild Mushroom Demi	24.95
12 oz Ribeye Steak with Chili Onion Rings	22.95
Grilled Filet Medallions with Sautéed Mushrooms and Demi.....	19.95
6 oz Filet Mignon	26.95
14oz Pork Chop Bronzed Spiced with a Fire Roasted Corn Salsa.....	18.95
McCormick's Cheeseburger with Sharp Cheddar and French Fries	9.95
14 oz New York Strip Steak with Maitre d' Butter	32.95
Maple Brined Smoked Chicken with a Cranberry Apricot Chutney	16.95
Add a Cold Water Lobster Tail to any Entrée for.....	15.95

STEAK AND SHRIMP COMBINATIONS

**Stuffed Jumbo Shrimp with your choice of
 9oz Sirloin \$26.95 or 6oz Filet \$29.95**

MCCORMICK & SCHMICK'S SPECIALTIES

Add Our Garden Salad to Any Entree.....3.95

Catfish Palacios, Texas	
Skillet Blackened Served with a Fire Roasted Corn Salsa	16.95
Wild Ahi Tuna Kona, Hawaii	
Seared Rare Wakame Salad, Rice Roll, Pickled Ginger and Wasabi.....	23.95
Atlantic Salmon Bay of Fundy, Canada	
Stuffed with Blue Crab, Bay Shrimp, and Brie Cheese.....	24.95
Rainbow Trout Clear Springs, Idaho	
Almond Crusted with Lemon Butter Sauce	18.95
Atlantic Salmon Bay of Fundy Canada	
Cedar Roasted with a Northwest Berry Sauce	21.95
Wild Chilean Sea Bass South Georgia Island Fishery	
Served with Miso Broth Noodles and Stir Fry Vegetables	24.95
Costa Rican Tilapia	
Cashew Crusted with Jamaican Rum Sauce	18.95
Wild Coho Salmon Bristol Bay Alaska	
Grilled with a Wild Mushroom Ragout and Spaghetti Squash	26.95
Sea Scallops New Bedford, MA	
Seared with Wild Mushroom Pearl Pasta	24.95
Swordfish Kona Hawaii	
Simply Grilled and Basted with a Garlic Herb Butter	24.95

DISCOVER AMERICA'S CRAB

California Sushi Roll	
Dungeness Crab, Sticky Rice, Cucumber and Avocado.....	8.95
Lobster Ravioli Topped with Blue Crab	
In Light White Wine Cream Sauce with Roasted Tomatoes and Spinach	19.95
Lump Blue Crab Cake	
Served with a Citrus Orange Fennel Salad.....	22.95
Alaska King Crab Dinner	
1 Pound With Steamed Green Beans and Melted Butter.....	32.95
1 1/2 Pounds With Steamed Green Beans and Melted Butter	38.95
Perfect Filet & Crab Combination	
Pair a 6oz Filet Mignon with your choice of King Crab Leg Sections, our Lump Blue 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	
Creamy Mac & Cheese or Garlic Mashed Potatoes 3.95 each	
Perfectly paired with ...	
Columbia Winery, "Cellarmaster's" Riesling, Columbia Valley, WA	
By the glass	10.00
By the bottle	30.00

GULF COAST FAVORITES

Cajun Style B.B.Q. Shrimp Cajun Spice, White Wine, Ale and Lemon	16.95
Drum Blackened with Sautéed Lump Blue Crab	23.95
Red Snapper Pan Seared with a Seafood Pontchartrain Sauce	29.95
Jumbo Gulf Shrimp, Buttermilk Battered with Cocktail and Cole Slaw	19.95

TRADITIONAL SEAFOOD

Fettuccini Bay Scallops, Shrimp, and Garlic Alfredo Sauce.....	17.95
Mahi Mahi Grilled with Tropical Fruit Salsa and Mango Butter	21.95
Tilapia Parmesan Crusted with Capers, and Lemon Butter Sauce	22.95
Golden Corvina Pan Seared with Lemon Butter Sauce.....	23.95

SIDE DISHES

Garlic Mashed Potatoes.....	3.95	Sweet Potato Casserole	3.95
Tomato and Red Onion Salad....	3.95	Creamy Mac & Cheese.....	3.95
Autumn Potatoes	3.95	Asparagus with Lemon Butter.....	5.95
Sweet Potato Fries.....	5.95	Wild Mushroom Pearl Pasta....	5.95

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

1151 Uptown Park Boulevard, at Post Oak

Houston, Texas

(713)840-7900

WINE OF THE MONTH

MACMURRAY RANCH PINOT NOIR

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: 5oz....10 8 oz....13 **Bottle:** 42

SPARKLING WINES

5 OZ 8 OZ BOTTLE

92 pts.	Taittinger Brut La Francaise, Reims, France.....	91
	Mumm Napa, Brut Rose, Napa Valley, CA	48
	🌐 Chandon Brut Sparkling, Napa Valley, CA	10 38
90 pts.	🌐 Schramsberg Vineyards, CA,05	71
	🌐 Moet & Chandon Imperial, Epernay, France	81

CRISP, REFRESHING WHITES

	Beringer, White Zinfandel, CA	5 7 20
	Chateau Ste Michelle, Riesling, WA.....	7 10 24
	Columbia Winery, Cellar Master Riesling, WA	35
	🌐 Wente Vineyards, Riverbank Riesling, CA.....	8 11 31
	Columbia, Gewurtztraminer, WA	29
	🌐 Conundrum, White Blend, CA	48
	🌐 Parducci Wine Cellars, "Sustainable White", CA.....	30
	🌐 Menage a Trois, White Blend, CA	7 10 28
	Indaba Chenin Blanc, Western Cape, South Africa.....	36
	Pine Ridge, Chenin Blanc-Viognier, Clarksburg, CA	35
90 pts.	🌐 Bonterra Vineyards, Viognier, CA,09	11 15..... 44
90 pts.	Martin Codax, Albarino, Rias Biasas, Spain,08	35

SAUVIGNON BLANC

	Brancott, Marlborough, NZ.....	29
91 pts.	🌐 Kim Crawford, Marlborough, NZ,08.....	44
90 pts.	🌐 Nautilus, Marlborough, NZ.	9 13 37
	Nobilo, Marlborough, NZ.....	8 11 31
93 pts.	🌐 Craggy Range Te Muna Road, Marlborough, NZ	69
92 pts.	🌐 Nobilo Icon, Marlborough, NZ,08	55
92 pts.	🌐 Cloudy Bay, Marlborough, NZ,08	71

PINOT GRIGIO

	Ecco Domani, Delle Venezie, Italy	6 8 24
92 pts.	🌐 King Estate Signature Pinot Gris, OR,07	44
	Willakenzie Pinot Grigio, OR.....	34
	Seven Hills, Willamette Valley, OR.....	30
	Ponzi, Willamette Valley, OR.....	41
	J Vineyards, Russian River Valley, CA.....	10 14 40
	Santa Margherita, Veneto, Italy	48
	Sartori, Veneto, Italy.....	29
92 pts.	🌐 Swanson, Napa Valley, CA,07	56

CHARDONNAY

	Chateau Ste Michelle, Columbia Valley, WA.....	29
	A by Acacia, CA.....	7..... 10..... 28
92 pts.	🌐 Cuvaison, Carneros, CA,07.....	56
90 pts.	🌐 La Crema, Sonoma Coast, CA,07	38
	Kendall Jackson, CA	7 9 30
	Sonoma Cutrer Russian River Ranches, CA.....	11 14 40
90 pts.	🌐 Rodney Strong, Chalk Hill, CA,07.....	46
	Chateau St Jean, Sonoma, CA.....	8 11 32
	Jordan, Russian River Valley, CA.....	83
	Stag's Leap Winery, Napa Valley, CA.....	66
90 pts.	🌐 Cakebread Cellars, Napa Valley, CA.....	85
	Red Diamond Chardonnay, WA	7..... 10..... 30

PINOT NOIR

5 OZ 8 OZ BOTTLE

	🌐 MacMurray Ranch, Sonoma Coast, CA.....	49
	🌐 Mark West Winery, CA.....	30
	Mirrassou, CA.....	7 10 28
	Erath, OR.....	48
	🌐 Wild Horse, Central Coast, CA.....	57
	🌐 Kenwood Vineyards, Russian River, CA.....	10 13 38
90 pts.	🌐 Ponzi Vineyards, Willamette Valley, OR,07	81
	🌐 Willakenzie Estate, Willamette Valley, OR	63
90 pts.	Sonoma Cutrer, Sonoma Coast, CA.....	77

MERLOT

	Blackstone, CA	6 8 24
	🌐 Kenwood Yalupa, Sonoma, CA.....	30
	Clos du Bois Sonoma Reserve, Alexander Valley, CA	49
90 pts.	Franciscan Merlot, Napa Valley, CA	55
	14 Hands, WA	38
	🌐 Coppola Diamond Collection, Sonoma, CA.....	12 16 47
	Sebastiani, Sonoma, CA	42
90 pts.	🌐 Vina Montes Alpha, Colchagua Valle, Chile	59
91 pts.	Northstar, Columbia Valley, WA,05	81

SPICY, EARTHY, SEXY REDS

	Ruffino, Chianti, Italy	60
	Columbia Winery, Willow's Syrah,01	65
	🌐 Banfi Centine, Rosso di Toscana, Italian Red, Italy	30
	Sokol Blosser Medtrina, Red Blend, CA	46
	🌐 Menage a Trois, Red Blend, CA.....	7 10 28
	🌐 Cain Cuvee, Red Blend, Napa, CA.....	75
	Elements by Artesa, Red Blend, Napa/Sonoma, CA	48
	Kunde Estate Winery, Zinfandel, Sonoma, CA.....	37
	Rosenblum Cellars Zinfandel CA	7 10 28
	Ridge Three Valleys, Zinfandel Blend, Sonoma, CA.....	56
	Spellbound, Petite Sirah, CA.....	9 13 36
	Penfolds Koonunga Hill, Shiraz, Australia.....	6..... 9 25
90 pts.	🌐 Vina Montes Alpha, Syrah, Chile,07	59
90 pts.	Two Hands "Gnarly Dudes", Shiraz, Australia,07	83
	Don Miguel Gascon, Malbec, Argentina.....	7 10 29

CABERNET SAUVIGNON

	🌐 Coppola Diamond Collection, Sonoma, CA.....	38
90 pts.	Beringer Knights Valley, Alexander Valley, CA.....	68
91 pts.	🌐 Charles Krug Yountville, Napa Valley, CA,06	67
	Red Diamond Cabernet, WA.....	7 9 30
	🌐 J Lohr, "Seven Oaks", Paso Robles, CA.....	36
90 pts	Robert Mondavi Winery, Napa Valley, CA,06	71
	14 Hands, WA	9 12 34
	Murphy Goode, Alexander Valley, CA	10 14 40
	Stag's Leap Artemis, CA.....	81
	🌐 Rodney Strong, Alexander Valley, CA	63

🌐 Organic or Sustainable

ABOUT THE 000-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 Heidsieck	32
Caymus Conundrum	20
Kim Crawford Sauvignon Blanc	20
Acacia Chardonnay	28
King Estate Pinot Noir	22
Duckhorn Merlot	36
Ridge Lytton Springs Zinfandel	33
Mt Veeder Cabernet	44

Recommended Wine Flights

The Napa-Noma

Napa and Sonoma Chards
 -A by Acacia Chardonnay,CA
 -Sonoma Cutrer Russian River Ranches,CA
 -Chateau St. Jean, Sonoma,CA

Big Reds

Big, Bigger, Biggest
 - 14 Hands Cabernet, WA
 - Rosenblum Cellars Zinfandel, CA
 - Murphy Goode Cabernet, CA

\$12.00

Choose Your Own

Flights

Any 3 of the Wines Available

by the Glass

\$12.00

Pick any Three, Your Choice!