

## LUNCH MONDAY, MARCH 15, 2010

### DAILY CHEF'S SPECIALS

**Cilantro Seared Speckled Trout**  
Topped with Mushrooms, Tomatoes, Shrimp and Avocados  
With a Lemon Butter Sauce.....\$10.95

*We offer a selection of lunch size desserts for only \$2.95!*

TEXAS CATFISH  
CANADIAN MALPEQUE OYSTERS  
TEXAS BLACK DRUM  
CANADIAN FOX ISLAND OYSTERS  
COSTA RICAN MAHI MAHI  
MASS.MARION PORT OYSTERS

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

IDAHO RAINBOW TROUT  
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
Lump Blue Crab Tower, Avocado, Mango, Orange Vinaigrette.....	9.95
P.E.I. Black Mussels Steamed with White Wine Tomatoes and Basil.....	8.95
Lump Blue Crab Queso with Chipotle Tortilla Chips.....	5.95
Steamed Manila Clams with Garlic, Wine and Fresh Herbs.....	9.95
Coconut Shrimp with Tropical Fruit Salsa.....	8.95
Lump Blue Crab Cake, Southwest Jicama Slaw, Poblano Cream.....	9.95
Kobe Beef Carpaccio with a Garlic Parmesan Aioli.....	7.95
Thai Chicken Rolls with a Thai Barbecue Sauce.....	5.95
Buttermilk Fried Oysters with a Lemon Tabasco Aioli.....	8.95
Fried Calamari with Fire Roasted Marinara and Parmesan.....	6.95

### 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
Citrus Ceviche Martini with Blue Corn Tortilla Chips.....		6.95

### SUSHI & SASHIMI

Ahi Tuna Tartare	
<i>Tossed at your Table with Capers Chopped Egg, Red Onions and Dijon.....</i>	
Salmon Lomi Lomi	
<i>Tossed at your Table, Chopped Tomatoes, Pineapple, Onions, Lime Juice... 8.95</i>	
Spiced Seared Ahi Tuna Tostada with a Szechwan Peanut Dressing.....	11.95
Sashimi Combination Platter Salmon and Ahi.....	13.95

### SOUPS AND SALADS

Seafood and Roasted Corn Chowder.....	Cup.....	3.25	Bowl.....	5.95
Seafood Gumbo.....	Cup.....	4.95	Bowl.....	5.95
Crab Bisque with Tawny Port Reduction.....	Cup.....	4.50	Bowl.....	6.95
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
Apple Bleu Cheese Salad with White Balsamic Dressing.....				5.95
Hearts of Romaine with Caesar Dressing and Garlic Croutons.....				6.95

### ENTREE SALADS

Popcorn Shrimp Salad	
<i>Romaine, with Croutons and Caesar Dressing.....</i>	
Blue Crab and Bay Shrimp Cobb Salad	
<i>Iceberg Lettuce and with Bacon.....</i>	
Greek Salad with Grilled Shrimp	
<i>Mixed Greens with Feta Cheese, Olives, and Red Onions.....</i>	
Oregon Bay Shrimp Louis Salad	
<i>Iceberg Lettuce with Louis Dressing, Cucumbers, and Eggs.....</i>	
Grilled Salmon Salad	
<i>Mandarin Oranges and an Orange Soy Dressing.....</i>	

### LUNCH ENTREE

Ling Cod Fish & Chips Shiner Bock Batter, Fries and Cole Slaw.....	12.95
Rainbow Trout Buhl, Idaho Almond Crusted with Lemon Butter.....	13.95
Shrimp Po-Boy with Spicy Remoulade.....	10.95
Sea Drift Crab Cake Sandwich Tartar Sauce.....	13.95
McCormick's Cheeseburger with Sharp Cheddar and French Fries.....	9.95
Catfish Skillet Blackened Topped with a Fire Roasted Corn Salsa.....	11.95
Tilapia Parmesan Crusted with a Lemon Caper Butter Sauce.....	13.95
Spicy Shrimp Creole Tossed in Creole Sauce with White Rice.....	12.95

### **"10 UNDER \$10"**

*Sandwiches served with choice of French Fries, Chips, Fresh Fruit Salad or Cole Slaw*

Soup, Salad or Sandwich Combo	
<i>Cup of Soup with your choice of House Salad or Caesar Salad</i>	
<i>Crab and Shrimp Salad or Chicken Salad on a Croissant.....</i>	
Parmesan Tilapia Sandwich	
<i>With Lemon Caper Mayo and Cole Slaw on a Sesame Bun.....</i>	
Hot Turkey Pesto Sandwich	
<i>Fresh Spinach, Tomato, and Swiss Cheese on Focaccia.....</i>	
Southwestern Mahi Sandwich	
<i>Roasted Corn Relish, Chipotle Mayo, on Jalapeno Cheddar Bun.....</i>	
Northwest Salmon Sauté	
<i>Sauteed Salmon in a Sherry Cream Sauce with White Rice.....</i>	
Salmon Pesto Penne	
<i>Pesto Cream, Asparagus Spears, and Artichokes.....</i>	
Blackened Chicken Linguine	
<i>Bell Peppers, Artichokes and Mushrooms in Cajun Cream.....</i>	
Hot Seafood Salad	
<i>Hot Bacon Vinaigrette, Bay Shrimp, Bay Scallops over Spinach.....</i>	
Turkey Panini	
<i>Swiss, Bacon, Guacamole, Tomato &amp; Onion on Focaccia.....</i>	
Southwestern Chicken Salad with Avocado	
<i>Romaine with Blended Cheese and Cilantro Dressing.....</i>	

### MCCORMICK'S SPECIALTIES

*ADD A GARDEN SALAD WITH ANY ENTRÉE \$2.95*

Tilapia San Jose, Costa Rica	
<i>Cashew Crusted with a Hot Jamaican Rum Butter Sauce.....</i>	
Cajun Style BBQ Shrimp	
<i>Sauteed with Cajun Spices, White Wine, Lemon &amp; Ale with Rice.....</i>	
Atlantic Salmon (Ocean Pen Raised) Bay of Fundy, Canada	
<i>Cedar Planked Oven Roasted with a Berry Pinot Noir Sauce.....</i>	
Gulf of Mexico Shrimp Brownsville, Texas	
<i>Deep Fried, Served with French Fries and Cole Slaw.....</i>	
Atlantic Salmon (Ocean Pen Raised) Bay of Fundy, Canada	
<i>Stuffed with Sundried Tomatoes, and Shrimp.....</i>	
Shrimp Pomodoro	
<i>Sauteed Shrimp Served over a Linguine Pomodoro.....</i>	
Black Drum, Palacios, Texas	
<i>Blackened with Pico De Gallo and Lump Crab.....</i>	
Mahi -Mahi San Jose, Costa Rica	
<i>Grilled with Tropical Fruit Salsa Mango Butter.....</i>	
Fettuccine with Bay Scallops and Rock Shrimp	
<i>Bay Scallops and Rock Shrimp in a Garlic Cream Sauce.....</i>	

### SIDE DISHES

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

**Join us for Happy Hour  
Every Monday - Friday**

*\*These items are served rare or undercooked. Regarding the safety of these items, written information is available upon request.\**

# 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

  

	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

### MERLOT

### 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

### LIMITED SELECTIONS

Hess Estates Suskol Valley.....	72
Kenwood Jack London Zinfandel, California.....	61
Santa Martina Rosso.....	41
Covey Run, Cabernet Sauvignon, CA.....	45
Clos de Bois, Marlestone, Alexander Valley.....	95

### Try Our Wines!!!

#### Wine Flights

Any 3 of the Wines Available

by the Glass **\$12.00**

Pick any Three, Your Choice!