

ALASKA, HALIBUT
 CONN., PLEASANT BAY OYSTERS
 GULF OF MAINE, SEA SCALLOPS
 CANADA, MALPEQUE OYSTERS
 IDAHO, RAINBOW TROUT
 LIVE MAINE, LOBSTERS
 HAWAII, SWORDFISH
 ANAHUAC, TEXAS GULF OYSTERS
 CONN., BLUEPOINT OYSTERS
 SEA OF CORTEZ, MEXICO, BLUE CRAB

BRUNCH - SUNDAY, APRIL 3, 2011

DAILY CHEF'S SPECIALS

Mussels Linguini

*Black Mussels Sautéed with Shallots and Chablis Wine then finished with our in House Fire Roasted Marinara Sauce and Linguini Pasta.
Topped with Parmesan Cheese ...\$12.95*

We offer a selection of lunch size desserts for only \$3.95!

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

BRUNCH SERVED FROM 11:00 A.M. UNTIL 3:00 P.M.

HAWAII, HEBI
 VIRGINIA, M&S SWEETS OYSTERS
 CANADA, PEI BLACK MUSSELS
 MASS., SCORTON CREEK OYSTERS
 HAWAII, OPAKAPAKA SNAPPER
 HAWAII, MONCHONG
 PALACIOS, TEXAS, CATFISH
 VIRGINIA, RAPPAHANNOCK OYSTERS
 COSTA RICA, MAHI MAHI
 CANADA, ATLANTIC SALMON

SMALL PLATES

- Gulf Shrimp Tempura** with a Garlic Ginger Aioli.....7.95
- Portabella Mushroom and Goat Cheese Bruschetta**5.95
- Steamed Black Mussels** White Wine and Fresh Herbs..... 9.95
- Kobe Beef Carpaccio** with a Garlic Parmesan Aioli..... 7.95
- Jumbo Lump Blue Crab Tower** Avocado, Mango, Orange Vinaigrette..... 11.95
- Coconut Shrimp** with Tropical Fruit Salsa 8.95
- Fried Calamari** with Fire Roasted Marinara and Parmesan.....7.95
- Lump Blue Crab Cake** with Southwest Jicama Slaw and Poblano Cream 12.95
- Duck Pot Stickers** Cilantro Peanut Dressing and Raspberry Hoisin Sauce7.95
- Ceviche Para Compartir**
 "For Sharing" Gulf Shrimp, Fresh Fin Fish..... 10.95
- Fried Calamari "FULL BOWL"**
 Roasted Tomato Sauce, Lemon Aioli 12.95

SEAFOOD BAR

- Chincoteague Oysters**Chincoteague Island, Virginia, U.S.A.....2.75 each
- Marionport Oysters**Buzzards Bay, Massachusetts, U.S.A.....2.25 each
- M&S Sweets Oysters**Rappahannock River, Virginia, U.S.A.2.50 each
- Pleasant Oysters**Pleasant Bay, Massachusetts, U.S.A.....2.75 each
- Rappahannock Oysters**Rappahannock River, Virginia, U.S.A.....2.25 each
- Taylor Bay Oysters**Nasketucket Bay, Massachusetts U.S.A.2.50 each
- Small Oyster Sampler** One Each of Today's Oysters.....12.95
- Large Oyster Sampler**Two Each of Today's Oysters..... 26.95
- Chilled, Spiced Jumbo Prawns** with Traditional Cocktail 13.95
- The "Big Chill" Seafood Tower (Serves 4 to 6)**.....59.95

SUSHI & SASHIMI

- Ahi Tuna Tartare**
 Tossed at your Table with Capers, Chopped Egg, Red Onions and Dijon..... 9.95
- Spiced Seared Ahi Tuna Tostada** with a Szechwan Peanut Dressing..... 11.95
- Sashimi Combination Platter**
 Salmon, Hamachi, and Ahi Tuna with Traditional Condiments..... 13.95

SOUPS AND SALADS

- Seafood and Roasted Corn Chowder**..... Cup 3.50 Bowl 5.50
- Seafood Gumbo** Cup 4.95 Bowl 5.95
- Crab Bisque**..... Cup 4.50 Bowl 6.95
- Soup and Salad Combination**
 Bowl of Chowder with Choice of House or Caesar Salad8.95
- House Salad** with Blue Cheese Crumbles and Glazed Walnuts6.95
- Hearts of Romaine** with Caesar Dressing and Garlic Croutons.....6.95
- Chopped Salad** with Bacon, Blue Cheese, Tomato and Olives6.95
- The Iceberg Wedge**
 Bacon, Cucumber and Blue Cheese, Served Tableside.....5.95

ENTREE SALADS

- Southwest Chicken Salad**
 With Avocado, Roasted Corn Salsa, Tortilla Strips, Cheese and Cilantro Ranch . 11.95
- Grilled Salmon Salad**
 Mandarin Oranges and an Orange Soy Dressing..... 13.95
- *Black & Blue Salad**
 Seared Tenderloin, Grilled Vegetables and Blue Cheese..... 14.95
- Warm Grilled Gulf Shrimp and Fruit Salad**
 Dried Fruit, Almonds, Fresh Berries, Goat Cheese in a Pear Dressing 13.95
- Seafood Cobb Salad**
 Your Choice of Grilled or Fried Gulf Shrimp 13.95
- Caesar Salad, Hearts of Romaine**
 Choice of Grilled Scottish Salmon..... 13.95 Chicken Breast 10.95

LUNCH ENTREE

- Shrimp Po-Boy** with Spicy Remoulade..... 10.95
- Gulf Fried Shrimp** French Fries, Cole Slaw and Cocktail Sauce 11.95
- *McCormick & Schmick's Cheeseburger** Cheddar Cheese..... 9.95
- *Kobe Burger** Onion Rings and House Made Ketchup 14.95
- Cod Fish & Chips** Shiner Bock Battered, French Fries and Tartar Sauce 12.95
- *Black and Blue Burger** with Bacon, Bleu Cheese and BBQ Sauce..... 11.95

~Sunday Brunch Features~

Starters

- Duck Potstickers**
 With Raspberry Hoisin Sauce and a Cilantro Peanut Dressing 7.95
- Shrimp Cocktail**
 Served Chilled with Cocktail Sauce and Horseradish..... 7.95

Brunch Entrees

- Salmon O'Brian**
 Grilled Salmon Over Sautéed Spinach, with Hollandaise..... 13.95
- Traditional Eggs Benedict**
 Poached Eggs ,with Hollandaise Over Ham 10.95
- Crab Cake Benedict**
 Lump Blue Crab Cake with Hollandaise on an English Muffin .. 13.95
- Spinach & Swiss Cheese Omelet**
 Three Egg Omelet with Baby Spinach and Swiss Cheese.....9.95
- Ham & Cheese Omelet**
 Ham and Mixed Cheese..... 10.95

MCCORMICK'S SPECIALTIES

ADD A GARDEN SALAD WITH ANY ENTRÉE \$3.95

- Tilapia Puerto Limon, Costa Rica**
 Cashew Crusted with Jamaican Rum Sauce 13.95
- *Sword Fish Scampi, Kona, Hawaii**
 Sautéed over Oven Roasted Tomatoes and Scampi Butter 19.95
- Flounder Cape May, New Jersey**
 Parmesan Crusted and Topped with a Lemon Caper Butter 13.95
- Rainbow Trout Clear Springs, Idaho**
 Almond Crusted with a Citrus Butter Sauce 13.95
- Mahi Mahi San Jose, Costa Rica**
 Blackened with a Pico de Gallo and Shrimp Salsa 14.95
- Redfish Palacios, Texas**
 Skillet Blackened and topped with Lump Blue Crab and Lemon Butter 27.95
- Catfish Palacios, Texas**
 Chipotle Polenta Crusted, Flash Fried with Sweet Potato Fries 11.95
- Scottish Atlantic Salmon, Scotland**
 Cedar Plank Roasted with a Northwest Berry Sauce..... 13.95

- Garlic Mashed Potatoes**.....3.95 **Sweet Potato Fries**.....4.95
- Sautéed Spinach**.....4.95 **Garlic Rosemary Fries**3.95
- Truffle Mac & Cheese**4.95 **Potato Crab Hash**5.95

Join Us For Dinner and Enjoy "The Hawaiian Prime Catch"
 Our Chef's signature preparations of some of Hawaii's finest species

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

WINE OF THE MONTH

ROBERT MONDAVI FUME BLANC

IN 1966, ROBERT MONDAVI CREATED THE FIRST FUMÉ BLANC—A BARREL-AGED, SAUVIGNON BLANC. INTENSE PRIMARY AROMAS OF LEMONGRASS MINGLE WITH THE SUBTLE SCENT OF LIME BLOSSOMS AND HINTS OF SAGE AND SPICE. MOUTH FILLING FLAVORS OF CRISP YELLOW PEACH ARE COUCHED IN A VERY SMOOTH, ROUNDED TEXTURE. THANKS TO SMALLER YIELDS FOR THIS VARIETY IN 2008, THE WINE HAS EXCELLENT DENSITY, FLAVORS ARE CONCENTRATED AND THIS YOUTHFUL SAUVIGNON BLANC IS ALREADY VERY EXPRESSIVE.

5 oz. pour.... 11 , 8 oz. pour.... 15, btl.... 52

SPARKLING WINES

90 pts.	🌐 Chandon, Brut Sparkling, Napa Valley, CA.....	11.5.....	39
	Mumm Napa, Brut Rose, Napa Valley, CA.....		49
	Piper Heidsieck, Cuvee Brut, France.....		94
90 pts.	🌐 Moet & Chandon Imperial, Epernay, France.....		82
	Perrier-Jouet, Brut, France.....		97

CRISP, REFRESHING WHITES

	Martin Codax, Albarino, Rias Baixas, Spain, 2008.....		36
	Columbia Winery, Gewurtztraminer, WA		30
90 pts	🌐 Bonterra Vineyards, Viognier, CA, 2007.....	11.5.. 15.5.....	45
	Chateau Ste Michelle, Riesling, WA.....	7.5.. 10.5.....	25
	🌐 Wente Vineyards, Riverbank Riesling, CA.....		30
	Columbia Winery, Cellar Master Riesling, WA.....		36
	Saint M, Riesling, Pfalz, Germany.....	7.5.. 10.5.....	30
	Indaba Chenin Blanc, Western Cape, South Africa.....		37
90 pts.	🌐 Menage a Trois, White Blend, CA.....	8.5.. 11.5.....	30
	Kendall-Jackson VR, Summation, CA.....		41
	🌐 Conundrum, White Blend, CA.....		49
	Fratelli, Moscato, Italy.....		30
	Beringer, White Zinfandel, CA.....	6.5..... 9.5.....	27
	Parducci Wine Cellars, "Sustainable White", CA.....		30
	Pine Ridge, Chenin Blanc-Viognier, Clarksburg, CA.....		47

SAUVIGNON BLANC

	Nobilo, Marlborough, NZ.....	8.5.. 11.5.....	33
90 pts	🌐 Cloudy Bay, Marlborough, NZ, 2008.....		72
90 pts	🌐 Kim Crawford, Marlborough, NZ, 2008.....		44
	🌐 Nautilus, Marlborough, NZ.....	10.5.. 13.5.....	38
	Brancott, Marlborough, NZ.....		30
90 pts	🌐 Craggy Range Te Muna Road, Marlborough, NZ.....		70
90 pts	Robert Mondavi, Fume Blanc, CA.....		52
	Nobilo Icon, Marlborough, NZ.....		50

PINOT GRIGIO

	Ecco Domani, Delle Venezie, Italy.....	7.5..... 9.5.....	25
	Sartori, Veneto, Italy.....		29
	Santa Margherita, Veneto, Italy.....		49
	J Vineyards, Russian River Valley, CA.....		43
	🌐 Swanson, Napa Valley, CA, 2007.....		57
90 pts	🌐 Ponzi, Willamette Valley OR, 2009	10.5 14.5.....	41
	Willamette Valley Vineyard, OR.....		44
	🌐 King Estate Signature Pinot Gris, OR, 2007.....		46
	Willakenzie Pinot Gris, OR.....		30
	Acrobat, OR.....		32

CHARDONNAY

	Mer Soleil, "Silver", CA.....		47
	Chalone, CA.....	7.5..... 10.5.....	30
90 pts	Chateau Ste Michelle, Columbia Valley, WA.....		30
	La Crema, Sonoma Coast, CA,		39
	Kendall-Jackson, CA.....		39
	Rodney Strong, Sonoma, CA.....		40
	Chateau St Jean, Sonoma, CA.....	9.5... 12.5.....	36
	Cuvaion, Carneros, CA, 2007.....		50
	Sonoma Cutrer Russian River Ranches, CA.....	11.5.... 15.5....	46
	Jordan, Russian River Valley, CA.....		81
	Stag's Leap Winery, Napa Valley, CA.....		67
90 pts	🌐 Cakebread Cellars, Napa Valley, CA, 2008.....		86
	Far Niente, Sonoma, CA.....		125
	Simi Chardonnay, Russian River Valley, CA, 07..	10.5... 14.5.....	43

PINOT NOIR

	Mirrassou, CA	8.5.. 11.5.....	30
	🌐 Mark West Winery, CA.....		30
	🌐 MacMurray Ranch, Sonoma Coast, CA.....		48
90 pts	🌐 Willakenzie Estate, Willamette Valley, OR.....		66
	Erath, OR.....		49
90 pts	🌐 Ponzi Vineyards, Willamette Valley, OR, 2007		82
	🌐 Kenwood Vineyards, Russian River, CA.....	11.5.. 14.5.....	39
	Meiomi, CA.....		64
	Sonoma Cutrer, Sonoma Coast, CA.....		78
90 pts	Belle Glos, Clark & Telephone, Santa Maria Valley, CA.....		125
	Acrobat, OR.....		50

MERLOT

	Blackstone, CA.....	7.5.. 10.5.....	29
90 pts	Northstar, Columbia Valley, WA,		82
	🌐 Montes Alpha, Colchagua Valle, Chile, 2006		60
	14 Hands, WA.....		39
	Estancia, Central Coast, CA.....		41
	Wente Vineyards, "Sandstone", CA.....		29
	Markham Vineyards, Napa Valley, CA		72
	Decoy by Duckhorn, Napa Valley, CA		85
	🌐 Coppola Diamond Collection, Sonoma, CA ..	12.5.. 16.5.....	48

SPICY, EARTHY, SEXY REDS

	Banfi Centine, Rosso di Toscana, Italian Red, Italy.....		30
	Ruffino, Chianti, Italy.....		35
	🌐 Menage a Trois, Red Blend, CA.....	8.5.. 11.5.....	30
	Hayman & Hill, Meritage, CA.....		52
	Elements by Artesa, Red Blend, Napa/Sonoma, CA.....		49
	🌐 Cain Cuvee, Red Blend, Napa, CA.....		79
	Spellbound, Petite Sirah, CA.....	10.5.. 13.5.....	37
	Penfolds Koonunga Hill, Shiraz, Australia.....	7.5.. 10.5.....	28
	Peter Lehman, Shiraz, Barossa, Australia.....		39
90 pts	🌐 Vina Montes Alpha, Syrah, Chile, 2007		60
	Rosenblum Cellars Zinfandel CA.....	8.5.. 11.5.....	30
	🌐 Kunde Estate Winery, Zinfandel, Sonoma, CA.....		38
	Don Miguel Gascon, Malbec, Argentina	8.5.. 11.5.....	30
90 pts	Terrazas de los Andes Reserva, Malbec, Argentina.....		48
90 pts	Tenacious, Celani Family Vineyard, Red Blend, Napa, CA.....		145
	Xplorador Malbec, Mendoza, Argentina.....	6.5... 9.5.....	30
	Santa Margarita, Chianti, Italy, 06.....		52

CABERNET SAUVIGNON

	🌐 J Lohr, "Seven Oaks", Paso Robles, CA		37
	🍷 14 Hands, WA.....	9.5.. 12.5.....	35
	Red Diamond, WA.....		30
	🍷 Louis M. Martini, Sonoma, CA.....		30
	🌐 Coppola Diamond Collection, Sonoma, CA.....		39
	🌐 Charles Krug Yountville, Napa Valley, CA, 2006		68
	Murphy Goode, Alexander Valley, CA.....	11.5.. 14.5.....	41
90 pts	🌐 Benziger Family Winery, Sonoma, CA.....		59
	Beringer Knights Valley, Alexander Valley, CA, 2006		69
	Robert Mondavi Winery, Napa Valley, CA.....		72
90 pts	Chimney Rock, Stag's Leap District, CA 2007.....		145
90 pts	Stag's Leap Artemis, CA.....		82

🌐 Organic or Sustainable

Half Price Wine Selection - Sunday

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