

# LUNCH-FRIDAY, MARCH 12, 2010

ST. GEORGE, CAN ATLANTIC SALMON  
 MASSACHUSETTS, BAY SCALLOPS  
 PEI BLACK MUSSELS  
 VA LITTLE NECK CLAMS  
 CAÑAS, COSTA RICA MAHI MAHI  
 MARYLAND CHESAPEAKE BAY OYSTERS  
 RHODE ISLAND CALAMARI  
 RHODE ISLAND SALT POND OYSTERS  
 MASSACHUSETTS, MONKFISH

## CHEF DAN'S RECOMMENDATIONS

**Bay Scallops Beer Battered Served with French Fries, Coleslaw and Tartar Sauce.....10.95**  
**Grilled Filet Medallions**  
*Jack Daniels Marinated with Pineapple, Red Pepper, Onion, Rice Pilaf ...\$13.95*  
 We offer a selection of lunch size desserts for only \$2.95!

GEORGIA RAINBOW TROUT  
 SEA OF CORTEZ, MEXICO CRAB  
 MASSACHUSETTS CAPE COD OYSTERS  
 PUNTA ARENAS, CHILE SEABASS  
 CONNECTICUT BLUE POINT OYSTERS  
 MASSACHUSETTS, SEA SCALLOPS  
 CAÑAS, COSTA RICA TILAPIA  
 MASSACHUSETTS FLOUNDER  
 CHESAPEAKE BAY OYSTERS

~45 Minute Guarantee Upon Request~

## SMALL PLATES

Steamed PEI Mussels with Tomatoes, Basil, Garlic White Wine, Butter ..... 7.95  
 Shrimp Tempura with Sweet Chile Sauce..... 6.95  
 Crab Dip with Old Bay Toasted Pita Chips and Pico de Gallo ..... 9.95  
 Kobe Beef Carpaccio with Capers, Parmesan Cheese, Mustard Aioli..... 6.95  
 Crab Cake with Orange Fennel and Watercress Salad..... 9.95  
 Fried Green Tomatoes with Sherry Aioli ..... 5.95  
 Fried Calamari with Fire Roasted Marinara and Parmesan..... 6.95  
 Crab Fritters with Cajun Remoulade..... 7.95  
 Steamed Littleneck Clams with Garlic, Wine and Fresh Herbs ..... 9.95  
 Portabella Mushroom Goat Cheese Bruschetta ..... 4.95  
 Pan Fried Oysters with Tartar Sauce ..... 8.95  
 Thai Chicken Rolls with Ginger and Mushrooms..... 5.95

## SEAFOOD BAR

Chesapeake Bay Oysters .....Chesapeake Bay, Maryland..... 1.85 each  
 Cape Cod Oysters .....Cape Cod, Massachusetts ..... 1.65 each  
 Salt Pond Oysters.....Point Judith Rhode Island..... 1.95 each  
 Blue Point Oysters .....New Haven, Connecticut. .... 1.85 each  
 Small Sampler.....One each of Today's Oysters..... 6.95  
 Large Sampler.....Two each of Today's Oysters..... 13.95  
 Chilled, Spiced Jumbo Prawns with Traditional Cocktail Sauce ..... 1.95 each  
 Seared Rare Ahi Tuna Tostada with Cilantro Peanut Dressing ..... 9.95

## SOUPS AND SMALL SALADS

Seafood and Roasted Corn Chowder..... Cup ..... 3.95..... Bowl..... 4.95  
 Crab Bisque with Sherry Lump Crab..... 9.95  
 Traditional Caesar with Sourdough Croutons ..... 5.95  
 Seasonal Greens with Bleu Cheese Crumbles, and Glazed Walnuts ..... 4.95  
 Roasted Beet Salad with Goat Cheese, Basil Oil, Balsamic Reduction ..... 5.95  
 Bacon and Bleu Cheese Chop Tomatoes, Olives, White Balsamic ..... 6.95  
 M&S Table Side Iceberg Wedge  
 with Cucumbers, Bleu Cheese Crumbles, Sharp Cheddar and Bacon ..... 7.95

## ENTRÉE SALADS

Grilled Filet Medallions  
 Mixed Greens, Cracked Pepper Parmesan Dressing, and Bleu Cheese ..... 12.95  
 Chilled Ahi Tuna and Shrimp Noodle Salad  
 Peppers, Shitakes, Greens, and Cashews, with Miso Ginger Dressing ..... 15.95  
 Seafood Cobb  
 Bay Shrimp, Scallops, Lump Crab and Bacon, with Bleu Cheese ..... 14.95  
 Blackened Salmon Cæsar  
 with Parmesan Garlic Croutons, Jicama, and Roasted Corn Salsa ..... 13.95  
 Blackened Sea Scallops Salad  
 Greens, Strawberry, Mandarin Orange, Feta, Balsamic Vinaigrette ..... 12.95  
 Chilled Jumbo Shrimp Salad  
 Mixed Greens, Pineapple Strawberry, Honeydew and Toasted Almonds ..... 13.95

## LUNCH ENTRÉE

Add our Garden Salad to any Entree for \$2.95

Maple Brined Smoked Free Range Chicken with Mashed Potatoes..... 11.95  
 Fried Oysters Po' Boy with Tartar Sauce ..... 9.95  
 Cod Fish and Chips Beer Battered, French Fries, Cole Slaw, Tartar Sauce..... 11.95  
 Lump Crab Cake Sandwich with Tartar Sauce..... 13.95  
 McCormick's Cheeseburger with Sharp Cheddar and French Fries ..... 8.95  
 Shrimp and Bay Scallop Fettuccine Tossed in Alfredo Cream Sauce..... 12.95  
 Tilapia Cashew Crusted with Jamaican Vanilla Bean Rum Butter ..... 11.95

## "10 UNDER \$10"

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

**Soup and Salad or Soup and Half Sandwich**  
 Cup of Soup with your choice of Field Greens or  
 Smoked Turkey, Lettuce, Tomato on a Croissant ..... 8.95  
**Crab Melt Sliders**  
 Served Open Face Topped with Tomato and Cheddar Jack Cheese ..... 9.95  
**Smoked Turkey Club**  
 Nine Grain Bread, Bacon, Lettuce and Tomato ..... 8.95  
**Blackened Salmon Sandwich**  
 with Avocado and Tobacco Onions ..... 9.95  
**Crispy Chicken BLT Wrap**  
 Smoked Bacon, Buttermilk Battered Chicken, Lettuce and Tomato..... 7.95  
**Blackened Mahi Mahi Fish Tacos**  
 With Avocado and Tomato Salsa, Sriracha Sour Cream, Sweet Potato Hash ..... 9.95  
**Blackened Chicken Linguini**  
 with Mushrooms, Bell Peppers, Red Onions and Cajun Cream Sauce..... 9.95  
**Tempura Shrimp Stir-fry**  
 Mushrooms, Peppers, Roasted Corn, Vermicelli Noodles, Wasabi Peas ..... 9.95  
**Crispy Fried Chicken Chop Salad**  
 Iceberg, Bacon, Bleu Cheese, Tomato, Green Olives, and White Balsamic..... 8.95  
**Buffalo Shrimp Caesar**  
 Buttermilk Battered with Romaine, Garlic Croutons, Parmesan Cheese..... 9.95

## SEAFOOD SPECIALTIES

Add our Garden Salad to any Entree for \$2.95

Salmon Linguini  
 "Scampi Style" with Tomatoes, Basil, Garlic, White Wine and Lemon ..... 11.95  
 BBQ Shrimp and Grits  
 with Andouille Sausage..... 10.95  
 Flounder Georges Bank, Massachusetts  
 Parmesan Crusted with Fresh Lemon and Caper Butter..... 12.95  
 Seafood Macaroni and Cheese  
 with Gulf Shrimp and Bay Scallops..... 11.95  
 Fried Shrimp Platter  
 Buttermilk Battered with French Fries and Coleslaw ..... 12.95  
 Atlantic Salmon St. George, Canada  
 Roasted on a Cedar Plank with Northwest Berry Sauce, Zucchini Medley..... 11.95  
 Rainbow Trout Morganton, Georgia  
 Almandine Encrusted and Griddled with Braised Sweet Onion Butter..... 12.95  
 Mahi Mahi Cañas, Costa Rica  
 Grilled with Gnocchi, Baby Spinach, Button Mushrooms, Parmesan Cream... 11.95  
 Atlantic Salmon St. George, Canada  
 Bourbon Glazed with Mushrooms, Spinach, Mashed Potatoes..... 12.95  
 Oysters Chesapeake Bay, Virginia  
 Pan Fried with French Fries, Cole Slaw and Tartar Sauce..... 11.95  
 Tilapia Cañas, Costa Rica  
 Parmesan Crusted with Fresh Lemon and Caper Butter..... 10.95

## POTATOES AND SIDES

Pecan Sweet Potato Casserole ..... 3.95 Sweet Potato Fries..... 3.95  
 Red Bliss Mashed Potatoes ..... 3.95 Macaroni and Cheese..... 4.95  
 Asparagus with Lemon Butter..... 3.95 Sautéed Baby Spinach ..... 3.95

## Special Occasion or Office Event's

**Book Your Private Dining or Group Events With us!**  
**McCormick and Schmick's Can Handle all of Your Special Needs**  
**Large or Small**  
**Ask to Speak with our Banquet Coordinator**  
**Jennifer Mazurek or Call 770-399-9900**

\*Consuming raw or undercooked seafood and meats may increase your risk of food-borne illness.

