

DINNER TUESDAY, MARCH 16, 2010

Fresh List

FLORDIA YELLOW EDGE GROUPEL
 FLORDIA LITTLE NECK CLAMS
 TEXAS AMBERJACK
 HAWAIIAN MAHI-MAHI
 ANAHUAC, TEXAS GULF OYSTERS
 P.E.I. TATAMAGOUCHE OYSTERS
 MASS. U.S.A. FOX ISLAND OYSTERS
 BUHL, IDAHO RAINBOW TROUT
 MASS. ONSET OYSTERS
 CONWAY ROYALE P.E.I. CANADA

CHEF TRUMBULL'S RECOMMENDATION

Yellow Edge Grouper St. Petersburg, Florida

Grouper are predatory fish that swim in the depths of the ocean, feasting on prawns and lobster, hence giving the slightly more oily flesh. Grouper takes marinades well because of its oily flesh, but can be prepared many ways.

Miso Marinated and Topped with Teriyaki Shrimp with Asian Style Vegetables \$25.95
 Try Pairing it with our Kenwood Vineyards Pinot Noir 5oz \$12.00 or 8oz \$17.00

HAWAIIAN SWORDFISH
 CONN. PINE ISLAND OYSTERS
 NEW ENGLAND SEA SCALLOPS
 P.E.I. BLACK MUSSELS
 FREEPORT, TEXAS BLACK DRUM
 MASS. WELLFLEET OYSTERS
 PALACIOS, TEXAS CATFISH
 CANADIAN ATLANTIC SALMON
 TEXAS FRESH BLUE CRAB
 P.E.I. MARIONPORT OYSTERS

APPETIZERS

- Escargot Baked In Garlic Herb Butter with a Parmesan Crust.....8.95
- Chilled King Crab Served with a French Cocktail Sauce..... 14.95
- Gulf Oysters Pan Fried and Served with Tartar Sauce.....9.95
- Texas Crab Cake Jicama Slaw and Roasted Poblano Corn Sauce..... 12.95
- P.E.I. Black Mussels Sautéed in a San Francisco Stew Broth8.95
- Oysters Rockefeller Stuffed with Spinach and Oven Roasted..... 13.95
- Flash Fried Calamari With a Trio of Dipping Sauces 11.95
- Portabella Mushroom Bruschetta With Herbed Goat Cheese Stuffing.....7.95
- Jumbo Shrimp Cocktail Served with Traditional Cocktail Sauce..... 13.95
- Ceviche Shrimp, Scallops and Calamari in a Three Citrus Marinade.....9.95
- Yellowfin Ahi Tuna Seared Rare with Traditional Condiments 13.95
- Blue Crab, Artichoke and Spinach Dip In an Edible Bread Bowl..... 11.95
- Kobe Beef Carpaccio with a Garlic and Parmesan Aioli and Capers7.95
- Littleneck Clams In a Sherry Fennel Cream Sauce..... 12.95
- The "Big Chill" Array of Fresh & Smoked Seafood, Serves 4 to 6 49.95

AUSTIN'S BEST OYSTERS

All Cold Water Oysters \$12.95 per Half Dozen

- *Conway Oysters.....Prince Edward Island, Canada
- *Onset Oysters..... Massachusetts, U.S.A.
- *Marion Point Oysters.....Prince Edward Island, Canada
- *Tatamagouche OystersPrince Edward Island, Canada
- *Fox Island Oysters.....Prince Edward Island, Canada
- *Pine Island Oysters Long Island Sound, Connecticut, U.S.A.
- *Wellfleet Oysters..... Massachusetts, U.S.A.
- *Small Sampler (One Each of the Top Six Oysters)..... 12.95
- *Large Sampler (Two Each of the Top Six Oysters)..... 24.95

SOUPS AND SALADS

- Seafood and Roasted Corn Chowder Cup 4.55 Bowl5.55
- Lobster and Crab Bisque..... Cup 5.55 Bowl6.55
- McCormick's House Salad With Balsamic Vinaigrette & Gorgonzola.....6.95
- Cæsar Salad With Parmesan and Garlic Croutons5.95
- Apple Salad With White Balsamic Dressing and Gorgonzola.....6.95
- Wedge of Iceberg Salad With Blue Cheese Dressing.....6.95

STEAK & SHELLFISH

Hand Cut, U.S.D.A. Midwestern Beef Custom Aged Char Grilled to Order

- 6oz Petit Filet Mignon Grilled with Herbed Butter 28.95
- 6oz New Zealand Grass-Fed Filet Mignon with a Mushrooms and Demi. 26.95
- 9oz Large Filet Mignon Grilled with Herbed Butter 35.95
- 9oz Top Sirloin Grilled to Perfection and Topped with Herbed Butter..... 22.95
- Sliced Sirloin Steak Thinly Sliced with a Gorgonzola Cream Sauce 22.95
- 14oz New York Strip Grilled and Topped with Herbed Butter 33.95
- 14oz Ribeye Steak Grilled and Topped with Herbed Butter..... 26.95
- Shellfish Steamer

P.E.I Black Mussel, Clams, and Gulf Shrimp in a Spicy Stew Broth..... 19.95

CLASSIC COMBINATIONS

McCormick's Mixed Grill

Gulf Shrimp, Atlantic Salmon and Crab Cake \$25.95

or
Jumbo Stuffed Shrimp with your Choice of

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

SEAFOOD SPECIALTIES

ADD A GARDEN SALAD WITH ANY ENTRÉE \$3.95

- Swordfish Hilo Hawaii
 Grilled with Lump Crab and a Habanero Cream Sauce..... 25.95
- Salmon Penne Pasta
 With Asparagus and Artichokes in a Pesto Cream Sauce 17.95
- Jumbo Sea Scallops Georges Bank, New England
 Jerk Spice Rubbed with a Cumin and Roasted Bell Pepper Risotto 26.95
- Rainbow Trout Buhl, Idaho
 Toasted Almond Crusted and Topped with Lemon-Butter Sauce 20.95
- Yellowfin Ahi Tuna
 Seared "Rare" with Soy Sauce, Wasabi and Pickled Ginger 24.95
- Tilapia Puerto Limon, Costa Rica
 Cashew Crusted with Jamaican-Rum Butter and Tropical Salsa 20.95
- Atlantic Salmon Vancouver, British Columbia
 Oven Roasted on Cedar Plank with Northwest Berry Sauce 22.95
 Stuffed with Texas Blue Crab, Bay Shrimp, and Brie Cheese..... 25.95
- Mahi-Mahi Honolulu, Hawaii
 Tortilla Crusted Topped with a Fresh Lump Crab Guacamole..... 23.95

DISCOVER AMERICA'S CRAB

California Sushi Roll

Fresh Lump 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

Texas Crab Cake

With a Fennel and Citrus Salad and Orange Vinaigrette..... 22.95

Alaska King Crab Dinner

With Corn on the Cob and Melted Butter 1 1/2 lb..38.95

With Corn on the Cob and Melted Butter 1 lb..32.95

Perfect Filet & Crab Combination

Pair a 6oz Filet Mignon with your choice of King Crab Leg Sections, our Texas 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

Garlic and Parmesan Spaetzle, Caribbean Risotto, Roasted Red Potatoes, Wild Rice Pilaf, Poblano Grits, Roasted Garlic Mash Potatoes and Creamy Mac & Cheese

3.95 each

Perfectly paired with ...

Columbia Winery, "Cellar Master's" Riesling, Columbia Valley, WA

By the glass 9 By the bottle 29

GULF COAST FAVORITES

- Black Drum Freeport, Texas
 Skillet Blackened and Topped with Fresh Texas Lump Crab.....22.95
- Amberjack Flower Garden Banks, Texas
 Chili Rubbed Topped with a Chipotle Flamed Shrimp and Corn Salsa21.95
- Catfish Palacios, Texas
 Skillet Blackened Topped a Crawfish Gumbo Sauce..... 19.95
- Mahi-Mahi "Casino Style" Honolulu, Hawaii
 Stuffed with Lump Crab, Bacon, Roasted Red Peppers and Garlic Butter.23.95
- True Cod "Fish and Chips" Anite Island, Alaska
 "Shiner Bock" Beer Batter with French Fries and Coleslaw..... 17.95
- Texas Gulf Jumbo Prawns Texas Gulf Coast
 Bacon Wrapped with a Citrus BBQ Sauce and Poblano Corn Grits.....20.95
- Seafood Fettuccini
 Gulf Shrimp and Bay Scallops, Tossed in Creamy Alfredo Sauce 18.95
- Flounder "Parmesan" Gulf of Mexico
 Parmesan Crusted and Pan Seared Topped with Fresh Capers20.95

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

WINE OF THE MONTH

Mac Murray Ranch 2008, California

Mac Murray Ranch, is located in the heart of Russian River Valley and is the former ranch and home of actor Fred Mac Murray from "My Three Son" Fame. This wine is an example of cool climate Sonoma Coastal Pinot Noir, showing elegance, varietal, fruit Character and exposing rich aromas with flavors of red currant, raspberry, sage and earthy notes.

Glass 5oz 10.00

8oz 13.00

Bottle 38.00

SPARKLING WINES

92 pts.	Taittinger Brut La Francaise, Reims, France	88
	Mumm Napa, Brut, Napa Valley, CA	48
	Chandon Brut Sparkling, Napa Valley, CA	10 41
90 pts.	Schramsberg Vineyards, 06, CA	71
	Moet & Chandon Imperial, Epernay, France	15 78

CRISP, REFRESHING WHITES

	Beringer, White Zinfandel, CA	6 8 24
	Chateau Ste Michelle, Riesling, WA	7 9 27
	Columbia Winery, Cellar Master Riesling, WA	29
	Saint M, Riesling, Germany	30
	Columbia, Gewurtztraminer, WA	32
	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	35
	Pine Ridge, Chenin Blanc-Viognier, Clarksburg, CA	32
	Wente, Riesling, River Bank, CA	7 9 28
90 pts.	Bonterra Vineyards, 06, Viognier, CA	11 15 46
90 pts.	Martin Codax, Albarino, 07, Rias Biaxas, Spain	32
	Chateau de Sancerre, White, Sancerre France	49
	Vinum Cellars Viognier, San Benito County, CA	66

SAUVIGNON BLANC

	Brancott, Marlborough, NZ	30
91 pts.	Kim Crawford, 08, Marlborough, NZ	40
90 pts.	Nautilus, 07, Marlborough, NZ	10 13 39
	Nobilo, Marlborough, NZ	8 11 31
93 pts.	Craggy Range Te Muna Road, 08, Marlborough, NZ	66
92 pts.	Nobilo Icon, 08, Marlborough, NZ	50
92 pts.	Cloudy Bay, 08, Marlborough, NZ	70

PINOT GRIGIO

	Seven Hills, Pinot Gris, Oregon	38
	Ecco Domani, Delle Venezie, Italy	6 8 24
92 pts.	King Estate Signature Pinot Gris, 07, OR	49
	Pighin, Friuli, Italy	44
	Estancia, Pinot Grigio, CA	7 9 29
	Ponzi, Willamette Valley, OR	37
	J Vineyards, Russian River Valley, CA	9 13 40
	Santa Margherita, Veneto, Italy	48
	Sartori, Veneto, Italy	34
92 pts.	Swanson, 07, Napa Valley, CA	55

CHARDONNAY

	Chateau Ste Michelle, Columbia Valley, WA	29
	Kendall Jackson VR, CA	49
	A by Acacia, CA	7 10 28
92 pts.	Cuvaison, 07, Carneros, CA	56
90 pts.	La Crema, 07, Sonoma Coast, CA	38
	Shooting Star, Mendocino County	45
	Sonoma Cutrer Russian River Ranches, CA	10 14 41
90 pts.	Rodney Strong, 07, Chalk Hill, CA	42
	Chateau St Jean, Sonoma, CA	8 11 32
	Jordan, Russian River Valley, CA	78
	Far Niente, Napa Valley, CA	116
	Stag's Leap Winery, Napa Valley, CA	76
90 pts.	Cakebread Cellars, 08, Napa Valley, CA	78

PINOT NOIR

	Irony, Monterey, CA	7 9 29
	MacMurray Ranch, Sonoma Coast, CA	38
	Mark West Winery, CA	30
	Mirrassou, CA	7 10 28
	Erath, OR	48
	Wild Horse, Central Coast, CA	58
	Kenwood Vineyards, Russian River, CA	12 17 48
90 pts.	Ponzi Vineyards, 07, Willamette Valley, OR	78
	Willakenzie Estate, Willamette Valley, OR	65
90 pts.	Sonoma Cutrer, 05, Sonoma Coast, CA	74

MERLOT

	Blackstone, CA	7 10 26
	Kenwood Yalupa, Sonoma, CA	29
	Clos du Bois Sonoma Reserve, Alexander Valley, CA	52
90 pts.	Hogue Reserve, 02, Columbia Valley, WA	58
	14 Hands, WA	30
	Coppola Diamond Collection, Sonoma, CA	10 13 38
	Sebastiani, Sonoma, CA	42
90 pts.	Vina Montes Alpha, 06, Colchagua Valle, Chile	54
91 pts.	Northstar, 03, Columbia Valley, WA	92

SPICY, EARTHY, SEXY REDS

	Ruffino, Chianti, Italy	28
	Mont Redon Chateaufeuf du Pape, France	98
	Banfi Centine, Rosso di Toscana, Italian Red, Italy	30
	Sokol Blosser Medtrina, Red Blend, CA	42
	Menage a Trois, Red Blend, CA	7 10 29
	Cain Cuvee, Red Blend, Napa, CA	75
	Elements by Artesa, Red Blend, Napa/Sonoma, CA	48
	Terlato Vineyards, Napa Valley, CA	79
	Kunde Estate Winery, Zinfandel, Sonoma, CA	37
	Rosenblum Cellars Zinfandel CA	7 10 28
	Ridge Three Valleys, Zinfandel Blend, Sonoma, CA	79
	Spellbound, Petite Sirah, CA	9 13 36
	Penfolds Koonunga Hill, Shiraz, Australia	6 9 25
90 pts.	Vina Montes Alpha, 06, Syrah, Chile	54
90 pts.	Two Hands "Gnarly Dudes", 07, Shiraz, Australia	80
	Don Miguel Gascon, Malbec, Argentina	9 12 35

CABERNET SAUVIGNON

	Coppola Diamond Collection, Sonoma, CA	38
90 pts.	Beringer, Knights Valley, 06, CA	65
91 pts.	Charles Krug Yountville, 06, Napa Valley, CA	68
	Kendall Jackson, Grand Reserve, Sonoma County Ca	68
	J Lohr, "Seven Oaks", Paso Robles, CA	31
90 pts.	Robert Mondavi Winery, 06, Napa Valley, CA	68
	14 Hands, WA	9 12 34
	Chateau Ste Michelle, Sonoma County, CA	45
	Murphy Goode, Alexander Valley, CA	10 14 40
	Stag's Leap Artemis, CA	78
90 pts.	Rodney Strong, 06, 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 Heidsieck	32
Caymus Conundrum	24
Kim Crawford Sauvignon Blanc	22
Acacia Chardonnay	30
King Estate Pinot Noir	28
Duckhorn Merlot	43
Ridge Lytton Springs Zinfandel	33
Mt Veeder Cabernet	44

LIMITED SELECTIONS

WillaKenzie Pinot Gris, Willamette Valley, OR	57
Verget, Bourgogne, "Terroirs de cote d or" France	55
Hess Su'Skol Vineyard Chardonnay Napa Valley	55
Charles Krug, Merlot, Napa Valley, CA	49
Silver Oak, Cabernet Sauvignon, CA	120

WEEKLY SPECIAL

Hartford Court
Land's Edge Vineyards
Sonoma Coast Pinot Noir

By The Bottle... \$78