

DINNER –FRIDAY, MARCH 12, 2010

FRESH LIST

GEORGES BANK, MA COD
 SEA OF CORTEZ, MEXICO BLUE CRAB
 SAN JOSE, COSTA RICA TILAPIA
 PEI, CANADA BLACK MUSSELS
 MASSACHUSETTS, BAY SCALLOPS
 OREGON, CHINCOTEAGUE OYSTERS
 GREENSBORO, ALABAMA CATFISH
 CANADA BEAUSOLEIL OYSTERS
 MASSACHUSETTS ISLAND CREEK OYSTERS

GEORGES BANK, MASSACHUSETTS FLOUNDER
 OAHU, HAWAII MAHI MAHI
 PEI, CANADA MALPEQUE OYSTERS
 PANAMA CITY, FLORIDA GROUPEL
 NEW BEDFORD, MA SEA SCALLOPS
 N.B., CANADA ATLANTIC SALMON
 NEW JERSEY DELAWARE BAY OYSTERS
 HIAWASSEE, GEORGIA MOUNTAIN TROUT
 NEW ZEALAND KING SALMON
 COLUMBIA, GIGA-MOTO OYSTERS

CHEF HARVEY'S RECOMMENDATION

Flounder *Georges Bank, Massachusetts*
Lump Crab and Shrimp Stuffing with Risotto and Asparagus..24.95
Try Pairing it with our J Vineyards, Russian River Valley, CA 5oz \$10.00 or 8oz \$14.00

LITE ENTRÉES AND PASTA

Pan-Fried Oysters with Cole Slaw and French Fries..... 14.95
 Fish and Chips with French Fries and Tartar Sauce..... 15.95
 Blackened Chicken Linguini in a Cajun Cream Sauce..... 10.95

Étouffée with Gulf Shrimp, Chicken, and Andouille Sausage..... 15.95
 Seafood Cobb Salad Lump Crab, Bay Shrimp and Bay Scallops..... 14.95
 Catfish Pecan Crusted Cabbage & Fried Green Tomatoes..... 17.95
 Seafood Macaroni and Cheese with Gulf Shrimp and Bay Scallops..... 15.95

SMALL PLATES

Buffalo Gulf Shrimp with Bleu Cheese Dressing..... 7.95
 Shrimp Flatbread Pizza with Fresh Basil and Mozzarella..... 8.95
 Jumbo Gulf Shrimp Cocktail with Cocktail Sauce..... 12.95
 Crispy Fried Green Tomatoes with Sherry Mayonnaise..... 6.95
 Crab and Artichoke Dip with Oregon Bay Shrimp and Pita Chips..... 12.95
 Cream Spinach Dip with Tri Color Tortilla Chips..... 6.95
 Greenshell Steamed Mussels with Garlic, Basil, and White Wine Sauce..... 8.95
 *Seared Rare Yellowfin Tuna with Asian Cucumber Salad..... 11.95
 Coconut Shrimp with Fruit Salsa and Orange Marmalade..... 8.95
 Lump Crab Cake Sautéed with Tartar Sauce..... 12.95
 Rhode Island Calamari Crispy Fried with Trio of Sauces..... 10.95
 Tempura Shrimp with Sweet Chili Sauce..... 7.95

MCCORMICK & SCHMICK'S SPECIALTIES

ADD OUR GARDEN SALAD TO ANY ENTREE \$3.95

BBQ Shrimp and Grits
Poblano Cheese Grits with Jumbo Shrimp and Andouille Sausage..... 21.95
 Tilapia *San Jose, Costa Rica*
Cashew Crusted with a Jamaican Hot Rum Butter Sauce..... 19.95
 Yellowfin Tuna *Panama City, Florida*
Seared Rare with Asian Cucumber Salad and a Nori Rice Roll..... 24.95
 Sea Scallops *Georges Bank, Massachusetts*
Bacon Wrapped with Mushroom Risotto..... 25.95
 Grouper *Panama City, Florida*
Blackened with Lobster Butter & Mashed Potatoes and Fried Okra 26.95
 Mountain Trout *Hiawassee, Georgia*
Almond Crusted with Roasted Garlic Butter..... 18.95
 Mahi Mahi *Oahu, Hawaii*
Seared with Sundried Tomato Orzo and Sautéed Spinach 23.95
 Flounder *Georges Bank, Massachusetts*
Pan Seared Parmesan Crusted with Lemon Caper Butter..... 19.95

SEAFOOD BAR

All Cold Water Oysters \$12.95 per Half Dozen

*Beausoleil Oysters.....Nova Scotia, Canada
 *Malpeque Oysters.....Prince Edward Island, Canada
 *Island Creek Oysters.....Duxbury, Massachusetts
 *Delaware Bay Oysters.....Delaware Bay, New Jersey
 *Chincoteague Oysters.....Yaquina Bay, Oregon
 *Giga-Moto Oysters.....Deep Bay, British Columbia
 *Small Sampler (One each of the Six Oysters)..... 10.95
 *Large Sampler (Two each of the Six Oysters)..... 15.95

SOUPS AND SALADS

Seafood and Roasted Corn Chowder Cup..... 4.55.....Bowl.....5.55
 Black Bean Soup Cup..... 4.55.....Bowl..... 5.55
 Classic Cæsar Salad Croutons Topped with Parmesan Cheese.....6.95
 Wedge of Iceberg Cucumbers and Bleu Cheese.....7.95
 Seasonal Field Greens Bleu Cheese and Glazed Walnuts.....6.95
 Greek Salad Kalamata Olives, Feta Cheese and Pepperoncini.....5.95

STEAKS, CHICKEN & SHELLFISH

ALL OUR STEAKS ARE 21 DAYS AGED, USDA MIDWEST CORN FED BEEF

6 oz. Petite Filet with Mashed Potatoes 28.95
 Lobster Steamer with Shrimp, Clams, Mussels and Corn 19.95
 King Crab Legs with Red Potatoes and Vegetables.....32.95
 14 oz. New York Strip Steak with Potato Croquettes 32.95
 Free Range Chicken with Sherry Au Jus and Mushrooms..... 16.95
 9 oz. Filet Mignon with Mashed Potatoes..... 34.95
 9 oz. Top Sirloin Steak with Red Potatoes..... 22.95
 Twin Roasted Lobster Tails With Chardonnay Butter..... 38.95

Add a 6oz Lobster Tail to any Entrée for \$15.95

CLASSIC COMBINATIONS

Jumbo Stuffed Shrimp with your Choice of
 6oz Filet \$29.95 or 9oz Top Sirloin \$26.95
Jumbo Lump Crab Cake
 6oz. Pan Seared with Citrus Fennel Salad \$22.95

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

Crab Cakes
Pan Seared with Rice Pilaf and Seasonal Vegetables.....22.95

1 1/2 lb Alaska King Crab Dinner
With Sautéed Broccoli and Melted Butter.....(1 1/2 lb.....)38.95
With Sautéed Broccoli and Melted Butter.....(1lb).....32.95

Perfect Filet & Crab Combination
Pair a 6oz Filet Mignon with your choice of King Crab Leg Sections, our Lump 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
Sautéed Broccoli, Potato Croquettes, Macaroni & Cheese
 3.95 each

Perfectly paired with ...
Columbia Winery, "Cellar Master's" Riesling, Columbia Valley, WA
 By the glass 10 By the bottle 36.00

TRADITIONAL SEAFOOD ENTREES

Atlantic Salmon *New Brunswick, Canada*
Roasted on a Cedar Plank with Northwest Berry Sauce 19.95
 Seafood Platter
Jumbo Shrimp, Sea Scallop, Cedar Salmon, Crab Cake27.95
 Atlantic Salmon
Grilled with Mashed Potatoes and Asparagus 21.95
 Tilapia *San Jose, Costa Rica*
Pan Seared with Parmesan Crust and Lemon Caper Butter..... 19.95
 Gulf Shrimp and Bay Scallop Fettuccine
In a Garlic Parmesan Alfredo Sauce..... 17.95
 Fried Jumbo Shrimp
With French Fries, Cole Slaw and Cocktail Sauce..... 19.95

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

