

Happy Hour Cocktails

Beer Features

Coors Lite and Bud Lite Draft
16oz for \$4

\$6 Happy Hour Wines

\$6 Smirnoff Cocktails

Monday "Buck A Shuck"

Chef's Featured Oysters on the Half Shell

\$1.00 per Oyster

Tuesday

"Guess the Weight of the Lobster"

Win the Lobster

Prepared to your Specifications!!!

Wednesday "Caribbean Night"

Reggae Music

\$4.00 Red Stripe Specials

\$6.00 Smirnoff Martinis

Happy Hour food with a
Caribbean Flare

& Tropical Cocktails

Thursday "Latin" Night

Tony's "Happy" Cocktails

Friday "Peel N' Eat Shrimp"

Get Down and Dirty with our
Steamed-to-Order Peel N' Eat Shrimp

Seasoned with Old Bay

\$7.95/8 oz

3:30-6:30pm Monday thru Friday

9:00 to close Tuesday thru Saturday

Available in the Bar Only

MCCORMICK & SCHMICK'S

FRESH SEAFOOD & AGED STEAKS

CHEF'S 3 COURSE PRICE FIX MENU

McCormick & Schmick's

is open

for Lunch Monday-Saturday
and for Dinner 7 Days a Week

901 F ST. NW

WASHINGTON DC 20004

LUNCH \$19.95

From 11:30 to 4:00pm

Your Choice of Starter

House Salad

Balsamic Vinaigrette, Bleu Cheese,
and Glazed Walnuts

New England Clam Chowder

West Minster Oyster Crackers

Crispy Buttermilk Fried Oysters

Poblano Tartar Sauce

Roasted Red Pepper Hummus

Extra Virgin Olive Oil, Pita Chips

Your Choice of Entrée

Beer Battered Cod Sandwich

Kaiser Roll, Chesapeake Fries, Poblano Tartar

Yellowfin Tuna Burger

Cucumber Slices, Daikon and Carrot Curls, Spicy Aioli

Crispy Fish Tacos

Cilantro Aioli, Jicama Slaw

Turkey Burger

Dried Fruit Compote, Sweet Potato Fries

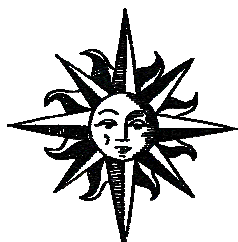
Your Choice of Dessert

Walnut Crusted Upside Down Apple Pie

Cinnamon Ice Cream, Caramel Drizzle

Peppermint Cheesecake

Raspberry Coulis



DINNER-\$29.95

From 4:00 to 6:30pm

Your Choice of Starter

House Salad

Balsamic Vinaigrette, Bleu Cheese,
and Glazed Walnuts

New England Clam Chowder

West Minster Oyster Crackers

Crispy Buttermilk Fried Oysters

Poblano Tartar Sauce

Roasted Red Pepper Hummus

Extra Virgin Olive Oil, Pita Chips

Your Choice of Entrée

Salmon Pesto with Rigatoni

Atlantic Salmon, asparagus, artichokes, pesto cream

Roast Chicken

Pan Jus, Roasted Potatoes and Vegetables

Rainbow Trout

Almond Crusted, Dill Butter Sauce

Cedar Roasted Salmon

Northwest Berry Reduction, Roasted Potatoes and Vegetables

Your Choice of Dessert

Walnut Crusted Upside Down Apple Pie

Cinnamon Ice Cream, Caramel Drizzle

Peppermint Cheesecake

Raspberry Coulis

