

DINNER THURSDAY, MARCH 11, 2010

CT, BLUE POINT OYSTERS
 MACHIAS, ME BLACK MUSSELS
 BAY OF FUNDY, CAN SALMON
 PEI, CONWAY ROYALE OYSTERS
 HILO, HI SWORDFISH
 FLORIDA GULF, RED SNAPPER
 EUDORA, KS CATFISH
 SANTIAGO, CHILE CORVINA
 FLORIDA STONE CRAB CLAWS

CHEF MICHAEL'S RECOMMENDATION

Black Grouper Florida Gulf Coast

Groupers are members of the Sea Bass family which is composed of over 400 species found in temperate and tropical waters in various parts of the world. We commonly see a dozen or more on the market.

Grilled with Saffron Tomato Broth and Spaghetti Squash \$23.95

Try Pairing it with our Chateau St Jean Chardonnay 5oz. \$7 8oz. \$10

NEW BEDFORD, MA SEA SCALLOPS
 CEDAR BAY, FL LITTLE NECK CLAMS
 ISLAMORADA, FL MAHI MAHI
 PROVIDENCE, RI FLOUNDER
 PEI, MALPEQUE OYSTERS
 BAY OF FUNDY, ME LOBSTER
 CLEAR SPRINGS, ID RAINBOW TROUT
 GULF OF MEXICO, BLACK GROUPE
 NS, TATAMAGOUCHE OYSTERS

~Most Species on the **Fresh List** can be ordered simply grilled~

SMALL PLATES

Tempura Shrimp with Thai Chili Dipping Sauce.....	7.95
Crab and Corn Fritters with Remoulade Sauce.....	9.95
Fried Calamari Tossed with Garlic Butter and Banana Peppers	6.95
Black Mussels and Littleneck Clams in Garlic, Wine , and Herb Broth	9.95
Crispy Buttermilk Fried Oysters, Lemon Tabasco Aioli	5.95
Crab Cake with Orange Fennel and Arugula Salad	9.95
Kobe Beef Carpaccio, Dijon Aioli and Parmesan	7.95
Thai Chicken Rolls, Thai Barbeque Dipping Sauce	5.95
Assorted Dips with Warm Grill Flat Breads.....	8.95
Portabella Mushroom and Goats Cheese Bruschetta	4.95
Duck Pot Stickers with a Szechwan Peanut and Ginger Soy Dipping Sauce	5.95
Coconut Fried Shrimp with Sweet Thai Dipping Sauce.....	8.95

SEAFOOD BAR

*Blue Point Oysters.....	Long Island Sound, Connecticut.....	1.85 each
*Conway Royale Oysters	Prince Edward's Island, Canada.....	1.95 each
*Malpeque Oysters.....	Prince Edward's Island, Canada.....	1.75 each
*Tatamagouche Oysters.....	Karabo Island, Nova Scotia.....	1.65 each
*Small Oyster Sampler	One Each of Today's Oysters	6.95
*Large Oyster Sampler	Two Each of Today's Oysters.....	13.95
Florida Stone Crab Claws.....		4.95 each
Chilled Spiced Jumbo Prawns with Traditional Cocktail Sauce		1.95 each
Chilled King Crab Legs with Brandy Cocktail Sauce.....		4.95 each
Citrus Ceviche with Blue Corn Tortillas and Mango.....		6.95

SUSHI & SASHIMI

*Ahi Tuna Tartare		
Tossed at your Table with Capers Chopped Egg, Red Onions and Dijon		
9.95		
*Salmon Lomi Lomi		
Tossed at your Table, Chopped Tomatoes, Pineapple, Onions, Lime Juice.....		
8.95		
*Spiced Seared Ahi Tostada with a Szechwan Peanut Dressing.....		11.95
*Spicy Tuna Roll		7.95
*Sashimi Combination Platter Salmon and Ahi.....		13.95

SOUPS & SALADS

Seafood and Roasted Corn Chowder.....	Cup.....	3.25	Bowl.....	5.50
Maryland Crab Soup.....	Cup.....	3.25	Bowl.....	5.50
Crab Bisque with Tawny Port Reduction	Cup.....	5.95	Bowl.....	7.95
Chopped Salad with Bacon, Blue Cheese, Tomato and Olives		6.95		
"The Wedge" Iceberg, Tomato, Cucumber and Blue Cheese Dressing.....		5.95		
House Salad with Blue Cheese Crumbles and Glazed Walnuts.....		6.95		
Roasted Beet Salad with Balsamic Reduction and Goats Cheese.....		5.95		
Hearts of Romaine with Caesar Dressing and Garlic Croutons.....		6.95		
Seafood Cobb with choice of Fried or Grilled Gulf Shrimp		15.95		
Warm Grilled Shrimp and Fruit Salad with a Goat Cheese		13.95		

STEAKS & CHICKEN

All Our Steaks Are 21 Day Aged, USDA Midwest Corn Fed Beef

Maple Brined Smoked Chicken with a Sherry Pan Sauce.....	16.95
9oz Top Sirloin Steak with Demi Glace or Blue Cheese Cream Sauce	19.95
9 oz Filet Mignon	32.95
6 oz Filet Mignon	24.95
14 oz New York Strip Steak with Maitre d' Butter.....	32.95
12 oz Ribeye Steak with Chili Onion Rings	21.95
Kobe Beef Burger Toasted Challah Bun and House Made Chips.....	12.95
Grilled Filet Medallions with Sauteed Mushrooms and Demi.....	19.95
McCormick's Cheeseburger with Sharp Cheddar and French Fries.....	8.95

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

CLASSIC COMBINATIONS

McCormick's Mixed Grill

Grilled Gulf Shrimp, Atlantic Salmon and Pan Seared Crab Cake \$25.95

Jumbo Stuffed Prawns with your Choice of
 6oz Filet Mignon \$29.95 or 9oz Top Sirloin \$26.95

MCCORMICK & SCHMICK'S SPECIALTIES

Add Our Garden Salad to Any Entree.....3.95

Catfish Eudora AS	
Skillet Blackened served with Cajun Creamed Corn..... 16.95	
Wild Ahi Tuna Kona, Hawaii	
Seared Rare Wakame Salad, Rice Roll, Pickled Ginger and Wasabi	
22.95	
Swordfish Hilo Hawaii	
Oven Roasted Casino Style with Sautéed Spinach..... 21.95	
Wild Chilean Sea Bass South Georgia Island Fishery	
Served with Miso Broth, Udon Noodles, and Stir Fry Vegetables.....	
24.95	
Baked Boston Cod	
Baked with a Wild Mushroom Ragout and Spaghetti Squash	
20.95	
Wild Sea Scallops New Bedford, MA	
Seared Scallops over Pearl Pasta with Wild Mushrooms Demi Glace.....	
23.95	
Costa Rican Tilapia	
Cashew Crusted with Jamaican Rum Sauce..... 18.95	
Atlantic Salmon, Bay of Fundy Canada	
Oven Roasted Stuffed with Blue Crab, Bay Shrimp, and Brie Cheese.....	
22.95	
Rainbow Trout Clear Springs, Idaho	
Almond Crusted, Served with Buerre Blanc and Chives	
18.95	

DISCOVER AMERICA'S CRAB

California Sushi Roll	
Snow 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	
Lump Blue Crab Cake	
with Orange Fennel and Arugula Salad and Steamed Asparagus.....	
22.95	
Alaska King Crab Legs	
With Steamed Asparagus and Melted Butter..... (Per Pound)...	
32.95	
Perfect Filet & Crab Combination	
Pair a 6oz Filet Mignon with your choice of King Crab Leg Sections,	
our Lump Blue 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

Roasted Potato Medley and Sweet Potato Casserole
 3.95 each

Perfectly paired with ...

Columbia Winery, "Cellar master's" Riesling, Columbia Valley, WA
 By the glass 7 By the bottle 31

SOUTH FLORIDA FAVORITES

Corvina Seared with Potato Crab Hash and Corn Bisque	21.95
Bowties with Roasted Calabasa Squash, Cremini Mushrooms	16.95
Snapper Blackened with Cajun Creamed Corn & Fried Okra.....	23.95
Mahi Mahi with Orange-Ginger Glaze & Fried Rice.....	19.95
Black Grouper Grilled with Cuban Rice and Lime Mojo	24.95

TRADITIONAL SEAFOOD

Cod Fish & Chips Shock Top Beer Battered, French Fries, & Cole Slaw.....	16.95
Atlantic Salmon Cedar Roasted with Northwest Berry Sauce.....	20.95
Flounder Parmesan Crusted with Lemon Caper Sauce and Chives.....	18.95
Fettuccini Florida Bay Scallops, Gulf Shrimp, and Garlic Alfredo Sauce	17.95

SIDE DISHES

Mashed Potatoes	3.95	Cuban Rice and Beans	5.95
Tomato Red Onion Salad.....	3.95	Wild Mushroom Pearl Pasta.....	5.95
Mac & Cheese	4.95	Asparagus with Lemon Butter....	3.95

~ 1400 Glades Road Bay 210 Boca Raton, Florida 33431 (561) 394-2428 ~

* Consuming Undercooked Meats or Seafood May Increase Your Risk of Food Borne Illness *

WINE OF THE MONTH

MacMurray Ranch Pinot Noir, Sonoma County

MacMurray Ranch is located in the heart of the stunning Russian River Valley and is the former ranch and home of actor Fred MacMurray from "My Three Sons" fame. This wine is a superb example of cool climate Sonoma Coast Pinot Noir, showing elegant varietal fruit character and expressing rich aromas with flavors of red currant, raspberry, sage and fresh earthy notes. A terrific pairing with fresh salmon,

Glass: 5 oz....7 8 oz....11 **Bottle:** 40

SPARKLING WINES

		5 oz.	8 oz.	bottle
92 pts	Taittinger Brut La Francaise, Reims, France			88
	Mumm Napa, Brut Rose, Napa Valley, CA			48
	🌐 Chandon Brut Sparkling, Napa Valley, CA..... 9			36
	Dom Pérignon, France.....			99
90 pts.	🌐 Schramsberg Vineyards, CA 2005.....			76
	🌐 Moët & Chandon Imperial, Epernay, France.....			78

CRISP, REFRESHING WHITES

	Beringer, White Zinfandel, CA.....	5.....	7	20
	Chateau Ste Michelle, Riesling, WA	6.....	8.....	24
	Columbia Winery, Cellar Master Riesling, WA.....			31
	🌐 Wente Vineyards, Riverbank Riesling, CA.....	7.....	9.....	28
	J Lohr, Riesling, Monterey, CA.....			36
	Yalumba, Y Series, Riesling, Australia.....	7.....	9.....	27
	Saint M, Riesling, Germany			30
	Columbia Winery, Gewurtztraminer, WA.....			35
	🌐 Conundrum, White Blend, CA.....			49
	🌐 Parducci Wine Cellars, "Sustainable White", CA.....			30
	🌐 Menage a Trois, White Blend, CA.....	7.....	10.....	31
	Santa Cristina Antinori, Campogrande, Orvieto, Italy			33
	Indaba Chenin Blanc, Western Cape, South Africa.....			28
	Pine Ridge, Chenin Blanc-Viognier, Clarksburg, CA.....			34
90 pts.	🌐 Bonterra Vineyards, Viognier, CA 2007.....	11.....	15.....	44
90 pts.	Martin Codax, Albarino, Rias Bixas, Spain 2008.....			30

SAUVIGNON BLANC

	Brancott, Marlborough, NZ			29
91 pts.	🌐 Kim Crawford, Marlborough, NZ 2008			39
90 pts.	🌐 Nautilus, Marlborough, NZ.....	9.....	13.....	37
	Nobilo, Marlborough, NZ.....	7.....	10.....	30
93 pts.	🌐 Craggy Range Te Muna Road, Marlborough, NZ..			69
	Honig, Napa Valley, California			46
	Whitehaven , New Zealand.....			65
92 pts.	🌐 Cloudy Bay, Marlborough, NZ 2008.....			72

PINOT GRIGIO

	Ecco Domani, Delle Venezie, Italy	6.....	9.....	30
92 pts.	🌐 King Estate Signature, Pinot Gris, OR.....			46
	Seven Hills, Pinot Gris, Willamette Valley, OR			30
	Willakenzie, Pinot Gris, Willamette Valley, WA.....			57
	Ponzi, Pinot Gris, Willamette Valley, OR.....			38
	J Vineyards, Russian River Valley, CA	10.....	14.....	39
	Santa Margherita, Veneto, Italy			48
	Pighin, Italy.....			37
92 pts.	🌐 Swanson, Pinot Gris, Napa Valley, CA 2007			55

CHARDONNAY

	A by Acacia, CA.....	7.....	10.....	28
92 pts.	🌐 Cuvaison, Carneros, CA 2008.....			54
	Edna Valley Vineyard, CA			38
90 pts.	🌐 La Crema, Sonoma Coast, CA 2007			43
	Cambria, Katherine's Vineyard, CA			50
	Sonoma Cutrer Russian River Ranches, CA	10.....	14.....	41
90 pts.	🌐 Rodney Strong, Chalk Hill, CA 2007.....			39
	Chateau St Jean, Sonoma, CA.....	8.....	11.....	32
	Jordan, Russian River Valley, CA.....			78
	Hess Su Skol, Napa Valley, CA.....			65
	Stag's Leap Winery, Napa Valley, CA			62
90 pts.	🌐 Cakebread Cellars, Napa Valley, CA 2007			78
	Chateau Ste Michelle, Columbia Valley, WA			29

PINOT NOIR

		5 oz.	8 oz.	bottle
	🌐 Erath, Oregon.....			49
	🌐 Ponzi, Willamette, OR.....			78
	🌐 Wild Horse, Central Coast, CA.....			58
92 pts.	🌐 Nobilo Icon, Marlborough, NZ 2008.....			48
	🌐 Kenwood Vineyards, Russian River, CA	10.....	13.....	55
	Mac Murray, Sonoma Coast, CA			40
	🌐 Willakenzie Estate, Willamette Valley, OR.....			61
90 pts.	Sonoma Cutrer, Sonoma Coast, CA 2006			68
	Bearboat, Russian River, CA.....			59
	Cambria Julia's Vineyard, CA.....			50

MERLOT

	Blackstone, CA.....	6.....	8.....	29
	Genesis, Columbia Valley CA			43
	🌐 Kenwood Yalupa, Sonoma, CA.....			30
	Clos du Bois Sonoma Reserve, Alexander Valley, CA.....			53
	14 Hands, Columbia Valley, WA.....			28
	🌐 Coppola Diamond Collection, Sonoma, CA	9.....	13.....	43
	Sebastiani, Sonoma, CA.....			38
90 pts.	🌐 Vina Montes Alpha, Colchagua Valle, Chile 2006.....			56
91 pts.	Northstar, Columbia Valley, WA 2005			78

SPICY, EARTHY, SEXY REDS

	Ruffino, Chianti, Italy.....			28
	🌐 Banfi Centine, Rosso di Toscano, Italian Red, Italy.....			30
	🌐 Menage a Trois, Red Blend, CA	7.....	10.....	31
	🌐 Cain Cuvee, Red Blend, Napa, CA.....			70
	Elements by Artesa, Red Blend, Napa/Sonoma, CA.....			51
	🌐 Kunde Estate Winery, Zinfandel, Sonoma, CA.....			44
	Rosenblum Cellars, Zinfandel, CA.....	7.....	10.....	28
	Ridge Three Valleys, Zinfandel Blend, Sonoma, CA			49
	Spellbound, Petite Sirah, CA	9.....	12.....	36
	Montes Alpha, Syrah, Chile			52
	Mont Redon, Chateauneuf du Pape, France			84
	Penfolds, Koonunga Hill, Shiraz, Australia	6.....	8.....	28
90 pts.	Two Hands, "Gnarly Dudes", Shiraz, Australia 2007			80
	Don Miguel Gascon, Malbec, Argentina	7.....	10.....	30
	Sokol Blosser, Meditrina, OR.....			42
	Archipel, CA			80

CABERNET SAUVIGNON

	J Lohr, "Seven Oaks", Paso Robles, CA			30
90 pts	Beringer Knights Valley, Alexander Valley, CA 2006			67
	14 Hands, Columbia Valley, WA.....	7.....	10.....	28
	Souverain Cabernet, California			48
	Murphy Goode, Alexander Valley, CA	10.....	14.....	46
	Robert Mondavi, Napa Valley, CA.....			68
	Stags Leap Artemis, Napa Valley, CA			78

🌐 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 Champagne.....	32
Conundrum.....	22
King Estate Pinot Noir.....	25
Duckhorn Merlot.....	36
Ridge Lytton Springs Zinfandel 2007	32
Mt Veeder Cabernet.....	44

LIMITED SELECTIONS

Willamette Valley Pinot Noir, Oregon.....	65
Penfolds Bin 389 Cabernet Shiraz, Australia.....	85
Frog's Leap Merlot, California	68
D' Arenberg "The Stump Jump" Shiraz, AU	48
Cambria Chardonnay, California	54
Wente, Morning Fog, Chardonnay	38
Kenwood Sauvignon Blanc, California	29

DAILY WINE FEATURE

New Zealand Wine
The Crossings Pinot Noir
Bottle \$39