

Specialty Cocktails

Margarita \$7.50
Frozen, "up" or on the rocks, you can't go wrong!
Fresh squeezed original, strawberry or
raspberry flavors mixed with Tequila.

Mojito \$6.95
Hemingway's "other" favorite! Made with Rum,
fresh lime, fresh mint, sugar and soda. You can also
have it flavored with raspberry or mango.

Piña Colada \$8.95
This is a South Florida favorite! Frozen blended with
Rum, it's smooth, cool and refreshing.
Add a Floater of Myers Dark Rum. \$3.00

Vanilla Ocean \$8.75
Our simple combination of Vanilla Vodka, fresh
squeezed lemon juice, pineapple juice, Blue Curacao,
and a sugar rim.

Frozen Strawberry Daiquiri \$9.75
We start with our strawberry mix and add Captain
Morgan's Spiced Rum. Wow it's so good!!!

M&S Sangria \$5.50
A delightful blend of Wine and Rum with a variety
of fresh fruits, juices and house made simple
syrup. This Sangria is sure to please even the
most discerning palette.

Maker's Peach Tea \$8.50
A refreshing southern drink made with Maker's
Mark, unsweetened Iced Tea and Peach Schnapps.

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

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

McCORMICK & SCHMICK'S

SEAFOOD RESTAURANTS

SUNSET SPECIALS

Served from 4pm until 6pm All year long!



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

CHEF'S SUNSET MENU

Served from 4:00pm until 6:00pm Daily, Dining Room, 4:00pm until Close, Patio

WINE SELECTIONS

All Wine Selections are **\$5** by the Glass or **\$20** by the Bottle!

WHITE SELECTIONS

Château Ste. Michelle Riesling, Washington
Sycamore Lane White Zinfandel, California
Forest Ville Pinot Grigio, California
Barefoot Chardonnay, California

RED SELECTIONS

Penfolds Koonunga Hills Shiraz, S. Australia
Mirrasou Pinot Noir, California
Zuccolo Cabernet Sauvignon, Italy
Barefoot Cabernet Sauvignon, California

\$4.95 APPETIZERS

Rhode Island Calamari
With Peppers and Marinara

Coconut Shrimp
Thai Chili Dipping Sauce

Corn and Crab Fritters
With Chipotle Remoulade

Duck Pot Stickers
With Peanut and Ginger Soy Dipping Sauce

Apalachicola Oysters
4 each, on the Half Shell

Steamed Black Mussels
In White Wine and Garlic Broth

Shrimp Tempura
Thai Chili Dipping Sauce

\$19.95 ENTRÉE SELECTIONS

*All Entrees are Served with Choice of
House, Caesar Salad or a Cup of Soup du Jour!*

Cashew Crusted Tilapia
With Jamaican Rum Butter

Gulf Shrimp and Bay Scallop Fettuccine
Shrimp & Scallops on Alfredo Cream Sauce

Cedar Roasted Atlantic Salmon
With Northwest Berry Sauce

9oz Top Sirloin
With Maitre d' Butter

Fried Jumbo Shrimp
with French Fries and Cole Slaw

Almond Crusted Trout
With Lemon Chive Butter

Complimentary Seasonal Sorbet!

OR TO TOP OFF A PERFECT EVENING ADD ONE OF THESE DESSERTS

Upside Down Apple Pie.....6.95
Traditional Key Lime Pie.....6.95
White Chocolate Cheesecake.....6.95

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