

Oysters on the Half Shell

Malpeque Oysters 9.90

(prince Edward Island, Canada)

Malaspina Oysters 9.70

(Vancouver Island, British Columbia)

Sunset Beach Oysters 9.90

(Mid Hood Canal, Washington)

Blue Point Oysters 9.60

(Narragansett Bay, Rhode Island)

Fanny Bay Oysters 10.05

(Baynes Sound, British Columbia)

Regular Sampler 10.15

(Chef's Selection of Six)

Regular Sampler 20.30

(Chef's Selection of Twelve)

Appetizers

Fried Cajun Calamari with Cocktail Sauce 7.90

Kung Pao Fried Gulf Oysters 6.55

Popcorn Rock Shrimp with Cajun Remoulade 8.50

Jumbo Prawn Cocktail 13.55

Roma Tomato Bruschetta with Roasted Garlic 4.90

Baked Brie Cheese with Roasted Garlic and Mango Chutney 8.55

Fresh Feta with Tomato Salad with Oregano 7.20

Golden Neck Clams Steamed with Garlic and White Wine Broth 9.85

Spicy Ahi Tuna Seared Rare with Cucumber Salad 10.90

Pan Fried Gulf Oysters 7.55

Sauteed Shrimp w/ Tomatoes, Ouzo and Feta Cheese 9.10

Jumbo Lump Crap Cakes w/ Tarter Sauce 10.35

Scallops on the Half Shell Baked with Caramelized Onions 9.20

Pancetta wrapped Shrimp w/ Thai B.B.Q. Sauce 11.95

Beer Battered Artichoke Hearts Fried with Lemon-Butter Sauce 6.90

Whitewater Mussels Steamed in Tomato and Fennel Broth 7.95

Fried Oysters Rockefeller Style 9.40

Soups, Salads and Sides

Corn and Seafood Chowder Cup 3.95 Bowl 4.95

Red Bean and Rice Soup Cup 3.20 Bowl 4.20

Seasonal Mixed Greens with Balsamic Vinaigrette and Endive 4.75

Mixed Greens with Blue Cheese and Glazed Walnuts 4.80

Dungeness Crab Louis Salad 15.90

Creamed Spinach with White Wine and Shallots 3.95

Caesar Salad with Hearts of Romaine and Shaved Parmesan 6.20

Dungeness Crab Louis and Bay Shrimp Salad 12.80

Louisiana Gulf Oyster Stew 6.95

Spinach Salad with Mango Garlic Dressing, Mushrooms and Eggs 6.10

Fresh Belgium Anchovies with mixed Greens 4.90

Cafe Meals and Sandwiches

Meatloaf Sandwich with Marsala Sauce and Coleslaw 6.90

Crab Cake Sandwich with Tarter Sauce and Coleslaw 11.75

Blackened Chicken Sandwich with Pepperjack and Fries 8.80

Seafood Chili with Black Beans and Bay Shrimp 7.95

Bacon, Lettuce and Tomato Sandwich on Toasted Sourdough 6.30

Smoked Salmon Club with Capers and Red Onions 10.95

Ling Cod Fish and Chips with Coleslaw and Tarter Sauce 11.90

Half-Pound Cheeseburger with French Fries 5.95

Seafood Entrees

Kung Pao Shrimp with Jasmine Rice 16.40

Prawn Scampi Sauteed with Linguine, Tomatoes, Garlic and Butter 19.95

Cajun Jambalaya with Shrimp and Andouille Sausage 17.80

Crawfish Etouffee 14.40

San Francisco Style Seafood Stew 18.75

McCormick & Schmick's Specialties

Kodiak Island Alaska Halibut 18.40

Grilled with a Lemon Risotto and Cucumber Salad

Tahitian Albacore 17.85

Sesame Crusted with a Honey Vanilla Glaze

Queensland Australia Swordfish 21.90

Grilled with a Red Curry Sauce and Three Bean Salad

Coconut Curried Shrimp 18.95

Sauteed Prawns with a Sweet Coconut Curry Sauce

Tillamook Oregon English Sole 16.80

Parmesan Crusted with Lemon and Capers

Seafood Lasagna 9.90

Baked with Scallops, Crab and Shrimp

B.C. Atlantic Stuffed Salmon 19.95

Stuffed with Dungeness Crab, Bay Shrimp and Brie cheese

Grande Isle Louisiana Catfish 16.10

Cornmeal Crusted with Cajun seasonings

Kona Hawaii Ahi Tuna 20.95

Grilled Very Rare with Charred Onions and Wasabi

B.C. Atlantic Salmon 17.65

Roasted on a Cedar Plank with Northwest Berry Sauce.

Seadrift Texas Blue Crab 19.80

Jumbo Lump Crab Cakes with Tarter Sauce

Fiji Island Mahi Mahi 18.65

Grilled with Watercress Sauce and Beet and Walnut Salad

George's Bank Sea Scallops 19.80

Potato Crusted with Lemon Butter Sauce

Kona Hawaii Striped Marlin 17.25

Blackened with Pico de Gallo

Louisiana Gulf Oysters 9.70

Fried with French Fries, Tarter Sauce and Coleslaw

Clear Springs Idaho Trout 14.95

Grilled with a Citrus Beurre Blanc

Pastas

Fettuccini with Scallops and Rock Shrimp in a Garlic Cream Sauce 13.25

Chicken Fettuccini Alfredo 9.20

Penne with Spicy Prawns, Shittake Mushrooms and Pea Shoots 16.95

Fettuccini Alfredo 7.20

Penne with Chicken, Shrimp and Sun Dried Tomatoes 11.95

Spaghetini with Roma Tomatoes, Garlic and Fresh Basil 7.90

Clams with Linguini and White Sauce 9.85

Fettuccini with Atlantic Salmon in Dill Cream Sauce 12.20

Linguini and Mussels with Tomatoes and Fennel Broth 9.85

Seafood Lasagna 9.90

Meat and Poultry

Meatloaf with Marsala Wine Sauce 8.90

Chicken Breast Picatta Style with Lemon and Capers 15.25

USDA Prime 14oz New York Strip with Tabasco Onions 23.90

USDA Prime 8oz Filet Grilled with a Brandy Peppercorn Sauce 22.95

Chicken Breast Grilled with Mushroom-Marsala Sauce 14.50

Australian Rack of Lamb 24.95