

# MCCORMICK & SCHMICK'S

## SEAFOOD RESTAURANT

WEDNESDAY, JUNE 16, 2004

### FRESH LIST

BRITISH COLUMBIA FANNY BAY OYSTERS	CRANBERRY ISLAND, MAINE LOBSTER	PEARL RIVER, MISSISSIPPI, CATFISH	HAWAIIAN ALBACORE TUNA
CAPE CANAVERAL, FL. BAY SCALLOPS	P.E.I. CANADA, BLACK MUSSELS	MOLOKAI CHANNEL, HAWAIIAN AHI	BAYNES SOUND, CITIERS CREEK OYSTERS
GOOSE POINT WA. OYSTERS	SNAKE RIVER, IDAHO, RAINBOW TROUT	BAJA CALIFORNIA, SPA SCALLOPS	PORTLAND MAINE, MONKFISH
ANTWERP, BELGIUM ANCHOVIES	LAKE SUPERIOR, WHITEFISH	BAYNES SOUND FANNY OYSTERS	NETARTS BAY, OREGON, PETRALE SOLE
BAJA CALIFORNIA YELLOWTAIL	P.E.I MALPEQUE OYSTERS	NEW ZEALAND, GREEN LIP MUSSELS	TUAMOTU, POLYNESIA SWORDFISH
B.C., ATLANTIC SALMON	SITKA SOUND, ALASKA, MALJUT	WASHINGTON, MANILA CLAMS	LONG ISLAND BLUE POINT OYSTERS
KETCHIKAN ALASKA, KING SALMON	OREGON KUMAMOTO OYSTERS	WASHINGTON, DUNGENESS CRAB	PIALOLO CHANNEL, HAWAII, SPEARFISH
PRUDHOE BAY ALASKA, CHARR	MIDWAY ISLAND, MAHI-MAHI	COSTA RICA, TILAPIA	P.E.I RASPBERRY POINT OYSTERS

### LUNCH ENTREES, SALADS AND SANDWICHES

ASK YOUR SERVER ABOUT OUR 45 MINUTE LUNCH GUARANTEE. MOST OF OUR SEAFOOD CAN BE SIMPLY GRILLED

Maine Lobster Enchiladas, Cheese, Rice and Black Beans ..... 17.95	Deep Fried Alaskan Cod Sandwich with French Fries ..... 9.
Tuna Melt, Cheddar Cheese, Tomato and French Fries ..... 8.90	Blaskened Catfish Tacos, Achiote Sauce, Black Beans, Rice, Salsa ..... 11.
Grilled Chicken Sandwich, Ortega Chili and Jack Cheese ..... 9.95	Turkey Croissant Sandwich with Soup or Salad ..... 8.
Spicy Cashew Shrimp, Snow Peas, Sticky Rice ..... 15.50	Traditional Cobb Salad with Turkey and Ham ..... 11.
Grilled Salmon Club with Potato Gaufrettes ..... 9.95	Nicoise Salad with Seared "Rare" Ahi Tuna ..... 13.
Wild King Salmon Penne Pasta, Wild Mushrooms and Pecans ..... 13.95	Asian Chicken Salad, Spicy Peanut Dressing, Napa Cabbage, Oranges 12.
Spaghettini Pomodoro, Roma Tomato, Roasted Garlic and Basil ..... 8.90	Fettucini, Bay Scallops, Rock Shrimp, Garlic Cream Sauce ..... 15.
Oregon Dungeness Crab and Bay Shrimp Louis Salad ..... 16.95	Crabcake Sandwich with French Fries ..... 13.
Spicy Seafood Stir-Fry, Sticky Rice ..... 9.75	McCormick & Schmick's Cheeseburger, French Fries ..... 6.
McCormick & Schmick's Seafood Cobb, Bay Shrimp, Bay Scallops .. 15.70	B.B.Q. Pork Sandwich, Onion Straws, Red Potato Salad, Cole Slaw .... 10.

### ON THE HALF SHELL

Newport Cup Oysters (East Passage, Rhode Island) ..... 11.65
Blue Point Oysters (Long Island, New York) ..... 12.95
Fanny Bay Oysters (Baynes Sound, British Columbia) ..... 11.95
Malpeque Oysters (Prince Edward Island, Canada) ..... 11.95
Kumamoto Oysters (Astoria, Oregon) ..... 11.95
Raspberry Point Oysters (Prince Edward Island, Canada) ..... 12.95
Small Sampler Oysters ..... 10.95
Large Sampler Oysters ..... 18.95

### APPETIZERS

Salmon and Smoked Shrimp Cakes Chipotle Ranch Dressing ..... 7.75
Steamed New Zealand Emerald Mussels, Tomato-Fennel Broth ..... 8.70
Bourbon Shrimp, Sautéed in Bourbon Chive Butter with Garlic Bread 6.95
P.E.I. (Black) Mussels, Sautéed, Coconut Milk, Red Curry Sauce ..... 7.95
Manila Clams, White Wine Garlic and Butter ..... 7.90
Rock Shrimp Popcorn, Remoulade Sauce, Cocktail Sauce ..... 9.75
Goose Point, Willapa Bay Washington Pan-Fried Oysters ..... 7.95
Deep Fried Calamari with Trio of Sauces ..... 9.95
Seared "Rare" Ahi Tuna, Wasabi, Asian Cucumber Salad ..... 10.85
Prawn (4) Cocktail, Cocktail Sauce ..... 12.95
Dungeness Crab and Oregon Bay Shrimp Cakes ..... 10.95
Coconut Shrimp, Spicy Orange Marmalade Sauce, Tropical Salsa ..... 8.90

### SOUPS AND SALADS

Roasted Corn and Seafood Chowder ..... cup 3.95..bowl..4.75
Minestrone Soup ..... cup 3.95..bowl..4.75
Seafood Chili, Grated Cheese, Sour Cream ..... 6.95
French Onion Soup Fresh Grated Parmesan and Swiss Cheese ..... 6.25
Willapa Bay Oregon, Oyster Stew, Garlic Bread ..... 6.95
Spinach Salad, Spiced Pecans, Strawberries, Pickled Onions ..... 4.90
Cesar Salad, Belgium Anchovies ..... 5.95. with Chicken .. 8.90
Mixed Greens with Blue Cheese and Candied Walnuts ..... 5.95
Live Butter Lettuce, Bell Pepper Confetti, Tomato, Ranch Dressing .... 6.95

### MEAT AND POULTRY

Pork Chop, Garlic Mashed Potatoes, Oregon Berry Sauce ..... 16.95
USDA Prime Top Sirloin Steak, Garlic Mashed Potatoes ..... 19.90
USDA Prime 8oz. Filet, Garlic Mashed Potatoes ..... 26.90
Roasted Chicken Piccata, Sundried Tomato, Capers Butter Sauce ..... 15.90
Ribeye Steak Blackened, Garlic Mashed Potatoes ..... 18.75
USDA Prime 14oz. N.Y. Steak, Garlic Mashed Potatoes ..... 26.95

Wild Oregon Troll "King Salmon"  
Newport, Oregon  
Fishing Vessel, "Two Sisters"

### SEAFOOD SPECIALTIES

Hebi, (Spearfish), Palolo Channel, Hawaii Seared Rare, Lemon-Pepper Pappardelli, Pesto Cream ..... 18.
Bluenose Seabass Three King's Island, New Zealand Grilled, Three Butter Sauce and Mashed Potatoes ..... 19.
Arctic Charr Prudhoe Bay, Alaska Griddled Potato Cake, Shiitake and Asparagus Sauté ..... 18.
Tilapia Puerto Limon, Costa Rica Cashew Nut Crusted, Rum Butter Sauce, Bell Pepper Confetti ..... 16.
Mahi-Mahi Midway Island, Midway Atoll Seared with Coconut, Tropical Fruit Salsa ..... 18.
Catfish Pearl River, Mississippi Cornmeal Crusted, Sautéed Greens, Black-Eyed Peas ..... 16.
Ahi Tuna Molokai Channel, Hawaii Seared Rare, Nori Roll, Asian Cucumber Salad ..... 21.
Atlantic Salmon British Columbia, Canada Roasted on Cedar Plank, Oregon Berry Sauce ..... 18.
Diver Scallops Cabo San Lucas, Mexico Bacon-Wrapped, Wild Mushrooms, Red Pepper Coulis ..... 20.
Monkfish Portland, Maine Pan Seared, Tomato Fennel Broth, Garlic Mashed Potato ..... 18.
Halibut Sitka Sound, Alaska Seared, Sautéed Apples, Bacon, Red Onion, Red Potatoes ..... 20.
Whitefish Lake Superior, Canada Garlic Herb Crusted, Confetti Rice, Citrus Beurre Blanc ..... 17.

### FROM THE GRILL

Albacore Stir-Fry Vegetables, Sticky Rice, Teriyaki Glaze ..... 17
Atlantic Salmon Beurre Blanc Sauce, Rice and Vegetables ..... 13
Rainbow Trout Sautéed Shrimp, Green Onions, White Wine ..... 19
Yellowtail Chipotle Aioli, Confetti Rice ..... 12
Halibut Shiitake Mushroom Sauce, Asparagus, Mashed Potatoes ..... 21
Mixed Grill Halibut, Salmon, Crab-Shrimp Cake ..... 19
Jake's Cut Swordfish Sun-Dried Tomato Butter ..... 23

### MCCORMICK & SCHMICK'S CLASSICS

Newcastle Brown Ale Battered Fish and Chips French Fries, Tartar Sauce, Cole Slaw ..... 10
Maine Lobster 1/2 Maine Lobster Stuffed, Brie Cheese, Crab, Bay Shrimp ..... 19
Petrale Sole Astoria, Oregon Parmesan Crusted with Lemon Capers Beurre Blanc ..... 18
Wild Troll King Salmon Newport, Oregon Creamy, Shrimp, Spinach Risotto, Asparagus, Shiitake Mushroom 26
Jumbo Tiger Shrimp Linguini, Red Chili Flakes, Pomodoro Sauce, Basil ..... 19
Wild Troll King Salmon Newport, Oregon Stuffed, Crab, Shrimp, Brie Cheese, Sautéed Vegetables ..... 24
Dungeness Crab and Shrimp Cake Orange Horseradish Marmalade, Garlic Mashed Potatoes ..... 18
Washington Yearling Pan-Fried Oysters Tartar Sauce and French Fries ..... 14