

MCCORMICK & SCHMICK'S

SEAFOOD RESTAURANT

WEDNESDAY LUNCH, JANUARY 30, 2002

FRESH LIST

BRITISH COLUMBIA KING SALMON
HAWAIIAN YELLOWFIN TUNA
HAWAIIAN OPAKA PAKA
COSTA RICA MAHI MAHI
COSTA RICA TILAPIA
CANADIAN ATLANTIC SALMON
CHILEAN SEA BASS
MAINE LOBSTER
ALABAMA CATFISH

MASSACHUSETTS COD
POINT JUDITH BLUEFISH
POINT JUDITH SQUID
MASSACHUSETTS MONKFISH
MASSACHUSETTS LEMON SOLE
NEW ZEALAND SWORDFISH
FLORIDA ROCK SHRIMP
BAJA CAPE BAY SCALLOPS

NANTUCKET BAY SCALLOPS
GEORGES BANK SEA SCALLOPS
MASSACHUSETTS STEAMER CLAMS
MASSACHUSETTS LITTLENECK CLAMS
MASSACHUSETTS TOPNECK CLAMS
MASSACHUSETTS CHERRYSTONE CLAMS
MAINE MAHOGANY CLAMS
PRINCE EDWARD ISLAND MUSSELS

WASHINGTON WILLAPA BAY OYSTERS
WASHINGTON JUDD COVE OYSTERS
WASHINGTON OLYMPIA OYSTERS
CALIFORNIA KUMAMOTO OYSTERS
BRITISH COLUMBIA FANNY BAY OYSTERS
MARTHA'S VINEYARD OYSTERS
BRITISH COLUMBIA IMPERIAL EAGLE OYSTERS
NOVA SCOTIA CAPE BRETON OYSTERS
NOVA SCOTIA WALLACE BAY OYSTERS

~ MOST ITEMS MAY BE GRILLED SIMPLY WITH LEMON BUTTER ~

APPETIZERS

Fresh Fried Calamari with a Trio of Dipping Sauces	8.90
Half Pound Peel and Eat Shrimp (<i>Baltimore Style</i>)	7.75
Italian Bruschetta on Grilled Sourdough	4.90
Mussels Steamed in White Wine with Garlic, Tomatoes and Butter	7.45
Popcorn Rock Shrimp with Sherry Mayo and Horseradish-Marmalade ..	9.90
Pan Fried Oysters with Tartar Sauce	7.95
Massachusetts Steamer Clams in White Wine and Herbs	10.70
Lump Crab Cake with Tartar Sauce	12.95
Salmon Gravlax with Bri�che and Dill Sour Cream	9.40
Seared Rare Ahi Tuna with Pickled Ginger, Wasabi and Soy *	8.95
Quesadilla with Bay Shrimp, Pepperjack, Sour Cream and Salsa	6.90
Maryland Style Crab and Artichoke Dip with Pita Crisps	12.85
Oysters Rockefeller finished with Pernod	9.20

FROM THE RAW BAR *

Jumbo Gulf Shrimp Cocktail (<i>Galveston Island, Texas</i>)	EACH 2.95
Olympia Oysters (<i>Olympic Peninsula, Totten Inlet, Washington</i>)*	9.90
Fanny Bay Oysters (<i>Baynes Sound, Vancouver, British Columbia</i>)* ..	10.45
Cape Breton Oysters (<i>Nova Scotia, Canada</i>)*	9.90
Kumamoto Oysters (<i>Humboldt Bay, California</i>)*	10.65
Wallace Bay Oysters (<i>Wallace Bay, Nova Scotia, Canada</i>)*	10.40
Judd Cove Oysters (<i>Orcas Island, Puget Sound, Washington</i>)*	11.25
Martha's Vineyard Oysters (<i>Vineyard Haven, Massachusetts</i>)*	10.90
Imperial Eagle Oysters (<i>Vancouver, British Columbia, Canada</i>)* ..	10.65
Littleneck Clams (<i>Buzzard's Bay, Massachusetts</i>)*	7.80
CherryStone Clams (<i>Buzzard's Bay, Massachusetts</i>)*	8.75
Combination Plate (<i>One each of the top six oysters & a clam</i>)*	11.20
Large Combination (<i>Two each of the top six oysters & clams</i>)*	19.25
TRY ANY OYSTER OR CLAM BY THE SINGLE PIECE	1.90

SOUPS AND SALAD

McCormick & Schmick's Fresh Clam Chowder	2.95	3.95
Crab Bisque	2.50	3.50
Traditional Oyster Stew with Garlic Bread		6.65
Mixed Greens with Glazed Walnuts & Vermont Blue Cheese		3.90
Mixed Field Greens with Balsamic Vinaigrette		2.95
Traditional C�sar Salad		4.20
Iceberg Salad with Blue Cheese Dressing		4.75
Baby Spinach with Bacon, Egg and Honey Mustard Dressing		3.90

ENTR E SALADS

Classic C�sar Salad	6.75
<i>with Grilled to Order Chicken</i>	8.60
<i>with Oregon Bay Shrimp</i>	10.95
Grilled Calamari Salad	
<i>Mango Citrus Vinaigrette, Jicama and Mixed Greens</i>	8.90
Traditional Blue Crab and Bay Shrimp Louis	
<i>Cucumber, Tomato, Olives, Egg and 1000 Island Dressing</i>	13.85
Greek Chicken Salad	
<i>Baby Spinach, Greek Feta, Olives, Cucumber and Vinaigrette</i>	8.70
Seared Rare Yellowfin Tuna and Shiso Salad*	
<i>with Shiso Leaf-Daikon Slaw and Mustard Vinaigrette</i>	12.95
Tortilla Chicken Salad	
<i>Blackened with Mixed Greens and Lime-Cilantro Vinaigrette</i>	9.80
Sesame Crusted Tilapia Salad	
<i>Served Over Mixed Greens with Garden Vegetables</i>	12.95
McCormick's Seafood Cobb	
<i>Lump Crab, Shrimp, Scallops, Bacon and Vermont Blue</i>	13.90

*Consuming raw or undercooked seafood or shellfish may increase your risk of foodborne illness

SANDWICHES

Open Face Tuna Melt with Cheddar and Pepperjack Cheese	8.75
Beer Battered Cod Sandwich with Tartar Sauce	9.80
Meatloaf and Cheddar on Sourdough with Grilled Onions	7.85
Cheeseburger with Fries	5.90
Maine Lobster Roll with French Fries and Cole Slaw	15.45
Grilled Chicken with Boursin Cheese	7.90
Lump Crab Cake Sandwich with Tartar Sauce	13.65
Grilled Salmon Club on Bri�che with House Made Potato Chips	9.90
Portabello and Fresh Mozzarella with Sun Dried Tomato Pesto	7.85

LUNCH ENTR ES

Cajun Linguine with Shrimp	
<i>Louisiana Style Tomato Sauce and Tiger Shrimp</i>	10.20
Seafood Shepherd's Pie	
<i>Seafood Medallions in a Sherry Lobster Sauce</i>	7.95
Fried Shrimp Platter	
<i>Deep Fried with French Fries and Cole Slaw</i>	10.90
Cod Fish and Chips BOSTON, MASSACHUSETTS	
<i>Beer Battered with French Fries and Cole Slaw</i>	12.85
Seafood Stew	
<i>Rich Tomato Broth with Calamari, Mussels, Crawfish,</i>	
<i>Seafood Medallions and Garlic Toast</i>	9.80
Atlantic Salmon NOVA SCOTIA, CANADA	
<i>Stuffed with Dungeness Crab, Oregon Bay Shrimp and Brie</i>	13.95
Traditional Meatloaf	
<i>Mashed Potatoes and Hot Fanny Gravy</i>	7.60
Cod and Tomato BOSTON, MASSACHUSETTS	
<i>Braised with Bell Peppers, Spanish Onion and Tomato</i>	10.95

PASSION IS REWARDED IN FEBRUARY !!
FOOTBALL - 1ST ANNUAL SUPER BOWL BASH
ROMANCE - VALENTINE'S DAY

SEAFOOD SPECIALTIES

Bluefish CAPE MAY, NEW JERSEY	
<i>Grilled with "Stark Street" Sauce</i>	8.20
Salmon Penne BAY OF FUNDY, CANADA	
<i>Shiitake Mushrooms and Toasted Hazelnuts</i>	8.85
Cod BOSTON, MASSACHUSETTS	
<i>Traditionally Baked with Seasoned Bread Crumbs</i>	9.60
Fettucine with Rock Shrimp and Bay Scallops	
<i>Tossed in Garlic Parmesan Cream Sauce</i>	12.25
Louisiana Catfish MOBILE, ALABAMA	
<i>with Linguica, Rock Shrimp in a Cajun Cream Sauce</i>	8.90
Mahi Mahi QUEPOS, COSTA RICA	
<i>Pan Seared with Stir Fry Vegetables and Jasmine Rice</i>	10.85
Shrimp Stirfry	
<i>Black Tiger Shrimp with Asian Style Vegetables</i>	9.80
Lemon Sole GEORGE'S BANK, MASSACHUSETTS	
<i>Parmesan Crusted with Lemon Caper Butter</i>	9.95
Atlantic Salmon BAY OF FUNDY, CANADA	
<i>Grilled with Northwest Berry Sauce</i>	8.90
Shrimp and Scallop Jambalaya	
<i>Louisiana Style with Peppers, Onions, Tomatoes over Rice</i>	12.25
Monkfish BOSTON, MASSACHUSETTS	
<i>Saut�ed with Mushrooms, Lobster Newburg Sauce</i>	9.90

~ North Market Building Faneuil Hall Marketplace Boston, Massachusetts (617) 720-5522 ~

WINES BY THE GLASS

	Glass/Bottle		Glass /Bottle
Sparkling, Indigo Hills, Brut, NV	5.75/21.00	White Zinfandel, Beringer, California, '00	5.15/18.00
Pinot Grigio, Barone, Italy, '00	5.65/19.00	Pinot Noir, La Vis, Trentino, Italy, '00	7.25/27.00
Riesling, Chateau St. Michelle, Columbia Valley, WA, '00 ...	6.95/26.00	Merlot, Fetzer, Eagle Peak, California, '99	7.95/29.00
Sauvignon Blanc, Geyser Peak, California, '00	7.75/29.00	Merlot, Lindemans, 'Bin 40', Austrailia, '00	7.15/27.00
Chardonnay, Columbia Crest, Washington '99	6.95/26.00	Cabernet Sauvignon, Laurel Glen, 'Terra Rosa', Argentina, '99	6.95/26.00
Chardonnay, Coastal Ridge, California, '99	5.95/21.00	Shiraz, Daekin Estates, Australia, '00	7.65/28.00
Chardonnay, Bonterra, Mendocino County, '99	8.75/35.00		

Champagne and Sparkling Wines

Mumm, Napa Cuvee, Blanc de Noirs, Napa Valley, NV	45.00
Moët & Chandon 'White Star', France, NV	78.00
Argyle, Oregon, Blanc de Blancs, '96	55.00
Chandon, 'Brut Fresco', Argentina, NV	32.00
Dom Perignon, Brut, France, '92/93	160.00

Sauvignon Blanc

Sancerre, Alphonse Mellot, Domaine La Moussiere, France, '00	40.00
Sauvignon Blanc, Carmenet, California, '00	35.00
Sauvignon Blanc, Shaw & Smith, South Australia, '01	44.00
Sauvignon Blanc, Goldwater, Marlborough, New Zealand, '00	47.00
Sauvignon Blanc, St. Suprey, Napa Valley, '00	39.00

Exceptional Whites

Riesling, Dr. Loosen, Germany, '00	26.00
Vouvrey, Chateau de Montfort, France, '00	27.00
Muscadet, Domaine de la Batardiere, Sur Lie, France, '00	22.00
Albarino, Torre Fornelos, Galicia, Spain, '99	34.00
Semillon/Chardonnay, Penfolds, Koonunga Hill, Australia, '00	24.00
Meritage, Langtry, Guenoc Valley, '99	56.00
Viognier, Hogue, Columbia Valley, '00	33.00
Marsanne, Chateau Tahbilk, Australia, '98	29.00
Gewurztraminer, Trimbach, Alsace, France, '99	39.00

Pinot Gris

Pinot Gris, King Estate, Oregon, '99	35.00
Pinot Gris, Trimbach, 'Reserve Personelle', Alsace, France, '97	65.00
Pinot Grigio, Livio Felluga, Italy, '99	44.00
Pinot Grigio, Mezza Corona, Italy, '00	22.00

Chardonnay

Chardonnay, BV, Carneros, Napa Valley, '99	37.00
Chardonnay, Clos Du Bois, 'Flintwood', Dry Creek Valley, '98	48.00
Chardonnay, Westport Rivers, Westport, MA,	36.00
Chardonnay, Sanford, Santa Barbara County, '99	44.00
Chardonnay, Sonoma-Cutrer, Russian River Ranches, '00	42.00
Chardonnay, Rosemount Estate, Australia, '00	25.00
Chardonnay, Cakebread Cellars, Napa Valley, '00	69.00
Chardonnay, Chateau St. Jean, Sonoma County, '00	28.00
Chardonnay, Chalone Vineyard, Monterey County, '99	72.00
Chardonnay, Montes Alpha, Curico Valley, Chile '99	42.00
Chardonnay, Echelon, Central Coast, California, '00	27.00
Chardonnay, Edna Valley, California, '00	43.00
Chardonnay, M. Trinchero, 'Mario's Reserve', Napa Valley, '99	54.00
Chardonnay, Chateau Ste. Michelle, Columbia Valley, WA '99	30.00
White Burgundy, Joseph Drouhin, Puligny-Montrachet, France, '99	88.00

Pinot Noir and Gamay

Pinot Noir, Villa Mt. Eden, Coastal, California, '99	27.00
Burgundy, Gramont, Savigny Les Beaune 1er Cru, France '96	62.00
Pinot Noir, Bethel Heights, Willamette Valley, '99	56.00
Pinot Noir, Erath, Willamette Valley, '00	33.00
Beaujolais, Louis Jadot, France, 00	24.00

Exceptional Reds

Sangiovese, Atlas Peak, Napa Valley, '99	34.00
Chianti Classico, Gabbiano, Italy, '99	28.00
Mourvedre, Jade Mountain, California, '98	45.00
Rosso di Montalcino, Siro Pacenti, Italy, '98	24.00
Tempranillo, Condado de Haza, Spain, '98	42.00
Malbec, Catena, Lunlunta Vineyards, Argentina, '99	49.00
Chateauneuf du Pape, M. Chapoutier, France, '99	90.00
Cotes du Rhone, Laurent Brusset, France, '00	23.00

Syrah, Shiraz and Blends

Shiraz, Pikes, Claire Valley, Australia, '99	49.00
Grenache/Shiraz, Hill of Content, Australia, '00	35.00
Syrah, Echelon, California, '99	39.00
Syrah, Duxoup, Dry Creek Valley, '99	43.00

Zinfandel

Zinfandel, Cline, Sonoma, '99	28.00
Zinfandel, Ravenswood, 'Big River', Sonoma County, '97	89.00
Zinfandel, Eos, Paso Robles, '99	42.00
Zinfandel, Rancho Zabaco, Sonoma County, '99	24.00

Merlot

Merlot, Montes Alpha, Chile, '97	51.00
Merlot, Canoe Ridge, Columbia Valley, WA, '98	62.00
Merlot, J. Lohr, 'Los Osos', California, '98	39.00
Merlot, Sterling, Napa Valley, '99	55.00
Merlot, Clos Du Bois, Sonoma County, '99	45.00

Cabernet Sauvignon and Blends

Cabernet Sauvignon, Washington Hills, Columbia Valley, WA, '98	29.00
Cabernet Sauvignon, Beringer, 'Knights Valley', Napa Valley, '98	49.00
Cabernet Sauvignon, Sequoia Grove, Napa Valley, '98	64.00
Cabernet Sauvignon/Merlot, Brampton, South Africa, '99	35.00
Cabernet Sauvignon, Carmenet, 'Dynamite,' North Coast, '99	54.00
Cabernet Sauvignon, Opus One, Napa Valley, '95	205.00
Cabernet Sauvignon/Shiraz, Penfolds, Bin 389, Australia, '98	55.00
Bordeaux, Chateau Bernadotte, Haut-Medoc, France, '98	49.00

MANAGER'S SPECIAL SELECTION

Riesling, Pikes, Clare Valley, Australia, '01

39.00

Crisp and fresh with wonderful citrus and mineral flavors, this lively wine pairs perfectly with oysters, shellfish and grilled fish..

Merlot, Marcelina Vineyards, Napa Valley '99

43.00

A merlot for Cabernet lovers, the fruit in this rich wine was sourced from hillside vineyards in Northern Napa Valley. Aged twelve months in American oak, the resulting wine is dense and harmonious with dark berry flavors and notes of mint and smoke on the finish.

HALF BOTTLES

Pinot Grigio, Santa Margherita, Italy '00	24.00
Sancerre, Lucien Crochet, 'La Croixlu Roy', France, '99	27.00
Chablis, Joseph Drouhin, France, '99	19.00
Chardonnay, "La Crema", California, '99	24.00
Moscato d'Asti, Michel Chairlo, Italy, 99	26.00
Champagne, Veuve Clicquot, France, NV,	38.00
Pinot Noir, Erath, Vintage Select, Willamette Valley, '99	28.00
Merlot, Wild Horse, '99	22.00
Barbera d'Alba, Vajra, Italy '97	20.00
Bordeaux, J. P. Moueix, St. Emillon, France '98	25.00