



McCormick & Schmick's

Menu Prices — October 24, 2026

McCormick & Schmick's menu with prices in United States, updated July 2025: 200 items across 23 categories, prices from \$4.17 to \$148.50.

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McCormick & Schmick's Menu with Prices (United States)

McCormick & Schmick's menu with prices in United States, updated July 2025: 200 items across 23 categories, prices from \$4.17 to \$148.50. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/mccormick-schmicks

Menu categories: Appetizers · Soups · Salads · Handhelds · Entrées · Signature Sides · Desserts · Kids Menu · Beverages · Home Family Pack · Perfect for Sharing · Soups & Salads · Signature Fish · Seafood Specialties · Mixed Grill Selections · Steaks & Specialty Meats · Bowls & Greens · Mains · Butcher's Specialties · Dessert · Picked for you · Soups · Shareables

Appetizers

ITEM	PRICE
Shrimp Kisses Pepper Jack Cheese / Bacon Wrapped / Fire Roasted Corn Salsa.	\$17.60
Calamari "Fritto Misto" Roasted Tomato Sauce / Parmesan Cheese.	\$18.15
Jumbo Shrimp Cocktail Cocktail sauce / horseradish. This item can be prepared gluten sensitive.	\$18.70
Lump Crab Cake Tarter sauce.	\$22.00
Seared Ahi Tuna Appetizer Pickled Lipstick Peppers / Avocado Cilantro / Lime Aioli.	\$18.70

Soups

ITEM	PRICE
New England Clam Chowder Potato, bacon, clams.	\$8.80
Maine Lobster Bisque Garlic croutons, sherry butter.	\$11.55

Salads

ITEM	PRICE
Hearts of Romaine Caesar Salad Garlic Croutons / Parmesan Cheese (Optional Upgrade Salmon/Chicken/Grilled Shrimp)	\$13.20
Wedge Salad Bacon / blue cheese crumbles / diced tomatoes. This item can be prepared gluten sensitive.	\$13.20
Walnut Mixed Greens Candied walnuts / blue cheese crumbles / balsamic vinaigrette (optional upgrade salmon/chicken/grilled shrimp. This item...	\$12.10

Handhelds

ITEM	PRICE
American Kobe Style Burger Roasted Red Pepper / Bacon / Swiss Cheese.	\$23.10
Blackened Cobia Tacos Cilantro Aioli / Southwest Jicama Slaw.	\$19.69
McCormick's Cheeseburger Cheddar cheese, lettuce, tomato, onion, French fries.	\$17.49

ITEM	PRICE
Grilled Chicken Sandwich Bacon, roasted red peppers, swiss cheese, french fries.	\$17.49
Crispy Fish Tacos Avacado cilantro aioli, southwest jicama slaw, pico de gallo, corn salsa, french fries.	\$17.05
Crispy Cod Sandwich Tartar Sauce / Fries.	\$16.50

Entrées

ITEM	PRICE
Bone-In Ribeye (20 Oz.) Chefs Seasonal Vegetables / Roasted Potatoes / Steak Butter.	\$60.50
Cedar Plank Salmon Chefs seasonal vegetables / roasted potatoes. This item can be prepared gluten sensitive.	\$28.60
Crab and Shrimp Stuffed Salmon Crab Meat and Shrimp/ Brie Cheese/ Artichoke Hearts and Sundried Tomatoes/ served with Mashed Potatoes and Seasonal Vege...	\$36.30
Open Blue Cobia with Scampi Shrimp Simply Grilled / Scampi Shrimp / Seasonal Vegetables / Mashed Potatoes.	\$36.30
Seared Ahi Tuna Entree Hawaiian Bigeye Ahi Tuna / Seared Rare / Sesame Cucumber Salad / Sticky Rice.	\$33.00
Shrimp Scampi Scampi style shrimp pasta.	\$27.50
Pan Seared Chilean Sea Bass Chef's seasonal vegetables and roasted potatoes.	\$39.60
Grilled Shrimp Entree Chefs seasonal vegetables, roasted potatoes.	\$27.50
Fish and Chips Beer battered, chesapeake fries, tartar sauce.	\$26.40
Buttermilk Fried Shrimp (7 each) Chesapeake Fries / Cocktail Sauce	\$27.50
Twin Lobster Tails Chefs Seasonal Vegetables / Roasted Potatoes	\$46.20
Center Cut Filet Mignon 6 oz. Chefs Seasonal Vegetables / Roasted Potatoes / Steak Butter	\$42.90
Center Cut Filet Mignon 8 oz. Chefs Seasonal Vegetables / Roasted Potatoes / Steak Butter	\$48.40
U.S.D.A Chocie New York Strip 13 oz. Chefs Seasonal Vegetables / Roasted Potatoes / Steak Butter	\$48.40
Ribeye Center Cut 13 oz. Chefs Seasonal Vegetables / Roasted Potatoes / Steak Butter	\$48.40
Herb Grilled Chicken Chefs Seasonal Vegetables / Roasted Potatoes	\$29.15

Signature Sides

ITEM	PRICE
Chef's Seasonal Vegetables	\$9.35

ITEM	PRICE
Roasted Potatoes	\$9.35
French Fries	\$5.50
Lobster Tail (4 oz.)	\$18.15
Grilled Asparagus	\$10.45
Truffle Fries	\$7.70
Side of Mashed Potatoes	\$5.50
Side of Lobster Mashed Potatoes	\$15.40

Desserts

ITEM	PRICE
Chocolate Silk Pie	\$11.00
Upside down Candied Walnut Apple Pie	\$11.00
Seasonal Cheesecake	\$11.00
Chef selection	

Kids Menu

ITEM	PRICE
Kids Spaghetti	\$7.70
Marinara Sauce / Parmesan	
Kids Chicken Tenders	\$8.80
French Fries / Ranch	
Kids Mac and Cheese	\$7.70
Parmesan Cheese.	

Beverages

ITEM	PRICE
Fountain Drink	\$4.17
20 oz.	
Iced Tea	\$4.17
20 oz.	
Coffee	\$4.17
20 oz.	

Home Family Pack

ITEM	PRICE
To Go Family Pack	\$148.50
Served with your choice of (4) proteins, walnut mixed green salad or Caesar salad, seasonal vegetables, mashed potatoes...	

Perfect for Sharing

ITEM	PRICE
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Lump Crab Cake Fire roasted corn salsa, lemon butter.	\$18.70
Shrimp Kisses Pepper jack cheese, bacon wrapped, fire roasted corn salsa, onion strings.	\$16.28
Dungeness Crab and Shrimp Cake Fire roasted corn salsa, lemon butter.	\$18.70
Calamari "Fritto Misto" Roasted tomato sauce, cilantro jalapeño aioli.	\$16.28
Chilled Jumbo Shrimp Cocktail Cocktail sauce / horseradish. This item can be prepared gluten sensitive.	\$17.93
Coconut Shrimp Orange horseradish marmalade, tropical fruit salsa.	\$14.30

Soups & Salads

ITEM	PRICE
Clam Chowder Potato, bacon, clams.	\$7.48
10 Greens Chopped Salad Bacon, blue cheese, tomatoes, green olives.	\$9.79
Maine Lobster Bisque Garlic croutons, sherry butter.	\$9.90
Hearts of Romaine Caesar Salad Garlic croutons, Parmesan cheese.	\$10.78
Iceberg Wedge Bacon / blue cheese crumbles / diced tomatoes. This item can be prepared gluten sensitive.	\$9.57
Walnut Mixed Greens Candied walnuts / blue cheese crumbles / balsamic vinaigrette (optional upgrade salmon/chicken/grilled shrimp. This item...	\$9.79
Caesar Salad with Lean Protein Garlic croutons, Parmesan cheese, chicken.	\$18.15
Chopped Salads with Grilled Lean Protein Bacon, blue cheese, tomatoes, Parmesan cheese, balsamic vinaigrette, chicken.	\$18.15
Lobster Cobb Tower Tarragon ranch, blue cheese crumbles, bacon, avocado, diced tomato.	\$29.48

Signature Fish

ITEM	PRICE
Simply Grilled Cobia Roasted baby vegetables.	\$35.20
Simply Grilled Sixty South Salmon Roasted baby vegetables.	\$36.30
Simply Grilled Chilean Sea Bass Roasted baby vegetables.	\$46.20
Crab and Shrimp Stuffed Salmon Crab, shrimp, Brie, mashed potatoes, seasonal vegetables.	\$36.30

Seafood Specialties

ITEM	PRICE
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Craft Beer Battered Fish and Chips	\$25.08
Beer battered, chesapeake fries, cole slaw, tartar sauce.	
Chesapeake Buttermilk Fried Shrimp	\$26.18
Chesapeake fries, cole slaw, cocktail sauce.	
Crab Stuffed Shrimp	\$34.10
Shrimp and crab stuffing, red pepper white cheddar mash, seasonal vegetables.	
Seared Sea Scallops with Potato Hash	\$37.95
Tomato pesto, crab potato hash, sautéed spinach, lemon butter.	
Seared Sea Scallops with Avocado	\$37.95
Roasted corn hash, tuscan kale, bacon, avocado cilantro lime puree.	
Lump Crab Cake with Orzo	\$38.50
Lemon butter, fire roasted corn salsa, seasonal orzo, seasonal vegetables.	
Lump Crab Cake with Fries	\$38.50
Chesapeake fries, cole slaw, tartar sauce.	
Dungeness Crab and Bay Shrimp Cake with Fries	\$38.50
Chesapeake fries, cole slaw, tartar sauce.	
Dungeness Crab and Bay Shrimp Cake with Orzo	\$38.50
Lemon butter, fire roasted corn salsa, seasonal orzo, seasonal vegetables.	
Salmon Pesto Rigatoni	\$21.78
Asparagus, mushrooms, artichokes, pesto cream sauce.	
Classic Shrimp Scampi	\$28.60
Linguine, garlic, white wine, fresh herbs.	

Mixed Grill Selections

ITEM	PRICE
McCormick's Seafood Trio	\$36.85
Grilled shrimp, stuffed shrimp, grilled salmon, red pepper white cheddar mashed potatoes, seasonal vegetables.	
Ultimate Mixed Grill	\$43.45
Stuffed shrimp, grilled shrimp, crab cake, grilled salmon, red pepper white cheddar mashed potatoes, seasonal vegetables...	
Filet and Stuffed Shrimp	\$45.10
6 oz. filet mignon, garlic rosemary butter, crab stuffed shrimp, seasonal vegetables.	

Steaks & Specialty Meats

ITEM	PRICE
Center Cut Filet Mignon	\$37.18
Seasonal vegetables, garlic rosemary butter.	
U.S.D.A. Choice New York Strip	\$45.65
Seasonal vegetables, garlic rosemary butter.	
Dry Rubbed Black Angus Ribeye Steak (Bone-In)	\$53.68
20 oz. bone-in, roasted baby vegetables, steak butter, salsa verde.	
Dry Rubbed Black Angus Ribeye Steak (Center Cut)	\$42.35
Center-cut, roasted baby vegetables, steak butter, salsa verde.	
Beef Medallions Bordelaise	\$31.90
Roasted mushroom, spinach sauté, bordelaise sauce.	
American Kobe Style Burger	\$20.90
Mushrooms, fontina cheese, red onion aioli, French fries.	

ITEM	PRICE
Blackened Chicken Fettuccine Pan roasted mushrooms, bell peppers, Cajun cream sauce.	\$20.90
Parmesan Crusted Chicken Lemon caper butter, linguini alfredo.	\$23.10
Signature Sides	
ITEM	PRICE
Grilled Asparagus Garlic rosemary butter.	\$10.45
Lobster Mashed Potatoes Sherry lobster cream.	\$13.75
Pan Roasted Wild Mushrooms Garlic rosemary butter, fresh herbs.	\$10.78
Mushroom Spinach Sauté White wine, shallots, garlic.	\$9.90
Blue Cheese and Onion Mash	\$8.80
Truffle Chive Mash	\$9.35
Red Pepper White Cheddar Mash	\$7.70
Desserts	
ITEM	PRICE
Upside Down Candied Walnut Apple Pie Baked twice with a candied walnut crust, warm caramel sauce.	\$11.00
Deep Dish Key Lime Pie Fresh key lime juice, cheesecake topping, graham cracker crumb crust, raspberry sauce, and blueberries.	\$10.45
Seasonal Cheesecake Chef selection.	\$10.45
Chocolate Silk Pie Rich and silky chocolate mousse pie, served with raspberry sauce and fresh seasonal berries.	\$9.90
Chocolate Bag Signature dessert - white chocolate mousse and fresh berries topped with whipped cream.	\$15.40
Bowls & Greens	
ITEM	PRICE
Yellowfin Ahi Tuna Poke Bowl Sticky Rice, Sesame Cucumber Salad, Marinated Daikon, Edamame, Chai Tea Infused Egg	\$26.95
Salmon Power Bowl Ancient Grains, Grilled Baby Romaine, Avocado, Seasonal Vegetables, Egg	\$27.83
Wagyu Steak Salad LN 4oz. Wagyu Top Sirloin Sliced, Iceberg Wedge, Heirloom Tomato, Candied Bacon, Radish, Gorgonzola, House Ranch	\$27.83
Hearts of Romaine Caesar Salad Parmigiano Reggiano, Croutons, Spanish Anchovy	\$13.53
Wedge Salad Candied Bacon, Gorgonzola, Heirloom Tomatoes, Pickled Mustard Seed, House Ranch	\$13.20

ITEM	PRICE
Walnut Mixed Greens Salad Candied Walnuts, Blue Cheese Crumbles, Balsamic Vinaigrette	\$11.55
Handhelds	
MandS Smash Burger Vine Ripe Tomatoes, Lettuce, Caramelized Onion, Cheddar & Fontina Cheese, Brioche Bun	\$19.03
Nashville Hot Chicken Sandwich Cole Slaw, House Made Pickles, Brioche Bun	\$19.03
Mains	
Shrimp Scampi LN Bucatini Pasta, Heirloom Cherry Tomatoes, Roasted Garlic, White Wine, Fresh Herbs	\$22.33
Blackened Chicken Fettuccine (Mains) Fire Roasted Peppers, Foraged Mushrooms, Black Pepper Fettuccine, Cajun Cream	\$21.23
Cedar Roasted Salmon LN Spice Crusted, Farro Risotto, Smoked Butternut Squash, Balsamic Brown Butter	\$26.40
Draft Beer Battered Fish and Chips LN (Mains) Beer Battered Cod, House Made Tartar, Cole Slaw, Seasoned Fries	\$20.13
Wagyu Steak Frites LN 4oz. Wagyu Top Sirloin Sliced, Shallot Confit, Sauce au Poivre, Truffle Fries	\$30.58
Butcher's Specialties	
Center Cut Filet Mignon 6 oz. Chefs Seasonal Vegetables, Mashed Potatoes, Steak Butter	\$43.45
Center Cut Filet Mignon 8 oz. Chefs Seasonal Vegetables, Mashed Potatoes, Steak Butter	\$50.05
Ribeye Center Cut 13 oz. (Butcher's Specialties) Chefs Seasonal Vegetables, Mashed Potatoes, Steak Butter	\$51.48
Bone-In Black Angus Dry Rubbed Ribeye 20 oz. Chefs Seasonal Vegetables, Mashed Potatoes, Steak Butter	\$63.80
U.S.D.A Chocie New York Strip 13 oz. Chefs Seasonal Vegetables, Mashed Potatoes, Steak Butter	\$52.80
Wagyu Steak Frites DN 8oz. Wagyu Top Sirloin Sliced, Shallot Confit, Sauce au Poivre, Truffle Fries	\$52.80
Herb Grilled Chicken Basil Pesto Gnocchi, Pancetta, Spring Peas	\$32.45
Signature Sides	
Grilled Asparagus	\$12.10
Truffle Mac and Cheese	\$11.55

ITEM	PRICE
Mashed Potatoes (Signature Sides)	\$12.10
Lobster Mashed Potatoes	\$15.40
Sautéed Spinach	\$12.10

Dessert

ITEM	PRICE
Basque Style Cheesecake Seasonally Inspired Rich and Creamy Crustless Cheesecake	\$13.20
Upside Down Candied Walnut Apple Pie Caramel Sauce	\$13.20
Chocolate Truffle Cake Flourless Chocolate Truffle Cake drizzled with Salted Caramel, Topped with whipped cream and Heath Bar Crunch	\$13.20

Kids Menu

ITEM	PRICE
Kids Mac and Cheese Parmesan Cheese	\$9.90
Kids Spaghetti Marinara Sauce, Parmesan Cheese	\$9.90
Kids Chicken Tenders French Fries, Ranch Dressing	\$11.00

Beverages

ITEM	PRICE
Iced Tea	\$5.27
Fountain Drink 20 oz.	\$5.27
Coffee	\$4.99
Fresh Squeezed Lemonade	\$6.60
Arnold Palmer	\$6.60

Picked for you

ITEM	PRICE
Mashed Potatoes	\$12.10
Maine Lobster Bisque (Bowl) Sherry Cream	\$16.50
Blackened Chicken Fettuccine Fire Roasted Peppers, Foraged Mushrooms, Black Pepper Fettuccine, Cajun Cream	\$21.23
Draft Beer Battered Fish and Chips LN Beer Battered Cod, House Made Tartar, Cole Slaw, Seasoned Fries	\$20.13
Ribeye Center Cut 13 oz. Chefs Seasonal Vegetables, Mashed Potatoes, Steak Butter	\$51.48

Soups

ITEM	PRICE
New England Clam Chowder (Cup) Clams, Potatoes, Bacon	\$8.80
New England Clam Chowder (Bowl) Clams, Potatoes, Bacon	\$11.00
Maine Lobster Bisque (Cup) Sherry Cream	\$11.55

Shareables

ITEM	PRICE
Seared Ahi Tuna Pickled Lipstick Peppers, Avocado Cilantro Aioli	\$19.58
Shrimp Kisses Bacon Wrapped, Pepper Jack Cheese, Sweet Chili Glaze	\$17.93
Crispy Asian Calamari Sweet & Spicy Glaze, Thai Chillies, Green Onions	\$19.58
Crispy Classic Calamari Marinara Sauce	\$19.58
Jumbo Shrimp Cocktail Horseradish Cocktail Sauce, Lemon	\$19.80
Dungeness Crab and Shrimp Cake Avocado Cilantro Aioli, Tartar Sauce	\$26.73

Appetizers

ITEM	PRICE
Jumbo Shrimp Cocktail Horseradish Cocktail Sauce, Lemon	\$19.80
Shrimp Kisses Bacon Wrapped, Pepper Jack Cheese, Sweet Chili Glaze	\$17.93
Crispy Asian Calamari Sweet & Spicy Glaze, Thai Chillies, Green Onions	\$19.58
Seared Ahi Tuna Pickled Lipstick Peppers, Avocado Cilantro Aioli	\$19.58
Dungeness Crab and Shrimp Cake Avocado Cilantro Aioli, Tartar Sauce	\$26.73

Soups

ITEM	PRICE
New England Clam Chowder (Cup) Clams, Potatoes, Bacon	\$8.80
New England Clam Chowder (Bowl) Clams, Potatoes, Bacon	\$11.00
Maine Lobster Bisque (Cup) Sherry Cream	\$11.55

ITEM	PRICE
Maine Lobster Bisque (Bowl) (Soups) Sherry Cream	\$16.50
Salads	
Walnut Mixed Greens Salad Candied Walnuts, Blue Cheese Crumbles, Balsamic Vinaigrette	\$11.55
Little Gem Caesar Salad Baby Romaine/ Black Garlic Croutons / Boquerones Parmigiano Reggiano	\$13.20
Wedge Salad Candied Bacon, Gorgonzola, Heirloom Tomatoes, Pickled Mustard Seed, House Ranch	\$13.20
Beet and Burrata Salad Herb Whipped Burrata Cheese, Roasted Beets, Arugula, Spiced Pepitas	\$16.50
Mains	
Sugar and Spice Cedar Roasted Salmon DN Farro Risotto, Butternut Squash Puree, Balsamic Brown Butter	\$33.55
Sesame Crusted Ahi Tuna DN (Mains) Braised Baby Bok Choy, Wasabi Mashed Potatoes, Mongolian Pepper Sauce	\$44.55
Shrimp Scampi DN Bucatini Pasta, Heirloom Cherry Tomatoes, White Wine, Fresh Herbs	\$31.35
Miso Glazed Chilean Sea Bass DN (Mains) Stir Fry Vegetables, Udon Noodles, Miso Ponzu Broth	\$54.45
Crab and Shrimp Stuffed Salmon Stuffed with Lump Crab Meat, Shrimp, Brie Cheese, Sun-dried Tomatoes and Artichoke Hearts. Served with Mashed Potatoes a...	\$38.50
Craft Beer Battered Fish and Chips DN Beer Battered, Chesapeake Fries, Cole Slaw, Tartar Sauce	\$27.28
Butcher's Specialties	
Center Cut Filet Mignon 6 oz. Chefs Seasonal Vegetables, Mashed Potatoes, Steak Butter	\$43.45
Center Cut Filet Mignon 8 oz. Chefs Seasonal Vegetables, Mashed Potatoes, Steak Butter	\$50.05
Ribeye Center Cut 13 oz. (Butcher's Specialties) Chefs Seasonal Vegetables, Mashed Potatoes, Steak Butter	\$51.48
Bone-In Black Angus Dry Rubbed Ribeye 20 oz. Chefs Seasonal Vegetables, Mashed Potatoes, Steak Butter	\$63.80
U.S.D.A Chocie New York Strip 13 oz. Chefs Seasonal Vegetables, Mashed Potatoes, Steak Butter	\$52.80
Wagyu Steak Frites DN 8oz. Wagyu Top Sirloin Sliced, Shallot Confit, Sauce au Poivre, Truffle Fries	\$52.80
Herb Grilled Chicken Basil Pesto Gnocchi, Pancetta, Spring Peas	\$32.45

Signature Sides

ITEM	PRICE
Grilled Asparagus	\$12.10
Truffle Mac and Cheese	\$11.55
Mashed Potatoes (Signature Sides)	\$12.10
Lobster Mashed Potatoes	\$15.40
Sautéed Spinach	\$12.10

Dessert

ITEM	PRICE
Basque Style Cheesecake Seasonally Inspired Rich and Creamy Crustless Cheesecake	\$13.20
Upside Down Candied Walnut Apple Pie Caramel Sauce	\$13.20
Chocolate Truffle Cake Flourless Chocolate Truffle Cake drizzled with Salted Caramel, Topped with whipped cream and Heath Bar Crunch	\$13.20

Kids Menu

ITEM	PRICE
Kids Mac and Cheese Parmesan Cheese	\$9.90
Kids Spaghetti Marinara Sauce, Parmesan Cheese	\$9.90
Kids Chicken Tenders French Fries, Ranch Dressing	\$11.00

Beverages

ITEM	PRICE
Iced Tea	\$5.27
Fountain Drink 20 oz.	\$5.27
Coffee	\$4.99
Fresh Squeezed Lemonade	\$6.60
Arnold Palmer	\$6.60

Picked for you

ITEM	PRICE
Mashed Potatoes	\$12.10
Miso Glazed Chilean Sea Bass DN Stir Fry Vegetables, Udon Noodles, Miso Ponzu Broth	\$54.45

ITEM	PRICE
Maine Lobster Bisque (Bowl) Sherry Cream	\$16.50
Sesame Crusted Ahi Tuna DN Braised Baby Bok Choy, Wasabi Mashed Potatoes, Mongolian Pepper Sauce	\$44.55
Ribeye Center Cut 13 oz. Chefs Seasonal Vegetables, Mashed Potatoes, Steak Butter	\$51.48