

ANTHONY G. GRAHAM

GRAHAM & MARTIN, LLP

3 Park Plaza, Suite 2030

Irvine, CA 92614

Telephone: (949) 474 - 1022

Facsimile: (949) 474 - 1217

AnthonyGGraham@msn.com

60 Day Notice of Intent to Sue McCormick & Schmick Management Group Under Health & Safety Code Section 25249.6

This letter constitutes notification that McCormick & Schmick Management Group (hereinafter referred to as "the Violator") has violated Proposition 65, the Safe Drinking Water and Toxic Enforcement Act (commencing with Health & Safety Code Section 25249.5). This notice is given by the Consumer Defense Group Action (hereinafter "Consumer Defense Group"), which may be contacted through the following entity: Law Offices of Graham & Martin, LLP, 3 Park Plaza, Suite 2030, Irvine, California 92614.

Summary of Violation:

Proposition 65 requires that when a party, such as the Violator, has been and is knowingly and intentionally exposing its customers, the public and/or its employees to chemicals designated by the State of California to cause cancer and reproductive toxicity ("the Designated Chemicals") it has violated the statute unless, prior to such exposure, it provides clear and reasonable warning of that potential exposure to the potentially exposed persons (Health & Safety Code Section 24249.6). Mercury, mercury compounds, methyl mercury and methyl mercury compounds are Designated Chemicals. Methyl mercury compounds were listed under Proposition 65 as a chemical known to the State of California to cause cancer on May 1, 1996. Methyl mercury was listed as a chemical known to the State of California to cause reproductive toxicity on July 1, 1987. Mercury and mercury compounds were listed as chemicals known to the State of California to cause reproductive toxicity on July 1, 1987. 22 CCR § 12000.

The Violator is a privately-owned company which owns and operates a variety of full service restaurants (hereinafter referred to collectively as "McCormick & Schmick's") which feature 40 different varieties of fresh seafood. These restaurants operate under the names and at the addresses listed on Exhibit A to this Notice (hereinafter referred to collectively as "the Facilities"). In the ordinary course of business, the Violator sells food for consumption by its customers. One of the foods it sells and serves are various kinds of fish and shellfish in the form of meals containing ahi tuna, yellowfin tuna, albacore tuna, swordfish, shark, halibut, cod, salmon, trout, catfish, sole, mahi mahi, grouper, sea bass, marlin, lobster and tilapia (hereinafter referred to collectively as "Fish"). Fish contains mercury, mercury compounds, methyl mercury and methyl mercury compounds.

At the "McCormick & Schmick's" restaurants listed on Exhibit A the Violator prepares and serves Fish in various types of meals which change on a daily basis. Attached hereto as Exhibit B are menus from each of the locations noted in Exhibit A showing that the restaurants owned and operated by the Violator serve the Fish noted above. Each of these Fish contains mercury, mercury compounds, methyl mercury and methyl mercury compounds. Customers and employees are exposed to these Designated Chemicals when they ingest the Fish by eating it in the form of the meals delineated above. The Violator knows or has known since at least July 1, 1988 that the Fish served at the restaurants it

owns and/or operates contain methyl mercury; since May 1, 1997 that the Fish contain methyl mercury compounds; and since July 1, 1991 that the Fish contain mercury and mercury compounds, and that persons eating the Fish are exposed to these chemicals.

Although the Violator has chosen to allow its customers and employees to be exposed to mercury, mercury compounds, methyl mercury and methyl mercury compounds by serving its customers and employees Fish, the Violator has specifically chosen to ignore the requirements of Proposition 65 and has failed to post clear and reasonable warnings at the entrances to the Facilities, inside the Facilities or on its menus so that its customers and employees, who may not wish to be exposed, can be warned that, upon eating (ingesting) the Fish offered at the Facilities, they may be exposed to mercury, mercury compounds, methyl mercury and methyl mercury compounds. Investigators for the Consumer Defense Group have conducted an investigation of the Facilities between December 3, 2002 and February 6, 2003 (the "Investigation Period"). During those investigations the Consumer Defense Group discovered that the properties are owned and/or operated by the Violator. Further, the Consumer Defense Group discovered that the Violator has more than nine employees, and not only permits but requires the preparation and sale of Fish at each of the Facilities. Finally, the investigators for the Consumer Defense Group saw that at none of the Facilities during the Investigation Period was there a clear and reasonable warning sign at the front entrances, inside the Facilities at the reception area, or on the menus in use at the Facilities.

Product Exposures:

While in the course of doing business, at the locations in the attached Exhibit A, from at least the period between December 3, 2002 and February 6, 2003, the Violator has been and is knowingly and intentionally exposing its customers and employees to mercury, mercury compounds, methyl mercury and methyl mercury compounds by serving its customers and employees Fish in the form as delineated above, without providing a clear and reasonable warning at the entrances to the Facilities, inside the Facilities or on its menus so that its customers and employees, who may not wish to be exposed, can be warned that, upon eating (ingesting) the Fish offered at the Facilities, they may be exposed to mercury, mercury compounds, methyl mercury and methyl mercury compounds. The source of exposures is the Fish prepared and offered for sale at each of the Facilities. The exposure takes place when the customers and/or employees ingest the Fish at the Facilities.

Environmental Exposures:

While in the course of doing business, at the locations in the attached Exhibit A, from at least the period between December 3, 2002 and February 6, 2003, the Violator has been and is knowingly and intentionally exposing its customers and employees to mercury, mercury compounds, methyl mercury and methyl mercury compounds by serving its customers and employees Fish in the form as delineated above, without providing a clear and reasonable warning at the entrances to the Facilities, inside the Facilities or on its menus so that its customers and employees, who may not wish to be exposed, can be warned that, upon eating (ingesting) the Fish offered at the Facilities, they may be exposed to mercury, mercury compounds, methyl mercury and methyl mercury compounds. The source of exposures is the Fish prepared and offered for sale at each of the Facilities. The exposure takes place when the customers and/or employees ingest the Fish at the Facilities.

Occupational Exposures:

While in the course of doing business, at the locations in the attached Exhibit A, from at least the period between December 3, 2002 and February 6, 2003, the Violator has been and is knowingly and

intentionally exposing its employees to mercury, mercury compounds, methyl mercury and methyl mercury compounds by serving its customers and employees Fish in the form as delineated above, without providing a clear and reasonable warning at the entrances to the Facilities, inside the Facilities or on its menus so that its customers and employees, who may not wish to be exposed, can be warned that, upon eating (ingesting) the Fish offered at the Facilities, they may be exposed to mercury, mercury compounds, methyl mercury and methyl mercury compounds. The source of exposures is the Fish prepared and offered for sale at each of the Facilities. The exposure takes place when the employees ingest the Fish at the Facilities. Employees include and are not limited to bartenders, cashiers, waiters, waitresses, cooks, service personnel and administrative personnel. Such exposures take place inside the Facilities when and where meals containing Fish are consumed. The route of exposure for Product, Occupational and Environmental Exposures to the Designated Chemicals has been ingestion, that is via the eating of the Fish contained in the meals delineated above.

Proposition 65 requires that notice and intent to sue be given to the violators (60) days before the suit is filed. With this letter, Consumer Defense Group gives notice of the alleged violations to the Violator and the appropriate governmental authorities. This notice covers all violations of Proposition 65 that are currently known to Consumer Defense Group from information now available to them. With the copy of this notice submitted to the violations, a copy is provided of "The Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65): A Summary."

Dated: February 18, 2003

By: _____

EXHIBIT A

Spenger's Fresh Fish Grotto
1919 Fourth Street
Berkeley, California

McCormick and Kuleto's
900 North Point Street, Suite H301
San Francisco, California

McCormick and Schmick's
111 North Los Robles
Pasadena, California

McCormick and Schmick's The Fish House
206 North Rodeo Drive
Beverly Hills, California

McCormick & Schmick's Seafood Restaurant
633 West Fifth Street, 4th Floor, Los Angeles, California

McCormick & Schmick's Seafood Restaurant & Pilsner Room
2000 Main Street, Irvine, California,

McCormick & Schmick's Seafood Restaurant
2101 Rosecrans Avenue, Suite 1250, El Segundo, California

EXHIBIT B

Spenger's Fresh Fish Grotto
1919 Fourth Street
Berkeley, California
(510) 845-7771

Dinner Menu...

*Menu looks best when
printed in landscape mode.*



(Please note: OUR MENUS ARE PRINTED DAILY to reflect the fresh seafood selection available, on what we call our FRESH LIST. Daily menu items may vary in availability and prices. This is a SAMPLE MENU only. Visit or call our restaurant to see what is on Today's FRESH LIST)

FRESH LIST

- | | |
|------------------------------------|--|
| Kodiak Alaska Sockeye Salmon | Oregon Petrale Sole |
| San Pedro Thresher Shark | Washington Dungeness Crab |
| Baja California Venus Clams | Meat |
| Kodiak Alaska Halibut | Guyamas Rock Shrimp |
| Japanese Tobiko Caviar | Port Canaveral Bay Scallops |
| Buhl Idaho Rainbow Trout | Washington English Sole |
| Kodiak Alaska Coho Salmon | Rhode Island Sea Scallops |
| New Zealand Blue Nose Seabass | Catalina Island Yellowtail Jack |
| Hilo Hawaii Monchong | Sacramento Delta Crawfish |
| Eureka Stone Crab Claws | Chilean Swordfish |
| Oregon Bay Shrimp | Oahu Hawaii Ahi Tuan |
| Astoria Dungeness Crab | Washington Hood Canal Oysters |
| Hilo Hawaii Albacore Tuna | California Marin Bay Oysters |
| Louisiana Catfish | Oregon Yaquina Bay Oysters |
| New Zealand Greenlip Mussels | British Columbia Fanny Bay Oysters |
| Monterey Bay Sardines | Washington Oysterville Oysters |
| Prince Edward Island Black Mussels | British Columbia Nootka Sound Oysters |
| Costa Rica Mahi Mahi | Washington Goosepoint Yearling Oysters |
| Half Moon Bay Sand Dabs | Ecuador Tilapia |
| Washington Atlantic Salmon | Washington Rockfish |

MOST SPECIES AVAILABLE GRILLED WITH LEMON BUTTER

APPETIZERS

Fried Calamari.....	7.55
Crab and Bay Shrimp Dip.....	11.90
Prawn Cocktail.....	13.75
Deep Fried Brie with Crostini and Mission Fig Chutney.....	6.80
Smoked Salmon with Tobiko Caviar, Capers and Crème Fraiche.....	8.95
Spicy Marinated Chicken with Chipotle Marinara and Red Onion.....	6.80
Stone Crab Claws with Jalapenos, Cilantro and Key Lime Juice.....	9.50
Dungeness Crab and Shrimp Cakes with Roasted Red Pepper Aioli.....	10.70
Pan Seared Sardines with Fiery Tomato Ragout.....	6.25
Seared Rare Spicy Albacore with Ogo Seaweed Salad.....	11.20
Fresh Bay Shrimp Bruschetta.....	5.25
Mixed Steam with Clams, Mussels, Crawfish and Crab.....	13.50
Crab, Shrimp and Artichoke Dip with Toasted Crostini.....	10.90
Prince Edward Island Black Mussels in Tomato Basil Broth.....	8.85
Venus Clams with White Wine Garlic Broth.....	10.50
New Zealand Green Lip Mussels in Curry Coconut Cream.....	9.75
Spenger's Seafood Sampler.....(serves four).....	39.00

OYSTERS ON THE HALF SHELL

Hood Canal Oysters, Hood Canal, Washington.....	8.95
Marin Bay Oysters, Tomales Bay, California.....	9.10
Yaquina Oysters, Yaquina Bay, Oregon.....	8.95
Fanny Bay Oysters, Pearl Bay, British Columbia.....	9.25
	9.25
	8.95
	9.15

Columbia.....	18.30
Oysterville Oysters, Willapa Bay, Washington.....	
Nootka Sound Oysters, Vancouver Island, British Columbia.....	
Regular Sampler.....(a selection of six).....	
Large Sampler.....(a selection of twelve).....	

SALADS AND SOUPS

Seasonal Mixed Greens	4.25
Salad.....	5.20
Seasonal Mixed Greens with Glazed Walnuts and Blue Cheese.....	2.25
Spenger's House	5.25
Salad.....	2.95
Fresh Mozzarella, Heirloom Tomatoes and Fresh Basil.....	4.50
Traditional Clam	2.95
Chowder.....bowl.....3.95.....cup.....	7.75
French Onion Soup with Swiss	16.90
Cheese.....	12.25
Lentil	11.40
Soup.....bowl.....3.95.....cup.....	9.60
Spinach Salad with Hot Bacon Dressing and Feta	12.25
Cheese.....	8.90
Caesar Salad.....4.95.....with	10.25
Crab.....12.80.....with Bay Shrimp.....	
Dungeness Crab Louis	
Salad.....	
Nicoise Salad with Tuna Olives, Potatoes, Asparagus and Tomato.....	
Bay Shrimp Louis Salad with 1000 Island Dressing.....	
Butter Lettuce with Glazed Walnuts, Apples and Blue Cheese.....	
Seafood Cobb Salad with Bay Scallops, Salmon and Bay Shrimp.....	
Bacon, Butter Lettuce and Tomato Salad with Ranch Dressing.....	
Spinach Salad with Pecans, Grilled Chicken and Ranch Dressing.....	

SANDWICHES AND CAFE MEALS

Ahi Tuna Salad Sandwich on Rye Bread.....	6.75 10.50
Griddled Crab and Shrimp Cake Sandwich with Tartar Sauce.....	8.35 11.80
Hangtown Fry with Fried Oysters, Smoked Bacon and Green Onions.....	6.95 10.25
Pan Fried Oysters with Tartar Sauce.....	9.40 10.70
Barbeque Chicken Sandwich with Bacon and Jalapeno Jack Cheese.....	5.95
Smoked Salmon Clubhouse Sandwich.....	
Atlantic Salmon Fajitas with Sour Cream, Chili, Salsa and Rice.....	
Halibut Fish and Chips, Fried in Anchor Steam Beer Batter.....	
Spenger's Half Pound Cheeseburger with French Fries.....	

PRIME MEATS AND COMBINATIONS

Double Cut 16 oz Pork Chop with Apple Chutney.....	16.40 21.95
USDA Prime 14oz. Grilled New York Steak.....	12.60 21.95
Herb Roasted Half Chicken.....	9.00 10.95
USDA Prime 8oz. Filet Mignon with Sautéed Mushrooms.....	
Add Jumbo Fried Prawns.....	
Add Maine Lobster Tail.....	

SEAFOOD SPECIALTIES

Monchong <i>Rubbed with Hot and Sweet Spices and Pan Seared with</i> <i>Black Beans, Spanish Rice and Ginger Lime</i> Chutney.....	17.50 18.25
Blunose Seabass <i>Wrapped in Rice Paper with Sweet Soy, Ginger and</i> <i>Stir Fried Asian</i> Vegetables.....	14.75 17.90
Rainbow Trout <i>Crusted with Almonds, Fresh Herbs, Wild Rice and Toasted Almond</i> Butter.....	18.85

Yellowtail Jack <i>Pan Seared with Hazelnut Crust, Mashed Potatoes and Spicy Jamaican Hot Rum Butter.....</i>	15.95 16.85
Sockeye Salmon Steak <i>Grilled with Crab and Shrimp Potato Cake, Asparagus and Saffron Chive Butter.....</i>	9.75 17.95
Albacore (cooked medium rare) <i>Pan Seared with Orange Sesame Crust, Stir Fried Asian Vegetables and Jasmine Rice.....</i>	15.80 20.90
Thresher Shark <i>Grilled with Braised Spinach, Mashed Potatoes and Mushroom Demi- Glaze.....</i>	
Swordfish "Peppersteak" <i>Pan Seared with Peppercorns, Rosemary, Brandy Cream and Mashed Potatoes.....</i>	
Mahi Mahi <i>Blackened with Cajun Spices, Jasmine Rice and Thai 'Coconut CurrySauce.....</i>	
Catfish <i>Pecan Crusted and Pan Seared with Orange Butter Sauce and Jasmine Rice.....</i>	
Halibut <i>Oven Roasted with Dungeness Crab, Bay Shrimp Brie Cheese and Mashed Potatoes.....</i>	

SEAFOOD CLASSICS

Sauteed Sand Dabs Meuniere with Capers.....	13.90 17.55
Seafood Cioppino with Clams, Mussels, Crab and Shrimp.....	18.90 16.75
Griddled Dungeness Crab and Bay Shrimp Cakes.....	11.80 16.55
Parmesan Crusted Petrale Sole with Lemon Caper Butter Sauce.....	19.90 14.25
Calamari Steak Pan Fried in Egg Batter.....	
Seafood Newburg Served in Puff Pastry.....	
Captain's Platter with Fried Sole, Shrimp, Oysters and Scallops.....	
Rockfish Blackened with Tomatillo Salsa and Jasmine	

Rice.....

GRILLED SEAFOOD

Halibut with Northwest Berry	17.90
Sauce.....	16.75
Thresher Shark with Wasabi	19.90
Aioli.....	12.55
Scallops with Roasted Garlic	17.90
Butter.....	13.25
Rainbow Trout with Hazelnut Butter	15.50
Sauce.....	
Coho Salmon with Backyard Barbeque	
Glaze.....	
Tilapia with Bay Shrimp Avocado Salsa and Jasmine	
Rice.....	
Swordfish Kabobs with Sun Dried Tomato Caper	
Butter.....	

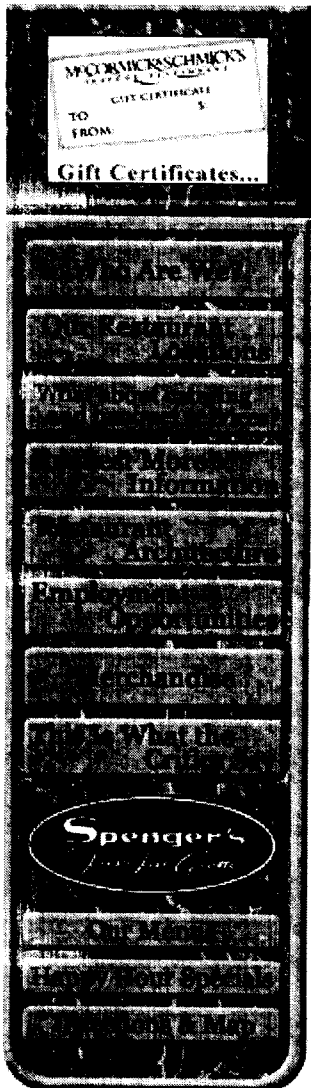
PRAWNS AND SHRIMP

The "Shrimp Scatter" with French Fries and Cole	14.75
Slaw.....	19.90
Deep Fried Jumbo Prawns with French Fries and Cole	13.95
Slaw.....	19.90
Rock Shrimp Jambalaya with Andouille	14.50
Sausage.....	
Grilled Jumbo Prawns with Lemon	
Butter.....	
Shrimp Newburg Served in Puff	
Pastry.....	

PASTAS

Linguini with Spicy Shrimp and Scallop Saute with Creole	14.20
Sauce.....	19.90
Jumbo Prawns Sauteed Scampi Style on Roma Tomato	13.95
Spaghettini.....	12.25
Seafood Fettucini with Rock Shrimp, Bay Scallops in Alfredo	9.90
Sauce.....	10.25
Shellfish Linguine with Clams and Mussels in a Tomato	
Sauce.....	
Spaghettini with Olive Oil, Garlic and Fresh Roma	
Tomatoes.....	
Linguine with Atlantic Salmon and Tobiko Caviar in a	
Alfredo Sauce.....	

Hours of Operation



Spenger's Fresh Fish

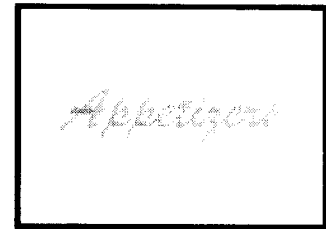
Grotto

DINNER HOURS

Monday - Sunday 4:00pm - 11:00pm

Dinner Menu...

**Make Your Reservations at
(510) 845-7771**



(Please note: OUR MENUS ARE PRINTED DAILY to reflect the fresh seafood selection available, on what we call our FRESH LIST. Daily menu items may vary in availability and prices. This is a SAMPLE MENU only. Visit or call our restaurant to see what is on Today's FRESH LIST)



Menu looks best when printed in landscape mode.

FRESH LIST

- | | |
|-------------------------------|------------------------------------|
| Kodiak Alaska Sockeye Salmon | Oregon Petrale Sole |
| San Pedro Thresher Shark | Washington Dungeness Crab Meat |
| Baja California Venus Clams | Guyamas Rock Shrimp |
| Kodiak Alaska Halibut | Port Canaveral Bay Scallops |
| Japanese Tobiko Caviar | Washington English Sole |
| Buhl Idaho Rainbow Trout | Rhode Island Sea Scallops |
| Kodiak Alaska Coho Salmon | Catalina Island Yellowtail Jack |
| New Zealand Blue Nose Seabass | Sacramento Delta Crawfish |
| Hilo Hawaii Monchong | Chilean Swordfish |
| Eureka Stone Crab Claws | Oahu Hawaii Ahi Tuan |
| Oregon Bay Shrimp | Washington Hood Canal Oysters |
| Astoria Dungeness Crab | California Marin Bay Oysters |
| Hilo Hawaii Albacore Tuna | Oregon Yaquina Bay Oysters |
| Louisiana Catfish | British Columbia Fanny Bay Oysters |

Need a gift certificate?
 Contact the McCormick & Schmick's restaurant in your local area directly. Refer to "Restaurant Locations" for address and phone number.
 ~ or ~
giftcertificates.com

New Zealand Greenlip	Washington Oysterville Oysters
Mussels	British Columbia Nootka Sound
Monterey Bay Sardines	Oysters
Prince Edward Island Black	Washington Goosepoint Yearling
Mussels	Oysters
Costa Rica Mahi Mahi	Ecuador Tilapia
Half Moon Bay Sand Dabs	Washington Rockfish
Washington Atlantic Salmon	

MOST SPECIES AVAILABLE GRILLED WITH LEMON BUTTER

APPETIZERS

Fried
 Calamari.....
 Crab and Bay Shrimp
 Dip.....
 Prawn
 Cocktail.....
 Deep Fried Brie with Crostini and Mission Fig
 Chutney.....
 Smoked Salmon with Tobiko Caviar, Capers and Crème
 Fraiche.....
 Spicy Marinated Chicken with Chipotle Marinara and Red
 Onion.....
 Stone Crab Claws with Jalapenos, Cilantro and Key Lime
 Juice.....
 Dungeness Crab and Shrimp Cakes with Roasted Red Pepper
 Aioli.....
 Pan Seared Sardines with Fiery Tomato
 Ragout.....
 Seared Rare Spicy Albacore with Ogo Seaweed
 Salad.....
 Fresh Bay Shrimp
 Bruschetta.....
 Mixed Steam with Clams, Mussels, Crawfish and
 Crab.....
 Crab, Shrimp and Artichoke Dip with Toasted
 Crostini.....
 Prince Edward Island Black Mussels in Tomato Basil
 Broth.....
 Venus Clams with White Wine Garlic
 Broth.....
 New Zealand Green Lip Mussels in Curry Coconut

Cream.....
 Spenger's Seafood Sampler.....(serves
 four).....

OYSTERS ON THE HALF SHELL

Hood Canal Oysters, Hood Canal,
 Washington.....
 Marin Bay Oysters, Tomales Bay,
 California.....
 Yaquina Oysters, Yaquina Bay,
 Oregon.....
 Fanny Bay Oysters, Pearl Bay, British
 Columbia.....
 Oysterville Oysters, Willapa Bay,
 Washington.....
 Nootka Sound Oysters, Vancouver Island, British
 Columbia.....
 Regular Sampler.....(a selection of
 six).....
 Large Sampler.....(a selection of
 twelve).....

SALADS AND SOUPS

Seasonal Mixed Greens
 Salad.....
 Seasonal Mixed Greens with Glazed Walnuts and Blue
 Cheese.....
 Spenger's House
 Salad.....
 Fresh Mozzarella, Heirloom Tomatoes and Fresh
 Basil.....
 Traditional Clam
 Chowder.....bowl.....3.95.....cup.....
 French Onion Soup with Swiss
 Cheese.....
 Lentil
 Soup.....bowl.....3.95.....
 Spinach Salad with Hot Bacon Dressing and Feta
 Cheese.....
 Caesar Salad.....4.95.....with
 Crab.....12.80.....with Bay Shrimp.....
 Dungeness Crab Louis
 Salad.....
 Nicoise Salad with Tuna Olives, Potatoes, Asparagus and
 Tomato.....

- Bay Shrimp Louis Salad with 1000 Island Dressing.....
- Butter Lettuce with Glazed Walnuts, Apples and Blue Cheese.....
- Seafood Cobb Salad with Bay Scallops, Salmon and Bay Shrimp.....
- Bacon, Butter Lettuce and Tomato Salad with Ranch Dressing.....
- Spinach Salad with Pecans, Grilled Chicken and Ranch Dressing.....

SANDWICHES AND CAFE MEALS

- Ahi Tuna Salad Sandwich on Rye Bread.....
- Griddled Crab and Shrimp Cake Sandwich with Tartar Sauce.....
- Hangtown Fry with Fried Oysters, Smoked Bacon and Green Onions.....
- Pan Fried Oysters with Tartar Sauce.....
- Barbeque Chicken Sandwich with Bacon and Jalapeno Jack Cheese.....
- Smoked Salmon Clubhouse Sandwich.....
- Atlantic Salmon Fajitas with Sour Cream, Chili, Salsa and Rice.....
- Halibut Fish and Chips, Fried in Anchor Steam Beer Batter.....
- Spenger's Half Pound Cheeseburger with French Fries.....

PRIME MEATS AND COMBINATIONS

- Double Cut 16 oz Pork Chop with Apple Chutney.....
- USDA Prime** 14oz. Grilled New York Steak.....
- Herb Roasted Half Chicken.....
- USDA Prime** 8oz. Filet Mignon with Sautéed Mushrooms.....
- Add** Jumbo Fried Prawns.....
- Add** Maine Lobster Tail.....

SEAFOOD SPECIALTIES

Monchong *Rubbed with Hot and Sweet Spices and Pan Seared with Black Beans, Spanish Rice and Ginger Lime Chutney.....*

Bluenose Seabass *Wrapped in Rice Paper with Sweet Soy, Ginger and Stir Fried Asian Vegetables.....*

Rainbow Trout *Crusted with Almonds, Fresh Herbs, Wild Rice and Toasted Almond Butter.....*

Yellowtail Jack *Pan Seared with Hazelnut Crust, Mashed Potatoes and Spicy Jamaican Hot Rum Butter.....*

Sockeye Salmon Steak *Grilled with Crab and Shrimp Potato Cake, Asparagus and Saffron Chive Butter.....*

Albacore (cooked medium rare) *Pan Seared with Orange Sesame Crust, Stir Fried Asian Vegetables and Jasmine Rice.....*

Thresher Shark *Grilled with Braised Spinach, Mashed Potatoes and Mushroom Demi-Glaze.....*

Swordfish "Peppersteak" *Pan Seared with Peppercorns, Rosemary, Brandy Cream and Mashed Potatoes.....*

Mahi Mahi *Blackened with Cajun Spices, Jasmine Rice and Thai Coconut Curry Sauce.....*

Catfish *Pecan Crusted and Pan Seared with Orange Butter Sauce and Jasmine Rice.....*

Halibut *Oven Roasted with Dungeness Crab, Bay Shrimp Brie Cheese and Mashed Potatoes.....*

SEAFOOD CLASSICS

Sauteed Sand Dabs Meuniere with Capers.....
Seafood Cioppino with Clams, Mussels, Crab and Shrimp.....

Griddled Dungeness Crab and Bay Shrimp
Cakes.....
Parmesan Crusted Petrale Sole with Lemon Caper Butter
Sauce.....
Calamari Steak Pan Fried in Egg
Batter.....
Seafood Newburg Served in Puff
Pastry.....
Captain's Platter with Fried Sole, Shrimp, Oysters and
Scallops.....
Rockfish Blackened with Tomatillo Salsa and Jasmine
Rice.....

GRILLED SEAFOOD

Halibut with Northwest Berry
Sauce.....
Thresher Shark with Wasabi
Aioli.....
Scallops with Roasted Garlic
Butter.....
Rainbow Trout with Hazelnut Butter
Sauce.....
Coho Salmon with Backyard Barbeque
Glaze.....
Tilapia with Bay Shrimp Avocado Salsa and Jasmine
Rice.....
Swordfish Kabobs with Sun Dried Tomato Caper
Butter.....

PRAWNS AND SHRIMP

The "Shrimp Scatter" with French Fries and Cole
Slaw.....
Deep Fried Jumbo Prawns with French Fries and Cole
Slaw.....
Rock Shrimp Jambalaya with Andouille
Sausage.....
Grilled Jumbo Prawns with Lemon
Butter.....
Shrimp Newburg Served in Puff
Pastry.....

PASTAS

Linguini with Spicy Shrimp and Scallop Saute with Creole
Sauce.....
Jumbo Prawns Sauteed Scampi Style on Roma Tomato
Spaghettini.....

Seafood Fettucini with Rock Shrimp, Bay Scallops in Alfredo
Sauce.....
Shellfish Linguine with Clams and Mussels in a Tomato
Sauce.....
Spaghettini with Olive Oil, Garlic and Fresh Roma
Tomatoes.....
Linguine with Atlantic Salmon and Tobiko Caviar in a
Alfredo Sauce.....

Print This Page

*Menu looks best when
printed in landscape mode.*

(510) 845-7771 • 1919 Fourth Street • Berkeley, California

LUNCH MENU



DESSERT MENU

**Copyright ©1997-2003 by McCormick & Schmick Management
Group**

For questions or concerns about this website contact RUSSELL

McCormick & Kuleto's Seafood Restaurant
 900 North Point Street, Suite H301
 San Francisco, California
 (415) 929-1730

Lunch Menu...

*Menu looks best when
 printed in landscape mode.*



(Please note: OUR MENUS ARE PRINTED DAILY to reflect the fresh seafood selection available, on what we call our FRESH LIST. Daily menu items may vary in availability and prices. This is a SAMPLE MENU only. Visit or call our restaurant to see what is on Today's FRESH LIST)

LUNCH AND LIGHT

Parmesan Coated Petrale Sole with Lemon Caper Butter.....	9.90
Salmon Cakes with Lemon Dill Sour Cream.....	7.45
Ling Cod Cake "Burger" with Cheddar Cheese on Soft Bun.....	4.95
Grilled Veal Flank Steak with Roasted Garlic Jus.....	8.80
Halibut Fish and Chips with Tartar Sauce.....	9.95
Bay Shrimp Salad Sandwich on Soft Bun.....	6.75
Grilled Chicken Breast Sandwich with Spinach and Brie.....	7.50
McCormick's Cheeseburger.....	4.95
Smoked Salmon Lavash with Seasonal Mixed Greens.....	9.50

SHELLFISH AND STEAMERS

Stone Crab Claws with Lemon Herb Broth.....	12.95
Green Lip Mussels with Fennel, Red Peppers and Lemon Zest.....	10.50
Prince Edward Island Mussels with Tomato Saffron Broth.....	9.80
Manila Clams with White Wine, Garlic and Fresh Herbs.....	10.95
	4.50
	13.75

Crayfish with Onions, Red Wine and Creole
 Spices.....
 Mixed Steam with Crab, Mussels, Crayfish and
 Clams.....

SOUP, SALADS & VEGETABLES

	Bowl
Cup McCormick's Clam	3.50
Chowder.....2.50.....	3.50
Sweet Potato Fennel	5.95
Soup.....2.50.....	4.50
Traditional Oyster Stew with Garlic	4.95
Croutons.....	4.75
Seasonal Mixed Greens with Balsamic	6.95
Vinaigrette.....	12.25
with Blue Cheese and Glazed	18.50
Walnuts.....	9.70
Romaine Salad with Anchovy Garlic	8.65
Dressing.....	9.50
with Bay	3.95
Shrimp.....	2.50
with Fresh Dungeness Crab	3.25
Meat.....	
Traditional Louis Salad with Fresh Dungeness Crab	
Meat.....	
Nicoise Salad with Seared Rare	
Ahi.....	
Oriental Chicken Salad with Fried	
Wontons.....	
Salmon Waldorf Salad with Lemon Ginger	
Dressing.....	
Sauteed Chanterelle Mushrooms with Garlic and	
Thyme.....	
Grilled Sweet Corn with Chipotle	
Butter.....	
Sauteed Spinach with Lemon Shallot	
Butter.....	

PASTA

Seafood Ravioli with Tomato Saffron	15.95
Cream.....	13.70
Fettucini Alfredo with Rock Shrimp and Bay	12.50
Scallops.....	9.95
Linguini with Clams and Mussels in Red Wine Tomato	11.75
Sauce.....	8.60

Basil Garlic Gnocchi with Roma Tomato Cream.....	10.25
Cheese Tortellini with Tomatoes, Mushrooms and Basil Pesto.....	
Spaghettini with Fresh Basil, Roma Tomatoes and Garlic.....	
Penne with Alder Smoked Salmon, Chanterelles and Dill Cream.....	

SPECIALTIES

Red Gurnard <i>Sauteed with Sea Urchin Roe and Artichoke White Bean</i>	15.50
Ragout.....	2
Alder Smoked King Salmon <i>Grilled with Saffron Chive Butter and Basmati</i>	17.50
Rice.....	2
Whole Rainbow Trout <i>Grilled with Orange Dill Vinaigrette and Wild</i>	11.70
Rice.....	2
Bigeye Tuna "Black & Blue" <i>Seared Very Rare and Spicy with Wasabi, Soy and Sushi</i>	16.80
Rice Roll.....	2
King Salmon <i>Grilled with Orzo, Balsamic Grilled Asparagus and</i>	18.50
<i>Roasted Tomato Butter.....</i>	2
Halibut <i>Oven Roasted with Fresh Dungeness Crab Meat, Bay</i>	16.45
<i>Shrimp and Brie.....</i>	2
Jumbo Sea Scallops <i>Seared in Sweet Soy with Tat Soi Salad, Saffron Rice and</i>	18.20
<i>Curry Butter.....</i>	2
Baquette Sea Bass <i>Oven Roasted with Herb Goat Cheese Crust and Red</i>	16.95
<i>Pepper Walnut Coulis.....</i>	
Stone Crab Claws <i>Pan Braised with Lemon, Cracked Black Pepper, Garlic</i>	
<i>and Red Chiles.....</i>	
White Sturgeon <i>Grilled with Green Onion Olive Oil Proscuitto and Wild</i>	
<i>Rice.....</i>	

LUNCH AND LIGHT

Smoked Trout & Red Potato Salad with Fresh Horseradish Vinaigrette.....	6.70
Rockfish Tostadas with Tomatillo	5.60
	8.25

Salsa.....	6.75
Pan Fried Salmon with Rock Shrimp Potato	9.90
Hash.....	6.50
Teriyaki Beef Skewers with Fried	5.95
Leeks.....	6.25
Smoked Salmon Club House	8.75
Sandwich.....	7.70
Fried Oyster "Poorboy" with Cajun	9.90
Mayonnaise.....	7.45
Salmon Salad Sandwich with Capers, Red Onions and	4.95
Cucumbers.....	8.80
Tomato Gazpacho with Bay Shrimp and Sour	9.95
Cream.....	6.75
Hot Seafood Salad on Spinach with Bacon	7.50
Dressing.....	4.95
Achiote Marinated Swordfish Skewers with Lime	5.70
Aioli.....	9.50
Parmesan Coated Petrale Sole with Lemon Caper	
Butter.....	
Salmon Cakes with Lemon Dill Sour	
Cream.....	
Ling Cod Cake "Burger" with Cheddar Cheese on Soft	
Bun.....	
Grilled Veal Flank Steak with Roasted Garlic	
Jus.....	
Halibut Fish and Chips with Tartar	
Sauce.....	
Bay Shrimp Salad Sandwich on Soft	
Bun.....	
Grilled Chicken Breast Sandwich with Spinach and	
Brie.....	
McCormick's	
Cheeseburger.....	
Beef Stew with Garlic	
Toast.....	
Smoked Salmon Lavash with Seasonal Mixed	
Greens.....	

ON THE HALF SHELL

Tillamook Bay Oysters, Tillamook Bay,	8.95
Oregon.....	14.90
Mountain Island Flat Oysters, Nova Scotia,	8.95
Canada.....	7.80
Oysterville Select Oysters, Willapa Bay,	8.95

Wa.....	8.95
Royal Miyagi Oysters, Morro Bay, California.....	9.80
Hog Island Sweetwater Oysters, Tomales Bay, Ca.....	19.60
Blue Point Oysters, Great South Bay, N.Y.....	
Small Sampler one of each.....	
Large Sampler two of each.....	

APPETIZERS

Bay Shrimp Cocktail.....	7.75 6.90
Crayfish Cakes.....	7.20 12.50
Seafood Potstickers.....	6.90 8.25
Prawn Cocktail.....	10.75 7.50
Fried Calamari.....	49.50 8.95
Rock Shrimp Popcorn.....	4.80 6.70
Dungeness Crab Cakes.....	5.80 7.15
House Cured Salmon Gravlax.....	4.80 7.65
1 oz. Beluga Caviar with Traditional Condiments.....	29.00
Bigeye Tuna Seared with Wonton Crust, Ogo and Wasabi Tobiko.....	
Ling Cod Cakes with Tartar Sauce.....	
Bay Shrimp Quesadilla with Fresh Tomato Salsa.....	
Chilled Asparagus with White Truffle Aioli.....	
Heirloom Tomatoes, Fresh Mozzarella and Basil	
Pan Fried Sardines with Fiery Tomatoes, Fresh Mozzarella and Basil Salad.....	
Balsamic Grilled Portobello Mushroom with Herbed Goat	

Cheese.....
 Chilled Seafood Sampler (*Serves Four*
People).....

GRILLED SEAFOOD

All Grilled Fishes Are Available With Lemon Butter

Swordfish with Sundried Tomato Caper	19.50
Butter.....	16.15
Baquette Bass with Fresh Tomato and Moroccan Olive	8.65
Tapande.....	15.50
Bocaccio Rockfish with Chipotle Lime	16.65
Butter.....	18.45
Mahi Mahi with Citrus Barbeque	17.50
Sauce.....	9.75
King Salmon with Lemon	18.60
Butter.....	
Bigeye Tuna with Hoisin Glaze and Fried	
Ginger.....	
Halibut with Heirloom Tomato and Fresh Horseradish	
Vinaigrette.....	
Catfish with Jalapeno Honey Mustard	
Glaze.....	
Mixed Grill with Salmon, Shrimp Skewer and Dungeness Crab	
Cake.....	

SAUTEED AND PAN FRIED

Parmesan Coated Petrale Sole with Lemon Caper	14.80
Butter.....	19.75
Fresh Dungeness Crab Cakes with Spicy	16.95
Rouille.....	9.70
Stark Street Sturgeon with Cracked Black Pepper, Mustard and	18.60
Basil.....	9.50
Blackened Catfish with Jalapeno	17.60
Hollandaise.....	19.95
Seafood Stew with Crab, Prawns, Clams, Mussels and	
Crayfish.....	
Fried Oysters with French Fries and Tartar	
Sauce.....	
Sea Scallops with Mushrooms and	
Tomatoes.....	
Jumbo Prawns with Garlic	
Butter.....	

MEAT AND POULTRY

Veal Rib Chop with Huckleberry Merlot	18.75
---------------------------------------	-------

Glaze.....	9.80
Roasted Half Chicken with Citrus Herb	13.50
Marinade.....	19.95
Jamaican Jerk Spiced Chicken Breast with Mango Pepper	15.20
Relish.....	19.95
14 oz. Dry Aged New York	
Steak.....	
Center Cut Pork Chops with Caramelized	
Apples.....	
Certified Black Angus Filet Mignon with Button	
Mushrooms.....	

Hours of Operation

BRUNCH HOURS

DINNER HOURS

Sunday 10:30am - 3:00pm

Monday - Sunday 11:30am - 11:00pm

McCormick & Schmick's Seafood Restaurant
 111 North Los Robles
 Pasadena, California
 (626) 405-0064

Dinner Menu...

*Menu looks best when
 printed in landscape mode.*



(Please note: OUR MENUS ARE PRINTED DAILY to reflect the fresh seafood selection available, on what we call our FRESH LIST. Daily menu items may vary in availability and prices. This is a SAMPLE MENU only. Visit or call our restaurant to see what is on Today's FRESH LIST)

APPETIZERS

Seafood Potstickers with Spicy Jicama	4.95
Slaw.....	8.95
Steamed New Zealand Green Lip Mussels with White Wine.....	5.95
Deepfried	8.50
Calamari.....	5.50
Rock Shrimp Popcorn with Cajun	9.95
Remoulade.....	7.25
Bay Shrimp	9.95
Quesadilla.....	6.95
Steamed Manila Clams with White Wine, Garlic and Herbs.....	8.40
Mexican Bay Shrimp Cocktail with Avocado and Tortilla Chips.....	8.50
Crab Cakes with Spicy Hollandaise Sauce.....	9.95
Steamed Black Mussels with Julienne Fennel Broth.....	6.25
Seared Rare Ahi Tuna with Asian Cucumber Salad.....	
Seafood Moo Shu with Rice	
Pancakes.....	
Tenass Pass Bay Oysters on the Half Shell.....	
Coromandel Oysters on the Half Shell.....	
Lobster and Crab Spring Roll with Papaya	

Salsa.....

SOUP, SALAD AND SIDES

	Bowl
Cup	3.25
McCormick's Clam	3.25
Chowder.....	4.50
Old Fashioned Green Lentil	3.25
Soup.....	4.95
Romaine with Jicama, Roasted Pinenuts and Ranch Dressing.....	3.95
Seasonal Mixed Greens with Balsamic Vinaigrette.....	4.25
Caesar Salad with Shaved Parmesan and Garlic Croutons.....	
Mixed Greens with Blue Cheese and Glazed Walnuts.....	
Spinach Salad with Honey Mustard Dressing and Chopped Eggs.....	

ENTREE SALADS

Greek Salad with Lemon Herb Vinaigrette.....	7.50
Dungeness Crab Louis Salad.....	15.95
Pepper Baked Salmon and Bay Shrimp Combo.....	11.25
Asian Chicken Salad with Spicy Peanut Sesame Dressing.....	7.95
Ahi Tuna Nicoise Salad.....	12.25
McCormick's Poached Salmon Cobb Salad.....	10.50
Caesar Salad with Grilled Chicken.....	6.95
Marinated Chicken with Mexican Red Ruby Papaya Salad.....	10.50
Fresh Mozzarella and Beefsteak Tomato Salad.....	6.95
Tuna Salad with Tomato, Capers, Red Onions, Olives.....	9.95
Grilled Shrimp Santa Fe Salad with Tomato Cilantro Dressing.....	12.50
Lemon Chicken Salad with a Lemon Thyme Vinaigrette.....	7.50
	11.80

Grilled Mahi Salad with Marinated Grilled
Vegetables.....

SANDWICHES

Half Pound Cheeseburger with French Fries.....	5.95 7.95
Grilled Chicken Sandwich with Honey Mustard and Sprouts.....	9.95 6.95
Grilled Crab Cake Sandwich with Lemon Pepper Cole Slaw.....	8.95 8.75
Blackened Catfish Sandwich with Roasted Red Chili Lime Aioli.....	7.95 9.95
Grilled Albacore Tuna Sandwich with Teriyaki Sauce.....	
Salmon in an Onion Roll with Olive and Artichoke Spread.....	
Smoked Turkey with Caper Aioli.....	
Grilled Steak Sandwich with Garlic Butter and Fries.....	

SIDE DISHES

Steamed Broccoli.....	2.25 1.95
Steak Cut French Fries.....	2.50 3.50
Rice Pilaf with Mushrooms.....	
Sauteed Spinach.....	

DINNER ENTREES

Northwest Mixed Grilled <i>Grilled with Salmon, Ling Cod and Crab Cake</i> <i>Served with Three Sauces and Mashed</i> <i>Potatoes.....</i>	2 2 16.95
Louisiana Catfish <i>Deepfried in a Guinness Beer Batter with Rock Shrimp</i> <i>Creole Sauce</i> <i>Served with Rice Pilaf and</i> <i>Vegetables.....</i>	2 2 12.60 2 2 16.50
Hawaiian Mahi Mahi <i>Grilled with Orange Teriyaki Sauce and Red Ruby Papaya</i> <i>Salsa</i> <i>Served with Mashed Potatoes and</i>	2 2 13.95 2

<i>Vegetables</i>	2
Mexican Yellowtail	16.90
<i>Grilled and Basted with Thai Chili Sauce</i>	2
<i>Served with Mashed Potatoes and</i>	2
<i>Vegetables</i>	15.50
North Atlantic Salmon Napoleon	2
<i>Baked on a Cedar Plank with Citrus Beurre Blanc</i>	2
<i>Served with Scallopine Potatoes and</i>	13.50
<i>Vegetables</i>	2
Oregon Ling Cod	2
<i>Griddles with Two Maine Sea Scallops and Rosemary</i>	15.80
<i>Buerre Blanc</i>	2
<i>Served with Semi de Melon and</i>	2
<i>Vegetables</i>	16.80
Hawaiian Thresher Shark	2
<i>Pan Roasted with Brandy Black Pepper Sauce</i>	2
<i>Served with Mashed Potatoes and</i>	11.00
<i>Vegetables</i>	2
Pacific Seafood Stew	2
<i>Clams, Mussels, Calamari and Fin Fish</i>	16.95
<i>Served in a Tomato</i>	2
<i>Broth</i>	2
Oregon Petrale Sole	15.75
<i>Griddled with Panko Bread Crumbs and Parmesan Cheese</i>	2
<i>Served with Semi de Melon and Lemon Capers Butter</i>	2
<i>Sauce</i>	11.65
Idaho Rainbow Trout	2
<i>Blackened with Cajun Spices and Remoulade Sauce</i>	2
<i>Served with Mashed Potatoes and</i>	16.50
<i>Vegetables</i>	
Maine Sea Scallops and Shrimp Crown	
<i>Sauteed Scallops, Shrimp, Mushrooms and Lobster Sauce</i>	
<i>Table Served in a Duchess Potato</i>	
<i>Crown</i>	
Florida Bay Scallops Sauté	
<i>Sauteed Scallops with Basil, Capers and Roma Tomatoes</i>	
<i>Table Served with Rice Pilaf and</i>	
<i>Vegetables</i>	
Fijian Albacore	
<i>Grilled with Jicama Relish</i>	
<i>Served with Mashed Potatoes and</i>	
<i>Vegetables</i>	
Chilean Sea Bass	

*Grilled with Bay Shrimp Relish
Served with Mashed Potatoes and
Vegetables.....*

PASTAS

Angel Hair with Roma Tomatoes, Garlic and Fresh Basil.....	7.95
Linguine with Blackened Chicken, Red Onion and Cajun Cream.....	12.95
Fettuccine with Bay Scallops and Rock Shrimp.....	11.95
Penne with Rock Shrimp, Herbs and Roma Tomatoes.....	13.95
Fettuccine with Grilled Tiger Shrimp Southwestern Sauce.....	10.50
Linguine with Salmon in a Mustard Dill Cream Sauce.....	11.00
Angel Hair with Lemon Pepper Chicken.....	9.80
Fettuccine Chicken Alfredo.....	

MEAT AND POULTRY

New York Steak with Mashed Potatoes and Onion Rings.....	16.95
Chicken Marsala with Mushrooms.....	9.70
Grilled (10 oz) Chicken Breast Marinated with Citrus Juices.....	11.25
Meatloaf with Red Wine Reduction Sauce.....	8.95
Chicken Piccata with a White Wine Caper Sauce.....	10.80
Grilled Marinated Pork Chops with Homemade Apple Sauce.....	15.50
Grilled Petite Filet with Rock Shrimp Scampi.....	16.95

Hours of Operation

BRUNCH HOURS

LUNCH HOURS

DINNER HOURS

Sunday 10:30am - 2:30pm

Monday - Sunday 11:30am - 3:00pm

Monday - Saturday 3:00pm - 11:00pm

Sunday 3:00pm - 10:00pm

HAPPY HOURS

Monday - Thursday

3:30pm - 6:00pm

Sunday

3:30pm - 6:00pm

McCormick & Schmick's The Fish House
206 North Rodeo Drive
Beverly Hills, California
(310) 859-0434

Dinner Menu...

*Menu looks best when
printed in landscape mode.*



(Please note: OUR MENUS ARE PRINTED DAILY to reflect the fresh seafood selection available, on what we call our FRESH LIST. Daily menu items may vary in availability and prices. This is a SAMPLE MENU only. Visit or call our restaurant to see what is on Today's FRESH LIST)

FRESH LIST

- | | |
|------------------------------|--------------------------------|
| Anchorage Alaskan Halibut | Eudora Arkansas Catfish |
| Widbey Island Manila Clams | Massachusetts Bay Scallops |
| Warrenton Washington | Buhl Idaho Rainbow Trout |
| Petrale Sole | Louisiana Jumbo Lump Crab |
| Washington Dungeness Crab | Catalina Island Thresher Shark |
| Lake Superior Whitefish | Oregon Bay Shrimp |
| Lautoka Fijian Mahi Mahi | Rhode Island Calamari |
| Oahu Hawaiian Swordfish | Chedabucto Bay Nova Scotia |
| Guaymas Rock Shrimp | Oysters |
| Georges Bank Sea Scallops | Cape Neddick Maine Oysters |
| Hilo Hawaiian Albacore Tuna | Northern Novey Nova Scotia |
| | Oysters |
| Hilo Hawaiian Ahi Tuna | Glidden Point Maine Oysters |
| Panama Red Grouper | Nantuckett Bay Massachusetts |
| Washington Atlantic Salmon | Oysters |
| Chilean Pantagonian Sea Bass | Prince Edward Island Malpeque |
| | Oysters |
| Prince Edward Island Black | Virginia Topneck Clams |
| Mussels | Maine Lobster |
| Hawaiian Striped Marlin | |

*MOST SPECIES AVAILABLE GRILLED WITH LEMON
BUTTER*

.....
APPETIZERS

Northwest Salmon Cakes with Tomatillo Salsa.....	6.75
Narragansett Bay, Rhode Island Calamari Fried with Cocktail Sauce.....	8.50
Pan Fried Oysters with Tartar Sauce.....	7.55
	5.80
Oregon Bay Shrimp, Tomato and Basil Bruschetta.....	10.45
Florida Rock Shrimp Popcorn with Cajun Remoulade.....	6.80
Spinach, Artichoke and Cheese Dip.....	12.95
Louisiana Jumbo Lump Crab Cakes with Red Pepper Aioli.....	6.75
Buffalo Chicken Wings with Blue Cheese Dressing and Celery.....	14.90
Jumbo Prawn Cocktail.....	8.90
Escargot with Garlic Butter.....	9.35
	8.40
Jarlsberg Cheese Fondue with Dungeness Crab and Sourdough Bread.....	10.65
Seared "Rare" Ahi with Spicy Wakami Salad.....	7.25
Steamed Manila Clams with Garlic, White Wine and Herbs.....	8.10
Steamed Black Mussels with Tomato Fennel Broth.....	39.95
Quesadilla with Bay Shrimp and Pico de Gallo.....	12.90
Chilled Seafood Combination Platter (Serves 4-6).....	
Smoked Combo Platter (Salmon, Trout and Mussels).....	

.....
ON THE HALF SHELL

Northumberland Oysters (New Brunswick, Canada).....	9.40
Bras d'Or Oysters (Cape Breton, Nova Scotia).....	10.35

Scotia).....	
Malpeque Oysters (Prince Edward Island, Canada).....	9.30
Caraquet Oysters (New Brunswick, Canada).....	10.75
Tatamagouche Oysters (Cape Breton, Nova Scotia).....	9.90
Pearl Bay Summer Ice Oysters (Sunshine Coast, Canada).....	12.55
Topneck Clams (Back River, Virginia).....	6.70
	10.35
Small Sampler (six oysters and one clam).....	19.90
Large Sampler (twelve oysters and two clams).....	8.25
Baked Black Mussels with Tomatoes, Herbs and Cheese.....	9.90
New Zealand Emerald Lipped Mussels with Spinach and Bacon.....	

.....

SALADS AND SOUPS

New England Clam Chowder.....Cup...2.95.....Bowl....	3.95
	3.95
Soup of the Day.....Cup...2.95....Bowl....	5.90
Oyster Stew with Garlic Bread.....	3.90
	5.95
Seasonal Mixed Greens with Balsamic Vinaigrette.....	4.85
Mixed Greens with Blue Cheese and Glazed Walnuts.....	5.95
Roasted Beet Salad with Sweet Onions and Danish Bleu Cheese.....	6.50
Caesar Salad with Garlic Croutons and Parmesan Cheese.....	8.55
Fresh Mozzarella and Vine Ripened Tomato Salad with Mixed Greens.....	7.80
Asian Chicken Salad with Soba Noodles and Spicy Peanut	

Dressing.....	17.95
Caesar Salad with Grilled Chicken and Parmesan Croutons.....	13.25
Dungeness Crab Louis.....	11.95
Seared Rare Yellowfin Tuna Niçoise Salad.....	
Seafood Cobb Salad.....	

.....

SANDWICHES AND CAFE MEALS

Spicy Seafood Stir Fry with Mandarin Glaze.....	6.85
Caesar Salad with Bay Shrimp.....	8.90
	6.85
Seafood Chili with Black Beans and Tortilla Strips.....	9.95
Fried Halibut in Full Sail Ale Batter Fish and Chips.....	6.55
Grilled Vegetable and Fresh Mozzarella Sandwich with Basil Pesto.....	9.95
Rock Shrimp "Shortcake" in a Cajun Cream Sauce.....	9.90
Grilled Albacore Tuna Steak Sandwich with Thai B.B.Q. Glaze.....	6.95
Half Pound Cheeseburger or Cajun Burger.....	7.95
Grilled Chicken Sandwich with Roasted Red Pepper and Caper Aioli.....	13.90
Louisiana Jumbo Lump Crab Cake Sandwich.....	6.65
Dill Salmon Burger with Caper Aioli and French Fries.....	9.95
Smoked Salmon Club with Caper Aioli.....	

.....

MEAT AND POULTRY

U.S.D.A. Prime 14'oz. New York	24.95
--------------------------------	-------

Steak.....	
Grilled Marinated Flank Steak with Wild Mushroom Demi.....	12.25
Grilled Chicken with Asparagus, Crab and Dijon-Basil Cream.....	14.50
U.S.D.A. Prime 8 oz. Filet Mignon.....	23.95
	12.80
Baked Pueblo Chicken with Chili Pesto.....	18.90
Center Cut 10oz. Pork Chop with Apricot Chipotle Demi Glaze.....	6.85
Blackened Shark Tacos with Black Beans and Pico de Gallo.....	9.90
Grilled albacore Tuna Steak Sandwich with Thai B.B.Q. Glaze.....	7.20
Grilled Chicken Sandwich with Roasted REd Pepper and Caper Aioli.....	13.90
Louisiana Jumbo Lump Crab Cake Sandwich.....	9.95
Smoked Salmon Club with Caper Aioli.....	5.90
Half Pound Cheeseburger or Cajun Burger.....	6.65
Dill Salmon Burger with Caper Aioli and French Fries.....	

.....
PASTAS

Linguine with Mussels and Manila Clams in Tomato Sauce.....	10.95
Fettuccine with Bay Scallops, Rock Shrimp and Garlic Cream.....	13.80
Spaghettini with Tequila shrimp and a Chili Cream Sauce.....	12.95
Spaghettini with Grilled Vegetables in Pesto Sauce.....	8.80
Penne with Salmon, Shitake Mushrooms and Oregon Hazelnuts.....	11.55
Panzaratti with Spicy Cajun Crawfish, Mushrooms and Peppers.....	12.90
Linguine with Blackened Chicken, Peppers and Cajun Cream.....	11.95

Rice.....

.....
SEAFOOD

Pan Fried Oysters with French Fries and Coleslaw.....	14.60
Grilled "Jake's Cut" Swordfish with Herb Butter.....	19.95
Grilled Marinated Mahi Mahi with Shiitake Ginger Glaze.....	17.95
Cashew Crusted Grouper with Hot Jamaican Rum Butter.....	19.95
Fried Pecan Crusted Catfish with Jalapeno Mango Chutney.....	13.70
Louisiana Jumbo Lump Crab Cakes with Roasted Red Pepper Aioli.....	19.95
Pacific Mixed Steam with Black Mussels, and Manila Clams.....	14.80
Texas Shrimp Sautéed "Scampi-Style" with Fresh Tomato Spaghetini.....	20.90
Thresher Shark Grilled with Rock Shrimp, Tomato, and Basil.....	15.95

.....
Lobster and Crab

.....1.5 LB. Live Maine Lobster with Drawn Butter.....	\$29.95
.....2 LB. Dungeness Crab with Drawn Butter.....	\$21.95
.....1.5 LB. Alaskan King Crab Legs with Drawn Butter.....	\$35.95

Hours of Operation

LUNCH HOURS

*Monday - Sunday 11:30am -
4:00pm*

DINNER HOURS

*Monday - Saturday 4:00pm -
11:00pm
Sunday 4:00pm - 10:00pm*

BAR HOURS

*Sunday - Thursday 11:30am -
12:00am
Friday & Saturday 11:30am -
1:00am*

HAPPY HOURS

Monday - Friday

CERTIFICATE OF MERIT

I, Anthony G. Graham, declare as follows:

1. I am a member of the State Bar of California, a partner of the law firm of Graham & Martin LLP, and one of the attorneys principally responsible for representing plaintiff Consumer Defense Group Action, Inc. (hereinafter "Consumer Defense Group", the "noticing party" as to the "60 Day Notice of Intent to Sue" (the "Notice") served concurrently herewith. I have personal knowledge of the facts set forth herein and, if called upon, could and would testify competently thereto. This certificate of merit accompanies the attached sixty-day notice in which it is alleged the parties identified in the notice have violated Health & Safety Code section 25249.6 by failing to provide clear and reasonable warnings.

2. I have consulted with one or more persons with relevant and appropriate experience or expertise who has reviewed facts, studies, or other data regarding the alleged exposures to the listed chemicals that are the subject of the action.

3. Based on the information obtained through those consultations, and on all other information in my possession, I believe there is a reasonable and meritorious case for the private action. I understand that "reasonable and meritorious case for the private action" means that the information provides a credible basis that all elements of the plaintiffs' case can be established and the information did not prove that the alleged violator will be able to establish any of the affirmative defenses set forth in the statute.

4. The copy of this Certificate of merit served on the Attorney General attaches to it factual information sufficient to establish the basis for this certificate, including the information identified in Health & Safety Code section 25249.7(h)(2), i.e. the identity of the persons consulted with and relied upon by the certifier, and (2) the facts, studies, or other data reviewed

by those persons.

I declare under penalty of perjury under the laws of the State of California that the foregoing is true and correct. Executed at Irvine, California on February 17, 2003.

CERTIFICATE OF SERVICE

I am over the age of 18 and not a party to this case. I am a resident of or employed in the county where the mailing occurred. My business address is 3 Park Plaza, Suite 2030, Irvine, California 92614.

I SERVED THE FOLLOWING:

- 1.) 60-Day Notice of Intent to Sue Under Health & Safety Code Section 24249.6 and Certificate of Merit;
- 2.) The Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65): A Summary (*only sent to Violator*);
- 3.) Supporting documents for Certificate of Merit (only sent to Office of Attorney General, Office of Proposition 65 Enforcement).;

by enclosing a true copy of the same in a sealed envelope addressed to each person whose name and address is shown below and depositing the envelope in the United States mail with the postage fully prepaid:

Date of Mailing: February 18, 2003

Place of Mailing: Irvine, California

NAME AND ADDRESS OF EACH PERSON TO WHOM DOCUMENTS WERE MAILED:

Doug Schmick and Bill McCormick
McCormick & Schmick Management Group
720 SW Washington Street
Portland, OR 97205

California Attorney General
P.O. Box 944255
Sacramento, CA 94244-2550

Los Angeles County District Attorney
210 W. Temple Street, 18th Floor
Los Angeles, CA 90012

Los Angeles City Attorney
200 N. Main St. N.E.
Los Angeles, CA 90012

Orange County District Attorney
700 Civic Center Dr. W., 2nd Fl.
Santa Ana, CA 92701

San Francisco City Attorney
1390 Market Street
San Francisco, CA 94102

San Francisco County DA
880 Bryant Street
San Francisco, CA 94103

I declare under penalty of perjury under the laws of the State of California that the foregoing is true and correct.

Dated: February 18, 2003
