

M&S

SEAFOOD • STEAKS • OYSTERS

est. 1974

CHEF'S CHOICE

Hawaiian Swordfish

Topped with Sautéed Lump Crab Meat, Served with Andouille Mashed Potatoes, and Sautéed Spinach (880 cal) 40

Hawaiian Bigeye Ahi Tuna*

Sesame Crusted, Wasabi Mashed, Baby Bok Choy, Mongolian Black Pepper Sauce (790 cal) 36

Our Bigeye Ahi Tuna was caught in the deep waters of the Pacific and shipped overnight from the Honolulu Fish Auction

APPETIZERS

Ancho Chili Charred Octopus

Jicama Chimichurri / White Beans (580 cal) 16.5

Calamari "Fritto Misto"

Roasted Tomato Sauce / Cilantro Jalapeño Aioli (500 cal) 16

Steamed Mussels

Tomatoes / White Wine / Herbs (890 cal) 15

Seared Ahi Tuna*

Pickled Lipstick Peppers / Yuzu Dressing (250 cal) 17

Chilled Jumbo Shrimp Cocktail (160 cal) 18.5

Shrimp Kisses

Pepper Jack Cheese / Bacon Wrapped / Fire-Roasted Corn Salsa / Onion Strings (690 cal) 14.8

Lump Crab Cake

Roasted Poblano Tartar / Jicama Chimichurri (730 cal) 18.5

Tablesides Tartare*

Ahi Tuna / Dijon / Capers / Onions / Chopped Egg (210 cal) 13.5

Chilled Seafood Platter*

Shrimp/ Lobster/ King Crab/ Oysters/ Scallops

Available for two (630 cal), four (1060 cal) or

six (1510 cal) 25 Per Person

We are proud to support local and sustainable farms, ranches, fisheries and breweries:

- Johnny Shuck's Oyster, True Oyster Co. Virginia Hog Island
- Big Eye Tuna, Garden & Valley Isle Seafood, Honolulu HI
- Flying Fish, Flying Fish Brewing Co. Somerdale NJ
- Fresh Herbs and Beets, The Chef's Garden, Huron OH
- Cobia, Open Blue, Panama
- Arugula, Dan Graiff Farms, Newfield NJ

Managing Director Tabitha Ruiz



SIGNATURE FISH



Simply Prepared Fresh Fish Any Fish / Grilled / Seasonal Roasted Baby Vegetables (380-530 cal)

Pesto Cobia Simply Grilled / Summer Vegetable Ragout / Basil Pesto (670 cal) 33

Crab & Shrimp Stuffed Salmon Brie / Mashed Potatoes / Vegetables (870 cal) 37

Apple Miso Sea Bass Cabbage / Mushrooms / Mashed Cauliflower / Dashi Broth (620 cal) 41

Swordfish Casino Lump Crab / Roasted Red Pepper / Bacon / Mushrooms Spinach Saute (880 cal) 37

Hawaiian Bigeye Ahi Tuna* Seared Rare / Sesame Cucumber Salad / Sticky Rice (330 cal) 32

Pan Sautéed Idaho Trout Almond Crusted / Butternut Squash Orzo (850 cal) 25

Grilled Sixty South Salmon Beets / Cipollini Onions / Asparagus / Black Pepper Horseradish Sauce (590 cal) 30

SEAFOOD SPECIALTIES

Craft Beer Battered Fish & Chips Alaskan Cod / Chesapeake Fries / Tartar Sauce (1250 cal) 20.5

Lump Crab Cakes Roasted Poblano Tartar/ Jicama Chimichurri / Seasonal Vegetable / Orzo (1000 cal) 34

Maine Lobster Tails Roasted Potatoes / Drawn Butter (640 cal) 50

Chesapeake Buttermilk Fried Shrimp Chesapeake Fries / Cocktail Sauce (910 cal) 24

Seared Sea Scallops Tomato Pesto / Crab Potato Hash / Sautéed Spinach (800 cal) 34.5

Salmon Pesto Rigatoni Asparagus / Mushrooms / Artichoke / Cream Sauce (1010 cal) 23

Shrimp and Andouille "Mac & Cheese" Four Cheese Sauce (1780 cal) 20

Lump Crab Stuffed Shrimp Red Pepper White Cheddar Mash (790 cal) 29.5



One pound of Split Crab (easy to eat). Served with Roasted Potatoes and Drawn Butter 39
Steamed (670 cal) | Classic Scampi (1200 cal)

MIXED GRILL SELECTIONS

McCormick's Seafood Trio Grilled Shrimp / Stuffed Shrimp / Grilled Salmon (1080 cal) 32.5

Ultimate Mixed Grill Stuffed Shrimp / Grilled Shrimp / Crab Cake / Grilled Salmon (1400 cal) 37.8

New Age Surf & Turf Braised Short Rib / Scallops / Mashed Potatoes (1280 cal) 38

Filet & Stuffed Shrimp* Perfect Pair / Steamed Vegetables (1000 cal) 40

STEAKS & SPECIALTY MEATS

Enhance with a Small Batch Mash for \$4

Center Cut Filet Mignon* (6oz) (700 cal) 36 **(8oz)** (840 cal) 39.5

U.S.D.A. Choice New York Strip* (13oz) (1130 cal) 40

Dry Rubbed Black Angus Ribeye Steak - Center Cut* (14oz) (1380 cal) 42.5

Beef Medallions Bordelaise* Bordelaise Sauce / Roasted Mushroom / Spinach Saute (630 cal) 28

Blackened Chicken Fettuccini Mushrooms / Bell Peppers / Cajun Cream Sauce (1430 cal) 22

Braised Short Ribs Mashed Potatoes / Natural Jus (1760 cal) 32

SOUPS & SALADS

New England Clam Chowder

Award Winning / Clams / Potato / Bacon

Cup (160 cal) 6.8 | Bowl (240 cal) 9

Maine Lobster Bisque

Sherry Cream

Cup (400 cal) 8.9 | Bowl (670 cal) 14.9

Hearts of Romaine Caesar

Parmesan Crisp / Garlic Croufons (490 cal) 10

10 Greens Chopped Salad

Bacon / Blue Cheese Crumbles / Olives / Tomatoes (440 cal) 9.3

The Iceberg Wedge

Bacon / Blue Cheese Crumbles / Diced Tomatoes (400 cal) 9.7

Walnut Mixed Greens

Candied Walnuts / Blue Cheese Crumbles / Balsamic Vinaigrette (450 cal) 9

Arugula Salad

Toasted Almonds / Goat Cheese / Raspberry Vinaigrette (150 cal) 9

Romano Chicken Chop Salad

Pan-Seared / Parmesan Crusted / Bacon / Blue Cheese / Balsamic Vinaigrette (950 cal) 18

Lobster Cobb Tower

Tarragon Ranch / Blue Cheese Crumbles / Bacon / Avocado (900 cal) 24.5

Add Grilled Shrimp Skewer (150 cal) to any salad for 7

GREAT WITH STEAK

Boursin Blue Cheese (220 cal) 5

Truffle Butter (390 cal) 4

Truffle Frites (400 cal) 6

Lobster Tail (250 cal) 22

SIGNATURE SIDES

Grilled Asparagus (110 cal) 9

Pan Roasted Mushrooms (590 cal) 10

Mushroom Spinach Saute (340 cal) 8.5

Lobster Mashed Potatoes (720 cal) 13

SMALL BATCH MASH

Boursin & Mushroom (960 cal) 8

Truffle Chive (1010 cal) 8

Red Pepper White Cheddar (560 cal) 7

Executive Chef Haluk Sahin

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

We have made an effort to provide accurate nutritional information but deviations can occur due to availability of ingredients, substitutions, and the hand-crafted nature of most items. A Suggested Gratuity of 15% - 20% is customary. The amount of gratuity is always discretionary. *Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness.

MSAC 10/18/2019