

M&S

SEAFOOD • STEAKS • OYSTERS

est. 1974

OYSTER BAR

Chilled Oysters on the Half Shell
Red Wine Mignonette / Cocktail Sauce

M&S Johnny Shuck's Oysters* 2.9 | Connecticut Blue Point* 3

APPETIZERS

Calamari "Fritto Misto"

Roasted Tomato Sauce / Cilantro Jalapeño
Aioli 14.5

Seared Ahi Tuna*

Pickled Lipstick Peppers / Yuzu Dressing 15.5

Chilled Jumbo Shrimp Cocktail

House Made Cocktail Sauce 16.3

Shrimp Kisses

Pepper Jack Cheese / Bacon Wrapped / Fire Roasted
Corn Salsa / Onion Strings 14.8

Lump Crab Cake

Fire Roasted Corn Salsa / Lemon Butter 17

SOUPS & SALADS

New England Clam Chowder

Award Winning / Clams / Potato / Bacon
Cup 6.8 Bowl 8

Maine Lobster Bisque

Sherry Cream
Cup 8.9 Bowl 14.9

Hearts of Romaine Caesar

Parmesan Crisp / Garlic Croutons 9.8

10 Greens Chopped Salad

Bacon / Blue Cheese Crumbles / Olives /
Tomatoes 8.9

The Iceberg Wedge

Bacon / Blue Cheese Crumbles / Diced
Tomatoes 8.7

Walnut Mixed Greens

Candied Walnuts / Blue Cheese Crumbles /
Balsamic Vinaigrette 8.7

SIGNATURE FISH

Open Blue Cobia + Shrimp Scampi

Simply Grilled / Scampi Style Shrimp / Roasted
Vegetables 39

Crab & Shrimp Stuffed Salmon

Brie / Mashed Potatoes / Vegetables 32

Summer Pan Seared Halibut

Vegetable Orzo / Saffron Butter 40

Chilean Sea Bass Dill Riata

Simply Grilled / Ratatouille / Dill Riata 41

Hawaiian Bigeye Ahi Tuna*

Sesame Crusted / Wasabi Mashed / Baby Bok Choy /
Mongolian Black Pepper Sauce 32

SEAFOOD SPECIALTIES

Lump Crab Cakes

Lemon Butter / Fire Roasted Corn Salsa / Seasonal Orzo / Vegetables 34

Lump Crab Stuffed Shrimp

Red Pepper White Cheddar Mash 28.5

Seared Sea Scallops

Tomato Pesto / Crab Potato Hash / Sautéed Spinach 33.5

Ultimate Mixed Grill

Stuffed Shrimp / Grilled Shrimp / Crab Cake / Grilled Salmon 37.8

Twin Half Pound Lobster Tails

1 Pound of Lobster / Lobster Mashed Potatoes 67

STEAKS

Center Cut Filet Mignon*

Roasted Vegetables / Steak Butter
(6oz) 33.8 (8oz) 38.5

Dry Rubbed Black Angus

Ribeye Steak (13 oz)*

Roasted Vegetables / Steak Butter 38.5

Dry Rubbed Black Angus

Bone In Ribeye Steak (20oz)*

Roasted Vegetables / Steak Butter 46

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

Roasted Vegetables / Steak Butter 39

Surf & Turf

The Perfect Pair—6 oz. Filet Mignon &
Twin Maine Lobster Tails 55

SIGNATURE SIDES

Baked Gruyere Potatoes 9

Grilled Asparagus 8

Pan Roasted Mushrooms 9.5

Lobster Mashed Potatoes 12

Maine Lobster Tail 31

Truffle Frites 6

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.