

M&S

SEAFOOD • STEAKS • OYSTERS

est. 1974

APPETIZERS

Ancho Chili Charred Octopus

Jicama Chimichurri / White Beans (580 cal) 16.5

Calamari "Fritto Misto"

Roasted Tomato Sauce / Cilantro Jalapeño Aioli (500 cal) 14.8

Seared Ahi Tuna*

Pickled Lipstick Peppers / Yuzu Dressing (250 cal) 15.5

Shrimp Kisses

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

Coconut Shrimp

Orange Horseradish Marmalade (470 cal) 13

Lump Crab Cake

Roasted Poblano Tartar / Jicama Chimichurri (730 cal) 17

Steamed Mussels

Traditional Style or Thai Coconut Curry (580 cal) 14.3

Harborside Crab Dip

Crisp Pita Chips / Pico de Gallo (720 cal) 13.5

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

- Johnny Shuck's Oysters, True Oyster Co. Virginia Hog Island VA
- Loose Cannon IPA, Heavy Seas Beer, Baltimore MD
- Evolution #3, Evolution Craft Brewing Co. Salisbury MD
- Heirloom Tomatoes, Baywater Greens, Salisbury MD
- Smith Island Cake, Smith Island Cake Co. Crisfield MD
- Choptank Sweet Oysters. Marinetics inc. Cambridge MD

Managing Director Ellie Skinner



SIGNATURE FISH



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

Open Blue Cobia + Shrimp Scampi Simply Grilled / Scampi Style Shrimp / Roasted Vegetables (1070 cal) 36

Crab & Shrimp Stuffed Salmon* Brie / Mashed Potatoes / Vegetables (870 cal) 32

Herb Broth Sea Bass Roasted Fingerling Potato / Sundried Tomato / Spinach / Herb Broth (700 cal) 42

Sesame Crusted Ahi Tuna Wasabi Mashed Potatoes / Baby Bok Choy / Mongolian Pepper Sauce (790 cal) 30

SEAFOOD SPECIALTIES

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

Lump Crab Cake Chesapeake Fries / Coleslaw / Roasted Poblano Tartar (1190 cal) 34

Seared Sea Scallops Roasted Corn Hash / Avocado Cilantro Lime Puree (750 cal) 33.5

Chesapeake Buttermilk Fried Shrimp Chesapeake Fries / Cocktail Sauce (910 cal) 21.8

Shrimp and Andouille "Mac & Cheese" Four Cheese Sauce (1780 cal) 18

Lump Crab Stuffed Shrimp Red Pepper White Cheddar Mash (790 cal) 28.5

Twin North Atlantic Lobster Tails Lobster Bisque Mashed Potatoes (720 cal) 37

Alaskan King Crab Legs Steamed / Roasted Potatoes (720 cal) 49

MIXED GRILL SELECTIONS

Filet & Crab Cake* The Perfect Pair / Seasonal Vegetables (1090 cal) 43

STEAKS & SPECIALTY MEATS

Enhance with a Small Batch Mash for \$4

Center Cut Filet Mignon* (6oz) (700 cal) 33.8 (8oz) (840 cal) 38.5

U.S.D.A. Choice New York Strip* (13oz) (1130 cal) 39.5

Dry Rubbed Black Angus Ribeye Steak - Center Cut* (13oz) (1380 cal) 38.5

Dry Rubbed Black Angus Ribeye Steak - Bone In* (20oz) (1760 cal) 46.8

Beef Medallions Bordelaise* Bordelaise Sauce / Roasted Mushroom / Spinach Saute (630 cal) 27.5

Blackened Chicken Fettuccini Mushrooms / Bell Peppers / Cajun Cream Sauce (1430 cal) 17

American Kobe Style Burger* Mushrooms / Fontina Cheese / Red Onion Aioli (1240 cal) 17.5

SOUPS & SALADS

New England Clam Chowder

Cup (160 cal) 6.8 | Bowl (240 cal) 8

Maine Lobster Bisque

Sherry Cream

Cup (400 cal) 9 | Bowl (670 cal) 15

Maryland Style Crab Soup

Cup (100 cal) 6.8 Bowl (160 cal) 8

Hearts of Romaine Caesar

Parmesan Crisp / Garlic Croutons (490 cal) 9.8

10 Greens Chopped Salad

Bacon / Blue Cheese Crumbles / Olives / Tomatoes (440 cal) 8.9

Walnut Mixed Greens

Candied Walnuts / Blue Cheese Crumbles / Balsamic Vinaigrette (450 cal) 8.9

Lobster Cobb Tower

Tarragon Ranch / Blue Cheese Crumbles / Bacon / Avocado (900 cal) 24.8

Entrée Caesar Salad

Grilled Chicken (820 cal) 15.5 | Grilled Salmon (890 cal) 17.8

Calamari "Fritto Misto" (860 cal) 15.8

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

Lobster Tail (250 cal) 14.5

SIGNATURE SIDES

Creamed Spinach (680 cal) 9

Grilled Asparagus (110 cal) 8

Pan Roasted Mushrooms (590 cal) 9.5

Lobster Mashed Potatoes (720 cal) 12.5

SMALL BATCH MASH

Truffle Chive (1010 cal) 8

Experience Mixology!

Order one of our unique cocktails - handcrafted and made tableside!

Executive Chef David Montanez

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.

Our Hawaiian seafood was shipped overnight from the Honolulu Fish Auction. Caught in the pristine Pacific waters by U.S. flagged fishing vessels, I highly suggest you try one of these delicious dishes. As the Executive Chef, I guarantee the quality and freshness to be unmatched!

MSBA 4/16/2021