

# M&S

SEAFOOD • STEAKS • OYSTERS

est. 1974

## HAPPY EASTER!

### OYSTER BAR

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

M&S Cali Kumo Oysters\* 3.3 | British Columbia Kusshi\* 3.6 | Washington Dabob Bay\* 2.5 | Washington Bruce's Beach 2.8

### APPETIZERS

#### Calamari "Fritto Misto"

Roasted Tomato Sauce / Cilantro Jalapeño  
Aioli 14.3

#### 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

#### Dungeness Crab & Shrimp Cake

Roasted Poblano Tartar / Jicama Chimichurri 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 8.9

### SIGNATURE FISH

#### Open Blue Cobia + Shrimp Scampi

Simply Grilled / Scampi Style Shrimp / Roasted  
Vegetables 38

#### Crab & Shrimp Stuffed Salmon\*

Brie / Mashed Potatoes / Vegetables 32.5

#### Pesto Steelhead\*

Simply Grilled / Summer Vegetable Ragout /  
Basil Pesto 31

#### Herb Broth Chilean Sea Bass

Roasted Fingerling Potato / Sundried Tomato / Spinach /  
Herb Broth 41.5

#### Sesame Crusted Hawaiian Ahi Tuna\*

Wasabi Mashed Potatoes / Baby Bok Choy / Mongolian  
Pepper Sauce 34

### SEAFOOD SPECIALTIES

#### Dungeness Crab Stuffed Shrimp

Red Pepper White Cheddar Mash 31

#### McCormick's Seafood Trio\*

Grilled Shrimp / Dungeness Crab Stuffed Shrimp / Grilled Salmon 32.8

#### Dungeness Crab & Shrimp Cakes

Roasted Poblano Tartar / Jicama Chimichurri / Seasonal Orzo /  
Vegetables 34.5

#### Seared Sea Scallops

Foraged Mushrooms / Butternut Squash Puree / Roasted Fall Vegetables  
33.5

### STEAKS

#### Center Cut Filet Mignon\*

Roasted Vegetables / Steak Butter  
(6oz) 34.5 (8oz) 39.5

#### Dry Rubbed Black Angus Ribeye Steak (13 oz)\*

Roasted Vegetables / Steak Butter 39.5

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

Roasted Vegetables / Steak Butter 40.5

#### Pan Roasted Chicken Breast

Red Pepper White Cheddar Mash / Baby Heirloom Carrots  
/ Smoked Tomato Jus 29

#### Surf & Turf\*

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

### SIGNATURE SIDES

Grilled Asparagus 8

Pan Roasted Mushrooms 9.5

Mushroom Spinach Saute 8.5

Lobster Mashed Potatoes 12

Maine Lobster Tail 13.5

Truffle Frites 6