

# 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 Kumamoto Oysters\* 3.8 | M&S Johnny Shuck's Oysters\* 2.6 | Connecticut Blue Point\* 2.6 | Maryland Chesapeake Gold\* 2.5

### 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

#### Maryland Style Crab Soup

Savory Vegetable Broth  
Cup 6.8 Bowl 8

#### Hearts of Romaine Caesar

Parmesan Crisp / Garlic Croutons 9.8

#### 10 Greens Chopped Salad

Bacon / Blue Cheese Crumbles / Olives /  
Tomatoes 8.9

#### Walnut Mixed Greens

Candied Walnuts / Blue Cheese Crumbles /  
Balsamic Vinaigrette 8.9

### SIGNATURE FISH

#### Pan Seared Open Blue Cobia

Mushroom Risotto / Tomato Confit / Fresh Herbs  
34

#### Crab & Shrimp Stuffed Salmon

Brie / Mashed Potatoes / Vegetables 32

#### Macadamia Halibut

Stir Fry Vegetables / Jasmine Rice / Red Pepper  
Coulis / Fruit Salsa 38

#### Miso Chilean Sea Bass

Udon Noodles / Stir-Fry Vegetables / Ginger-Miso Broth 41

#### Sesame Crusted Hawaiian Ahi Tuna\*

Wasabi Mashed Potatoes / Baby Bok Choy / Mongolian  
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

Roasted Corn Hash / Avocado Cilantro Lime Puree 33.5

#### Ultimate Mixed Grill\*

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

### 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 46.8

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

Roasted Vegetables / Steak Butter 39.5

#### 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

A Suggested Gratuity of 15% - 20% is customary. The amount of gratuity is always discretionary. \*Are Served Raw or Undercooked.  
Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness.