

# M&S

SEAFOOD • STEAKS • OYSTERS

est. 1974

## HAPPY HOUR

SUN - FRI 4PM - 6:30PM

Available with minimum beverage purchase  
of \$3.40 per person.

### \$3.5

**ROASTED RED PEPPER HUMMUS**

cucumbers, extra virgin olive oil, crispy pita chips (320 cal)

**VINE RIPE TOMATO BRUSCHETTA**

tomatoes, basil, garlic, olive oil, balsamic (570 cal)

**TRUFFLE FRIES**

truffle butter, fresh herbs, parmesan cheese (400 cal)

### \$5.5

**CALAMARI "FRITTO MISTO"**

roasted tomato sauce, cilantro-jalapeño aioli (320 cal)

**CRISPY BAJA FISH TACOS**

southwest jicama slaw, fire-roasted corn salsa,  
cilantro ranch (790 cal)

**CHEESEBURGER\***

lettuce, tomato, onion, cheddar cheese,  
french fries (1010 cal)

### \$7.5

**AHI TUNA POKE BOWL\***

sushi rice, green onion, avocado,  
wonton crisps (270 cal)

**ASIAN CHICKEN**

**LETTUCE WRAPS**

vegetable slaw, cilantro-peanut dressing,  
sweet & spicy peanuts (440 cal)

**BLACKENED CHICKEN**

**QUESADILLA**

chipotle tortilla, peppers, onions, sour cream,  
pico de gallo (680 cal)

**SPICY BUFFALO**

**CHICKEN WINGS**

blue cheese dressing, carrots, celery (530 cal)

**M&S JAM'ON BURGER\***

bacon jam, cheddar cheese,  
pickled red onions, arugula (1330 cal)

### \$9.5

**SHRIMP AVOCADO TOAST**

baby heirloom tomatoes, pickled lipstick  
peppers, ciabatta (640 cal)

**SPICE SEARED AHI TUNA\***

pickled lipstick peppers, yuzu aioli (250 cal)

**CRISPY COCONUT SHRIMP**

orange horseradish marmalade,  
tropical fruit salsa (470 cal)

**OPEN BLUE COBIA TACOS**

blackened; jicama-chimichurri slaw, chile-lime aioli,  
cilantro (900 cal)

## TUESDAY

Tito's & Baja Fish Tacos

Fish Tacos (390 cal) - \$2 each

Tito's Mexitini (260 cal) - \$5

## WEDNESDAY

Shrimp & Shuck

Oysters\* (50 cal) - \$1 each

Shrimp (30 cal) - \$1 each

## THURSDAY

Shrimp Avocado Toast

(270 cal) - \$2.5 each

## DINE IN BAR & PATIO AREAS ONLY

2,000 calories a day is used for general nutritional 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 some items. \*Items may be cooked to order, are served raw or undercooked, or contain raw or uncooked ingredients. Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness.

MSCO 5/9/2019

## DRAFT BEER (16oz.)

Coors Light (140 cal)	\$3.5
Michelob Ultra (130 cal)	\$3.5
Blue Moon (220 cal)	\$4.5
Samuel Adams (240 cal)	\$4.5
Stella Artois (200 cal)	\$4.75
Columbus Brewing IPA (270 cal)	\$4.5
Elevator Bleeding Buckeye	\$4.5
Red Ale (350 cal)	

## WELL SPIRITS \$4.5

Vodka (80 cal), Gin (80 cal), Rum (80 cal),  
Tequila (80 cal), Bourbon (80 cal), Scotch (80 cal)  
Additional charge will apply for Martinis & Rocks pours

## AMERICAN CRAFT SPIRITS \$6.5

Tito's Handmade Vodka (TX) (80 cal), Bayou Silver Rum (LA) (80 cal),  
Aviation Gin (OR) (80 cal), Bulleit Bourbon (KY) (90 cal)  
Additional charge will apply for Martinis & Rocks pours

## HAPPY HOUR WINES BY THE GLASS \$6.5

Glass Mountain Chardonnay (150 cal)  
Brancott Sauvignon Blanc (150 cal)  
Ecco Domani Pinot Grigio (150 cal)  
Chateau Ste. Michelle Riesling (140 cal)  
Beringer White Zinfandel (130 cal)  
SOCIAL Elderflower Apple Sparkling (50 cal)  
Robert Mondavi 'Private Selection' Cabernet Sauvignon (150 cal)  
Hogue Merlot (150 cal)

## PREMIUM WINES BY THE GLASS \$8.5

La Marca Prosecco (160 cal)  
La Crema Chardonnay (150 cal)  
Acrobat Pinot Gris (150 cal)  
M. Chapoutier 'Belleruche' Rosé (140 cal)  
Mark West Pinot Noir (150 cal)  
Sterling 'Vintner's Collection' Merlot (150 cal)  
Louis M. Martini Cabernet Sauvignon (150 cal)  
Don Miguel Gascon Malbec (150 cal)

## HAND-CRAFTED COCKTAILS & MARTINIS

### GOLD MARGARITA

Sauza Gold Tequila, triple sec, fresh lime juice (210 cal) \$7

### M&S ICED TEA

Stolichnaya Vodka, Bacardi Superior Rum,  
Beefeater Gin, Cointreau Orange Liqueur,  
fresh lemon juice, Coca-Cola (230 cal) \$8

### BERRY BERRY MOJITO

Bayou Silver Rum, Reàl Blackberry Purée, fresh lime,  
strawberry, mint, simple syrup, club soda (240 cal) \$8

### PERFECT LEMON DROP MARTINI

Absolut Citron Vodka, triple sec, simple syrup,  
fresh lemon juice (150 cal) \$7

### RUBY THYME

Aviation Gin, Domaine de Canton Ginger Liqueur,  
thyme, simple syrup, fresh lemon juice  
San Pellegrino Blood Orange (220 cal) \$8

### M&S MOSCOW MULE

Russian Standard Platinum Vodka,  
fresh lime juice, simple syrup,  
Fever-Tree Ginger Beer (190 cal) \$8

### BULLEIT THE OLD

### FASHION WAY

Bulleit Bourbon, Angostura Bitters,  
simple syrup (140 cal) \$8

### TITO'S CHERRY MULE

Tito's Handmade Vodka, Cherry Heering Liqueur,  
fresh lime juice, simple syrup,  
Fever-Tree Ginger Beer (210 cal) \$9

### PROSECCO SANGRIA

Bacardi Limón Rum, simple syrup, strawberries,  
cucumber, La Marca Prosecco (190 cal) \$8

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