

M&S

SEAFOOD • STEAKS • OYSTERS

est. 1974

CHEF'S CHOICE

Hawaiian Swordfish

Grilled Casino Style with Lump Crab, Roasted Red Pepper and Bacon. Served with Roasted Mushrooms and Sautéed Spinach (880 cal) 34

Hawaiian Bigeye Ahi Tuna*

Sesame Crusted, Wasabi Mashed, Baby Bok Choy, Mongolian Black Pepper Sauce (790 cal) 34

Our Bigeye Ahi Tuna was caught in the deep waters of the Pacific and shipped overnight from the Honolulu Fish Auction

APPETIZERS

Ancho Chili Charred Octopus

Jicama Chimichurri / White Beans (580 cal) 16.5

Calamari "Fritto Misto"

Roasted Tomato Sauce / Cilantro Jalapeño Aioli (500 cal) 14.5

Seared Ahi Tuna*

Pickled Lipstick Peppers / Yuzu Dressing (250 cal) 15.5

Chilled Jumbo Shrimp Cocktail (160 cal) 16.3

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

Fire Roasted Corn Salsa (730 cal) 17

Prosciutto Mozzarella Bruschetta

Arugula / Marinated Tomatoes (940 cal) 14

Tableside Tartare*

Ahi Tuna / Dijon / Capers / Onions / Chopped Egg (210 cal) 13.5

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

- Baby Vegetables - The Chef's Garden, Huron, OH
- Big Eye Ahi Tuna - Garden & Valley Isle Seafood, Honolulu, HI
- Juicy J IPA - Legion Brewery, NC
- OMB Copper Amber Ale - Old Mecklenburg Brewery, NC

Managing Director Dave Urbanek



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

Blackened Mahi Mahi Crabmeat Sautee / Andouille Mashed Potatoes / Spinach (810 cal) 35

Bourbon Glazed Salmon Sautéed Spinach / Mashed Potatoes (720 cal) 29

Miso Chilean Sea Bass Udon Noodles / Stir-Fry Vegetables / Ginger-Miso Broth (1010 cal) 42

Swordfish Simply Grilled / Scampi Style Sea Scallops / Seasonal Vegetables / Mashed Potatoes (1060 cal) 37

Grilled Sixty South Salmon Asparagus / Spring Peas / Green Onions / Roasted Mushrooms / Basil Pesto (570 cal) 33

SEAFOOD SPECIALTIES

Craft Beer 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

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

Seared Sea Scallops Tomato Pesto / Crab Potato Hash / Sautéed Spinach (800 cal) 33.5

Classic Shrimp Scampi Linguini / Garlic / White Wine / Fresh Herbs (1770 cal) 24

Salmon Pesto Rigatoni* Asparagus / Mushrooms / Artichoke / Cream Sauce (1010 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) 35 or Three Tails (920 cal) 46



One pound of Split Crab (easy to eat). Served with Roasted Potatoes and Drawn Butter 39
Steamed (670 cal) | Classic Scampi (1200 cal)

MIXED GRILL SELECTIONS

McCormick's Seafood Trio* Grilled Shrimp / Stuffed Shrimp / Grilled Salmon (1080 cal) 31.5

Ultimate Mixed Grill* Stuffed Shrimp / Grilled Shrimp / Crab Cake / Grilled Salmon (1400 cal) 37.8

Center Cut Filet Mignon & Twin Maine Lobster Tails* The Perfect Pair / 6 oz. Filet & Twin 4 oz. Tails (1210 cal) 55

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* (14oz) (1380 cal) 39.5

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

C.A.B. New York Strip - Bone in (18 oz)* (1300 cal) 46

SOUPS & SALADS

New England Clam Chowder

Award Winning / Clams / Potato / Bacon
Cup (160 cal) 6.8 | Bowl (240 cal) 8

Maine Lobster Bisque

Sherry Cream
Cup (400 cal) 8.9 | Bowl (670 cal) 14.9

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

Grilled Chopped Salads*

Chicken (630 cal) 16 | Salmon (660 cal) 17.5
Shrimp (590 cal) 17

Lobster Cobb Tower

Tarragon Ranch / Blue Cheese Crumbles / Bacon / Avocado (900 cal) 24.5

Add Grilled Shrimp Skewer (150 cal) to any salad for 7

GREAT WITH STEAK

Boursin Blue Cheese	(220 cal) 5
Truffle Frites	(400 cal) 6
Lobster Tail	(250 cal) 13.5
Oscar Style	(220 cal) 8.5

SIGNATURE SIDES

Grilled Asparagus	(110 cal) 8
Pan Roasted Mushrooms	(590 cal) 9.5
Lobster Mashed Potatoes	(720 cal) 12
Truffle Mac & Cheese	(680 cal) 8

SMALL BATCH MASH

Blue Cheese & Onion	(810 cal) 8
Truffle Chive	(1010 cal) 8
Red Pepper White Cheddar	(560 cal) 7

Experience Mixology!

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

Executive Chef Mike Poirier

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. *Items may be cooked to order, are served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

MSCU 10/17/2019