

M&S

SEAFOOD • STEAKS • OYSTERS

est. 1974

CHEF'S CHOICE

Blackened Rockfish

Topped with Sautéed Lump Crab Meat, Served with Andouille Mashed Potatoes, and Sautéed Spinach (830 cal) 38

APPETIZERS

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

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

Roasted Poblano Tartar / Jicama Chimichurri (730 cal) 17

Dynamite Scallop

Scallop on Half Shell / Dynamite Topping / Basil Oil (170 cal) 17

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

- Johnny Shuck's Oysters, True Oyster Co. Virginia Hog Island VA
- Smith Island Cake, Smith Island Cake Co. Crisfield MD
- DC Brau Corruption IPA, DC Brau Brewing Co. Washington DC
- Big Eye Tuna, Garden & Valley Isle Seafood, Honolulu HI
- Fresh Breads, Uptown Bakers, Hyattsville MD
- Fresh Herbs and Beets, The Chef's Garden, Huron OH

Managing Director **Abdel Abaezzahra**



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

Pan Seared Rockfish Mushroom Risotto / Tomato Confit / Fresh Herbs (460 cal) 33

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

SEAFOOD SPECIALTIES

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

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

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

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

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

Award Winning / Clams / Potato / Bacon
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

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) 24.8

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
Truffle Frites	(400 cal) 6
Lobster Tail	(250 cal) 14.5

SIGNATURE SIDES

Grilled Asparagus	(110 cal) 8
Pan Roasted Mushrooms	(590 cal) 9.5
Lobster Mashed Potatoes	(720 cal) 12.5
Truffle Mac & Cheese	(680 cal) 8

SMALL BATCH MASH

Blue Cheese & Onion	(810 cal) 8
Boursin & Mushroom	(960 cal) 8

Experience Mixology!

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

Executive Chef **Phillip Frederick**

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.

MSDK 9/14/2021