

# M&S

SEAFOOD • STEAKS • OYSTERS

est. 1974

## CHEF'S CHOICE

### Hawaiian Bigeye Ahi Tuna\*

Seared Rare, Sesame Cucumber Salad, Sticky Rice (330 cal) 34

### Pacifico Whole Roasted Striped Bass

Oven Roasted Whole with an Orange Lime Mojo Sauce, Served with Roasted Baby Vegetables and Salsa Verde 39

## 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

### Lump Crab Cake

Roasted Poblano Tartar / Jicama Chimichurri (730 cal) 17

### Lump Crab Tower

Avocado / Mango / Orange Vinaigrette (390 cal) 15

### Tableside Tartare\*

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

### Classic Beef Tartare

Caper / Mustard / Shallot / Cured Egg Yolk / Smoked Sel Gris / Grilled Bread 9.5

### Bone Marrow "Surf & Turf"

Striped Bass Ceviche / Pickled Peppers / Arugula 12

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

- Slow Dough- Brioche Buns, Houston, TX
- Chefs Garden- Baby Beets, Huron, OH
- Garden & Valley Isle- Big Eye Tuna, Honolulu, HI
- Silver Street Farms, Texas Redfish
- Oak Farms- Milk & Cream, Houston, TX
- Karbach Brewing Co, Kolsch Style Blonde, Houston, TX

Managing Director Jeremy Retzlaff



## SIGNATURE FISH



**Simply Prepared Fresh Fish** Any Fish / Grilled / Seasonal Roasted Baby Vegetables (380-530 cal)

**Open Blue Cobia** Skillet Blackened / Black Bean Puree / Off the Cob Street Corn (620 cal) 33

**Crab & Shrimp Stuffed Salmon** Brie / Mashed Potatoes / Vegetables (870 cal) 32

**Pan Seared Alaska Halibut** Mushroom Risotto / Tomato Confit / Fresh Herbs (600 cal) 38

**Skillet Blackened Redfish** Sauteed Lump Blue Crab / Lemon Butter Sauce (1000 cal) 37

**Cedar Roasted Atlantic Salmon** Berry Reduction / Roasted Vegetables (540 cal) 31

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

**Pesto Striped Bass** Simply Grilled / Summer Vegetable Ragout / Basil Pesto (610 cal) 33

**Hawaiian Mahi Mahi** Simply Grilled /Roasted Fingerlings / Cippollini Onions / Brussels Sprouts / Pancetta (700 cal) 30

## SEAFOOD SPECIALTIES

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

**Lump Crab Cakes** Roasted Poblano Tartar/ Jicama Chimichurri / Seasonal Vegetable / Orzo (1000 cal) 34

**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

**Shrimp and Andouille "Mac & Cheese"** Four Cheese Sauce (1780 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



ALASKAN KING CRAB

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

**Beef Medallions & King Crab\*** The Perfect Pair / Roasted Potatoes (900 cal) 40

## 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

**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

## 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

### The Iceberg Wedge

Bacon / Blue Cheese Crumbles / Diced Tomatoes (400 cal) 8.7

### Walnut Mixed Greens

Candied Walnuts / Blue Cheese Crumbles / Balsamic  
Vinaigrette (450 cal) 8.7

### Lobster Cobb Tower

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

### Blackened Organic Salmon Caesar

Romaine / Pico de Gallo / Fire Roasted Corn Salsa / Fried  
Onion Strings (860 cal) 25

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

### GREAT WITH STEAK

Au Poivre	(160 cal) 5
Boursin Blue Cheese	(220 cal) 5
Truffle Frites	(400 cal) 6
Lobster Tail	(250 cal) 13.5

### SIGNATURE SIDES

Grilled Asparagus	(110 cal) 8
Pan Roasted Mushrooms	(590 cal) 9.5
Lobster Mashed Potatoes	(720 cal) 12
Off the Cob Street Corn	(840 cal) 7

### SMALL BATCH MASH

Boursin & Mushroom	(960 cal) 8
Truffle Chive	(1010 cal) 8
Red Pepper White Cheddar	(560 cal) 7

## HAPPY HOUR

"#1 Happy Hour in America" - USA TODAY

Hand Crafted Cocktails, Beer & Wine Specials  
-Bar Bites starting at only \$3-

Executive Chef Tim Eckard

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.

MSHD 5/26/2019