

# M&S

**SEAFOOD • STEAKS • OYSTERS**

est. 1974

## CHEF'S CHOICE

### Blackened Snapper

Topped with Sautéed Lump Crab Meat, Served with Andouille Mashed Potatoes, and Sautéed Spinach (840 cal) 38

### Hawaiian Bigeye Ahi Tuna

Sesame Crusted, Wasabi Mashed, Baby Bok Choy, Mongolian Black Pepper Sauce (790 cal) 31

## APPETIZERS

### Ancho Chili Charred Octopus

Jicama Chimichurri / White Beans (580 cal) 16.5

### Calamari "Fritto Misto"

Roasted Tomato Sauce / Cilantro Jalapeño Aioli (500 cal) 14.8

### 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

### 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

**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-Dairy, Houston, TX
- Garrison Brothers Distillery, Hye TX

Managing Director Michael Sidorovich



## SIGNATURE FISH



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

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

**Skillet Blackened Redfish** Sautéed Lump Blue Crab / Lemon Butter Sauce (1000 cal) 44

**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

**Hawaiian Bigeye Ahi Tuna** Seared Rare / Sesame Cucumber Salad / Sticky Rice (330 cal) 29

## 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

**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) 49.5

## 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

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

**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) 9 | Bowl (670 cal) 15

### 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

### 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

Truffle Frites	(400 cal) 6
Lobster Tail	(250 cal) 14.5
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) 12.5
Off the Cob Street Corn	(840 cal) 7

### SMALL BATCH MASH

Truffle Chive	(1010 cal) 8
Red Pepper White Cheddar	(560 cal) 7

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.

Our Hawaiian seafood was shipped overnight from the Honolulu Fish Auction. Caught in the pristine Pacific waters by U.S. flagged fishing vessels, I highly suggest you try one of these delicious dishes. As the Executive Chef, I guarantee the quality and freshness to be unmatched!

MSHD 3/16/2020