

M&S

SEAFOOD • STEAKS • OYSTERS

est. 1974

CHEF'S CHOICE

Blackened Striped Bass

Topped with Sautéed Lump Crab Meat, Served with Andouille Mashed Potatoes, and Sautéed Spinach (780 cal) 26

Open Blue Cobia Tacos

+ Black Bean Soup

Skillet Blackened, Jicama Chimichurri Slaw, Chili Lime Aioli (1200 cal) 15

APPETIZERS

Calamari "Fritto Misto"

Roasted Tomato Sauce / Cilantro Jalapeño Aioli (500 cal) 14.5 | sm (320 cal) 7.3

Seared Ahi Tuna*

Pickled Lipstick Peppers / Yuzu Dressing (250 cal) 15.5

Chilled Jumbo Shrimp Cocktail (160 cal) 16.3

sm (100 cal) 9

Coconut Shrimp

Orange Horseradish Marmalade (470 cal) 13

Lump Crab Cake

Roasted Poblano Tartar / Jicama Chimichurri (730 cal) 17

Lump Crab Tower

Avocado / Mango / Orange Vinaigrette (390 cal) 15

Shrimp Kisses

Pepper Jack Cheese / Bacon Wrapped / Fire-Roasted Corn Salsa

Onion Strings (690 cal) 14.8

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
- Karbach Brewing Company, Houston Texas
- Saint Arnold Brewing Company, Houston Texas
- Spoetzl Brewery, Shiner Texas

Managing Director Jeremy Retzlaff

FRESH FISH SMALL PLATES

4 ounce cuts of exotic fresh fish, paired with award-winning preparations to provide small plates of tantalizing flavors.

Blackened Mahi Mahi

Lump Crab / Jalapeño Grits / Corn Salsa / Lemon Butter (370 cal) 17.5

Sesame Crusted Ahi Tuna*

Wasabi Mashed Potatoes / Baby Bok Choy / Mongolian Pepper Sauce (510 cal) 18

Skillet Blackened Open Blue Cobia

Off The Cob Street Corn / Black Bean Puree / Cilantro Lime Butter (440 cal) 18

Herb Broth Chilean Sea Bass

Roasted Fingerling Potato / Sundried Tomato / Spinach / Herb Broth (580 cal) 20.5



SIGNATURE FISH



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

Crab & Shrimp Stuffed Salmon Brie / Mashed Potatoes / Vegetables (870 cal) 26

Pan Seared Alaska Halibut Mushroom Risotto / Tomato Confit / Fresh Herbs (600 cal) 37

Skillet Blackened Redfish Sautéed Lump Blue Crab / Lemon Butter Sauce (1000 cal) 36

Cedar Roasted Atlantic Salmon Berry Reduction / Roasted Vegetables (450 cal) 23

Herb Broth Sea Bass Roasted Fingerling Potato / Sundried Tomato / Spinach / Herb Broth (700 cal) 40

Hawaiian Mahi Mahi Simply Grilled /Roasted Fingerlings / Cippolini Onions / Brussels Sprouts / Pancetta (650 cal) 28

Hawaiian Bigeye Ahi Tuna* Seared Rare / Sesame Cucumber Salad / Sticky Rice (330 cal) 28

SANDWICHES & BURGERS

Served with French Fries & House Made Pickles

American Kobe Style Burger* Mushrooms / Fontina Cheese / Red Onion Aioli (1240 cal) 17

McCormick's Cheeseburger* Lettuce / Tomato / Onion / Cheddar Cheese (1010 cal) 13.5

Lump Crab Cake Sandwich Poblano Tartar / Fries (890 cal) 19.5

Roasted Turkey Sandwich Peppered Bacon / Avocado / Tomatoes / Red Onion Aioli (990 cal) 12.5

A1 Blue Burger* Bacon Jam / Onion Rings / Blue Cheese / A1 Aioli / Arugula (1420 cal) 16

Grilled Chicken Sandwich Bacon / Roasted Red Peppers / Gruyere Cheese (990 cal) 12.5

LUNCH ENTRÉES

Blackened Chicken Fettuccini Mushrooms / Bell Peppers / Cajun Cream Sauce (1430 cal) 15.5

Chesapeake Buttermilk Fried Shrimp Chesapeake Fries / Cocktail Sauce (910 cal) 16

Crispy Fish Tacos Cilantro Aioli / Southwest Jicama Slaw / Black Beans (970 cal) 12.8

Craft Beer Battered Fish & Chips Alaskan Cod / Chesapeake Fries / Tartar Sauce (1250 cal) 16.8

Shrimp and Andouille "Mac & Cheese" Four Cheese Sauce (1780 cal) 14.5

Seared Sea Scallops Roasted Corn Hash / Avocado Cilantro Lime Puree (750 cal) 32.5

Salmon Pesto Cavatappi Asparagus / Mushrooms / Artichoke / Cream Sauce (1010 cal) 16.5

Lump Crab Stuffed Shrimp Red Pepper White Cheddar Mash (790 cal) 21

McCormick's Seafood Trio Grilled Shrimp / Stuffed Shrimp / Grilled Salmon (1080 cal) 25.8

Ultimate Mixed Grill Stuffed Shrimp / Grilled Shrimp / Crab Cake / Grilled Salmon (1400 cal) 35

STEAKS & SPECIALTY MEATS

Enhance with a Small Batch Mash for \$4

Center Cut Filet Mignon* (6oz) (700 cal) 32.8 **(8oz)** (840 cal) 37.5

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) 25

SOUPS & SALADS

New England Clam Chowder

Award Winning / Clams / Potato / Bacon
Cup (160 cal) 6.7 | 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) 8.9

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

ENTRÉE SALADS

Lobster Cobb Tower

Tarragon Ranch / Blue Cheese Crumbles / Bacon Avocado
(900 cal) 22.8

Grilled Chopped Salads

Chicken (630 cal) 15.5

Salmon (660 cal) 17.5

Shrimp (590 cal) 16.8

Santa Fe Shrimp Salad

Roasted Corn Salsa / Avocado / Cilantro Dressing
(760 cal) 15.8

GREAT WITH STEAK

Au Poivre (160 cal) 5

Boursin Blue Cheese (220 cal) 5

Truffle Frites (400 cal) 5

Lobster Tail (250 cal) 13

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

Herbed Goat Cheese (950 cal) 8

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.

MShD 5/23/2019