

M&S

SEAFOOD • STEAKS • OYSTERS

est. 1974

CHEF'S CHOICE

Hawaiian Bigeye Ahi Tuna*

Seared Rare, Sesame Cucumber Salad, Sticky Rice (330 cal) 31

Alaskan Halibut

Pan Seared and Served with a Roasted Mushroom Risotto and Vine Ripe Tomato Confit with Fresh Herbs (430 cal) 40

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

Roasted Poblano Tartar / Jicama Chimichurri (730 cal) 17

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:

- Silver Street Farm, TX - Texas Redfish
- Karbach Brewery, TX - Hopadillo IPA
- Oak Farms, TX - Cream, Milk, Dairy Products
- Slow Dough, TX - Brioche Buns, Sourdough Bread
- Chefs Garden, OH. Beyond Organic Baby Beets, Micro Greens

Managing Director Thomas Marroquin



SIGNATURE FISH



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

Cajun Grilled Cobia Crawfish Sweet Potato Hash / Sautéed Spinach / Avocado Pico (820 cal) 34

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

Pesto Mahi Mahi Simply Grilled / Summer Vegetable Ragout / Basil Pesto (590 cal) 25

Skillet Blackened Redfish Sautéed Lump Blue Crab / Lemon Butter Sauce (1000 cal) 35

Cedar Roasted Atlantic Salmon Berry Reduction / Roasted Vegetables (540 cal) 29

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

Blackened Snapper Crab Meat Saute / Andouille Mashed Potatoes / Spinach (840 cal) 41

Swordfish Casino Lump Crab / Roasted Red Pepper / Bacon / Mushrooms Spinach Saute (880 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

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

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



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

Steak & Twin Lobster Tails* Tender Beef Medallions / Bordelaise Sauce / Steamed Lobster Tails (860 cal) 39

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

U.S.D.A. Choice Porterhouse Steak (24oz)* (2190 cal) 60

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) 8.9 | Bowl (670 cal) 14.9

Seafood Gumbo

Cup (180 cal) 6.8 | Bowl (290 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

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) 24.5

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

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

Swiss Chard Saute (230 cal) 6

Lobster Mashed Potatoes (720 cal) 12

SMALL BATCH MASH

Herbed Goat Cheese (950 cal) 8

Truffle Chive (1010 cal) 8

Red Pepper White Cheddar (560 cal) 7

Executive Chef Nicholas Drisaldi

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.