

M&S

SEAFOOD • STEAKS • OYSTERS

est. 1974

HAPPY EASTER!

OYSTER BAR

Chilled Oysters on the Half Shell
Red Wine Mignonette / Cocktail Sauce

M&S Johnny Shuck's Oysters* 3.2 | Cape Cod, MA Wellfleet* 3 | Connecticut Blue Point* 3 | P.E.I. Canada Pink Moon* 3.1

APPETIZERS

Calamari "Fritto Misto"

Roasted Tomato Sauce / Cilantro Jalapeño
Aioli 14.3

Seared Ahi Tuna*

Pickled Lipstick Peppers / Yuzu Dressing 15.5

Chilled Jumbo Shrimp Cocktail

House Made Cocktail Sauce 16.3

Shrimp Kisses

Pepper Jack Cheese / Bacon Wrapped / Fire Roasted
Corn Salsa / Onion Strings 14.8

Lump Crab Cake

Roasted Poblano Tartar / Jicama Chimichurri 17

SOUPS & SALADS

New England Clam Chowder

Award Winning / Clams / Potato / Bacon
Cup 6.8 Bowl 8

Maine Lobster Bisque

Sherry Cream
Cup 8.9 Bowl 14.9

Seafood Gumbo

Crab / Shrimp / Andouille Sausage
Cup 6.8 Bowl 8

Hearts of Romaine Caesar

Parmesan Crisp / Garlic Croutons 9.8

The Iceberg Wedge

Bacon / Blue Cheese Crumbles / Diced Tomatoes 8.7

10 Greens Chopped Salad

Bacon / Blue Cheese Crumbles / Olives / Tomatoes 8.9

Walnut Mixed Greens

Candied Walnuts / Blue Cheese Crumbles / Balsamic Vinaigrette 8.7

SIGNATURE FISH

Blackened Open Blue Cobia

Crab Meat Saute / Andouille Mashed Potatoes
/ Spinach 36

Crab & Shrimp Stuffed Salmon

Brie / Mashed Potatoes / Vegetables 32

Skillet Blackened Redfish

Sauteed Lump Blue Crab / Lemon Butter 35

Herb Broth Chilean Sea Bass

Roasted Fingerling Potato / Sundried Tomato / Spinach /
Herb Broth 42

Seared Hawaiian Ahi Tuna*

Seared Rare / Sesame Cucumber Salad / Sushi Rice 31

SEAFOOD SPECIALTIES

Lump Crab Cakes

Roasted Poblano Tartar/ Jicama Chimichurri
Seasonal Vegetable / Orzo 34

Lump Crab Stuffed Shrimp

Red Pepper White Cheddar Mash 28.5

Seared Sea Scallops

Tomato Pesto / Crab Potato Hash / Sautéed Spinach 33

McCormick's Seafood Trio

Grilled Shrimp / Stuffed Shrimp / Grilled Salmon 31

STEAKS

Center Cut Filet Mignon*

Roasted Vegetables / Steak Butter
(6oz) 33.8 (8oz) 38.5

Dry Rubbed Black Angus

Ribeye Steak (14 oz)*

Roasted Vegetables / Steak Butter 39.5

Dry Rubbed Black Angus

Bone In Ribeye Steak (20oz)*

Roasted Vegetables / Steak Butter 46

U.S.D.A. Choice New York Strip (13 oz)*

Roasted Vegetables / Steak Butter 39.5

Surf & Turf*

The Perfect Pair—6 oz. Filet Mignon &
Twin Maine Lobster Tails 55

SIGNATURE SIDES

Grilled Asparagus 8

Pan Roasted Mushrooms 9.5

Swiss Chard Saute 6

Lobster Mashed Potatoes 12

Maine Lobster Tail 13

Truffle Frites 6

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.