

M&S

SEAFOOD • STEAKS • OYSTERS

est. 1974

HAPPY HOUR

MON - SAT 4PM - 6:30PM

Available with minimum beverage purchase of \$3.40 per person.

\$3.5

ROASTED RED PEPPER HUMMUS

cucumbers, extra virgin olive oil, crispy pita chips (320 cal)

VINE RIPE TOMATO BRUSCHETTA

tomatoes, basil, garlic, olive oil, balsamic (570 cal)

TRUFFLE FRIES

truffle butter, fresh herbs, parmesan cheese (400 cal)

\$5.5

CALAMARI "FRITTO MISTO"

roasted tomato sauce, cilantro-jalapeño aioli (320 cal)

CRISPY BAJA FISH TACOS

southwest jicama slaw, fire-roasted corn salsa, cilantro ranch (790 cal)

CHEESEBURGER*

lettuce, tomato, onion, cheddar cheese, french fries (1010 cal)

\$7.5

AHI TUNA POKE BOWL*

sushi rice, green onion, avocado, wonton crisps (270 cal)

ASIAN CHICKEN

LETTUCE WRAPS

vegetable slaw, cilantro-peanut dressing, sweet & spicy peanuts (440 cal)

BLACKENED CHICKEN

QUESADILLA

chipotle tortilla, peppers, onions, sour cream, pico de gallo (680 cal)

SPICY BUFFALO SHRIMP

blue cheese slaw, carrots, celery (500 cal)

M&S A-1 BLUE BURGER*

bacon jam, blue cheese, crispy onions, A-1 aioli, arugula (1420 cal)

\$9.5

SHRIMP AVOCADO TOAST

baby heirloom tomatoes, pickled lipstick peppers, ciabatta (640 cal)

SPICE SEARED AHI TUNA*

pickled lipstick peppers, yuzu aioli (250 cal)

CRISPY COCONUT SHRIMP

orange horseradish marmalade, tropical fruit salsa (470 cal)

OPEN BLUE COBIA TACOS

blackened; jicama-chimichurri slaw, chile-lime aioli, cilantro (900 cal)

TUESDAY

Tito's & Baja Fish Tacos

Fish Tacos (390 cal) - \$2 each

Tito's Mexitini (260 cal) - \$5

WEDNESDAY

Shrimp & Shuck

Oysters* (50 cal) - \$1 each

Shrimp (30 cal) - \$1 each

THURSDAY

Shrimp Avocado Toast

(270 cal) - \$2.5 each

DINE IN BAR AREA ONLY

2,000 calories a day is used for general nutritional 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 some items. *Items may be cooked to order, are served raw or undercooked, or contain raw or uncooked ingredients. Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness.

MSIN 5/9/2019



HAPPY HOUR

HAND-CRAFTED COCKTAILS

AGAVE RITA

Pepe Lopez Gold Tequila, Monin Agave Nectar
fresh lime juice, fresh orange Juice (190 cal) \$7

ALL AMERICAN

Jim Beam Bourbon, Southern Comfort, Coca-Cola (140 cal) \$7

STRAWBERRY SQUAD

Skyy Vodka, Reál Strawberry Puree,
fresh lemon juice, Sprite (210 cal) \$8

BEAM DREAM

Jim Beam Bourbon, pineapple juice
fresh lemon juice, simple syrup, club soda (160 cal) \$8

BEE HIVE

Beefeater Gin, fresh lime juice, honey
fresh ruby red grapefruit juice, club soda (150 cal) \$8

URBAN INFLUENCE

Skyy Vodka, triple sec, Ocean Spray Cranberry Juice (210 cal) \$9

WINES BY THE GLASS

PEBBLE LANE

CHARDONNAY (150 cal) \$7

PEBBLE LANE

CABERNET SAUVIGNON (150 cal) \$7

PEBBLE LANE

PINOT NOIR (150 cal) \$7

SOCIAL ELDERFLOWER

APPLE SPARKLING (50 cal) \$8

BERINGER

WHITE ZINFANDEL (130 cal) \$7

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