

# M&S

## SEAFOOD • STEAKS • OYSTERS

est. 1974

### CHEF'S CHOICE

#### Hawaiian Bigeye Ahi Tuna\*

Sesame Crusted, Wasabi Mashed, Baby Bok Choy, Mongolian Black Pepper Sauce (760 cal) 28

**Our Bigeye Ahi Tuna was caught in the deep waters of the Pacific and shipped overnight from the Honolulu Fish Auction**

#### Lump Crab Cake Sandwich + Clam Chowder

Pan Seared Crab Cake on a Toasted Buttered Brioche Roll with Roasted Poblano Tartar Sauce, shredded Lettuce, Tomatoes and Onions. Served with French Fries and a Cup of Clam Chowder 18.5

### 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 | sm (320 cal) 7.3

#### Seared Ahi Tuna\*

Pickled Lipstick Peppers / Yuzu Dressing (250 cal) 15.3

#### Chilled Jumbo Shrimp Cocktail (160 cal) 16.3 sm

(100 cal) 9

#### Coconut Shrimp

Orange Horseradish Marmalade (470 cal) 12.5

#### Lump Crab Cake

Roasted Poblano Tartar / Jicama Chimichurri (730 cal) 16

#### 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:**

- Swordfish- Garden and Valley Seafood Honolulu HI
- Big Eye Ahi Tuna - Garden & Valley Isle Seafood, Honolulu, HI
- Voyager Farms, Benton Harbor, MI
- Garwood Farms, LaPorte, IN
- Earthlink Farms, Brownsburg, IN
- Sun King Brewery, Indianapolis, IN

Managing Director Lindsay Thomas

### FRESH FISH SMALL PLATES

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

#### Grilled Swordfish

Lump Crab / Bacon / Roasted Red Peppers / Lemon Butter / Mushroom Spinach Sauté (450 cal) 17

#### Sesame Crusted Ahi Tuna\*

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

#### Herb Broth Chilean Sea Bass

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

#### Blackened Open Blue Cobia

Lump Crab / Jalapeño Grits / Fire-Roasted Corn Salsa / Chili Oil (370 cal) 21



### SIGNATURE FISH



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

**MS Open Blue Cobia** Skillet Blackened / Black Bean Puree / Off the Cob Street Corn (440 cal) 25

**Crab & Shrimp Stuffed Salmon** Brie / Mashed Potatoes / Vegetables (870 cal) 24

**Palm Beach Mahi Mahi** Crab Potato Hash / Sweet Corn Bisque (570 cal) 29

**Cedar Roasted Atlantic Salmon** Berry Reduction / Roasted Vegetables (450 cal) 20

**Blackened Swordfish** Crabmeat Sautee / Andouille Mashed Potatoes / Spinach (810 cal) 27

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

**Grilled Sixty South Salmon** Asparagus / Spring Peas / Green Onions / Roasted Mushrooms / Basil Pesto (560 cal) 22

### SANDWICHES & BURGERS

Served with French Fries & House Made Pickles

**American Kobe Style Burger\*** Mushrooms / Fontina Cheese / Red Onion Aioli (1240 cal) 16.5

**McCormick's Cheeseburger\*** Lettuce / Tomato / Onion / Cheddar Cheese (1010 cal) 13

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

**Jam'on Burger\*** Bacon Jam / Cheddar / Arugula / Garlic Aioli / Pickled Red Onions (1330 cal) 16

**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

**Crispy Cod Sandwich** Malt Vinegar Aioli / Coleslaw / Fries (1200 cal) 12

### LUNCH ENTRÉES

**Open Blue Cobia Tacos + Black Bean Soup** Blackened, Jicama Chimi Slaw, Chili Lime Aioli (1200 cal) 15

**Chesapeake Buttermilk Fried Shrimp** Chesapeake Fries / Cocktail Sauce (910 cal) 15.8

**Craft Beer Battered Fish & Chips** Alaskan Cod / Chesapeake Fries / Tartar Sauce (1250 cal) 16.5

**Classic Shrimp Scampi** Linguini / Garlic / White Wine / Fresh Herbs (1770 cal) 16.5

**Center Cut Filet Mignon\*** (6oz) (700 cal) 31.8 (8oz) (840 cal) 36

**Dry Rubbed Ribeye Steak - Center Cut\*** (13oz) (1380 cal) 37.5

**Parmesan Crusted Chicken** Lemon Caper Butter / Linguini Alfredo (1780 cal) 16.5

**Lump Crab Stuffed Shrimp** Red Pepper White Cheddar Mash (790 cal) 20

**McCormick's Seafood Trio** Grilled Shrimp / Stuffed Shrimp / Grilled Salmon (1080 cal) 25.5

**Ultimate Mixed Grill** Stuffed Shrimp / Grilled Shrimp / Crab Cake / Grilled Salmon (1400 cal) 34.5

### STEAKS & SPECIALTY MEATS

Enhance with a Small Batch Mash for \$4

**Center Cut Filet Mignon\*** (6oz) (700 cal) 31.8 (8oz) (840 cal) 36.5

**U.S.D.A. Choice New York Strip\*** (13oz) (1130 cal) 39.5

**Dry Rubbed Black Angus Ribeye Steak - Center Cut\*** (13oz) (1380 cal) 37.5

**Dry Rubbed Black Angus Ribeye Steak - Bone In\*** (20oz) (1760 cal) 46.8

**Beef Medallions Bordelaise\*** Bordelaise Sauce / Roasted Mushroom / Spinach Saute (630 cal) 24

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

### SOUPS & SALADS

#### New England Clam Chowder

Award Winning / Clams / Potato / Bacon

Cup (160 cal) 6.7 | Bowl (240 cal) 7.7

#### Maine Lobster Bisque

Sherry Cream

Cup (400 cal) 8.7 | Bowl (670 cal) 14.5

#### Hearts of Romaine Caesar

Parmesan Crisp / Garlic Croutons (490 cal) 9.7

#### 10 Greens Chopped Salad

Bacon / Blue Cheese Crumbles / Olives / Tomatoes

(440 cal) 8.5

#### The Iceberg Wedge

Bacon / Blue Cheese Crumbles / Diced Tomatoes

(400 cal) 8.5

#### Walnut Mixed Greens

Candied Walnuts / Blue Cheese Crumbles / Balsamic Vinaigrette (450 cal) 8.7

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) 22.5

#### Entrée Caesar Salad

Grilled Chicken (820 cal) 14.5

Grilled Salmon (890 cal) 16.8

Calamari "Fritto Misto" (860 cal) 14.8

#### Grilled Chopped Salads

Chicken (630 cal) 15

Salmon (660 cal) 17

Shrimp (590 cal) 16.5

#### GREAT WITH STEAK

**Boursin Blue Cheese** (220 cal) 5

**Truffle Butter** (390 cal) 4

**Truffle Frites** (400 cal) 6

**Lobster Tail** (250 cal) 13.5

#### SIGNATURE SIDES

**Grilled Asparagus** (110 cal) 8

**Pan Roasted Mushrooms** (590 cal) 9

**Lobster Mashed Potatoes** (720 cal) 12

**Off the Cob Street Corn** (840 cal) 7

#### SMALL BATCH MASH

**Herbed Goat Cheese** (950 cal) 8

**Truffle Chive** (1010 cal) 8

**Red Pepper White Cheddar** (560 cal) 7

## Experience Mixology!

Order one of our unique cocktails - handcrafted and made tableside!

Executive Chef Jonathan Aldana

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.