

M&S

SEAFOOD • STEAKS • OYSTERS

est. 1974

CHEF'S CHOICE

Mahi Mahi

Blackened, Andouille Mashed Potatoes, Sautéed Spinach, Lump Crab Meat & a Lemon Butter Sauce 34

Hawaiian Bigeye Ahi Tuna

Sesame Crusted, Wasabi Mashed, Baby Bok Choy, Mongolian Black Pepper Sauce (790 cal) 31

APPETIZERS

Calamari "Fritto Misto"

Roasted Tomato Sauce / Cilantro Jalapeño Aioli (500 cal) 14.8

Steamed Mussels

Tomatoes / White Wine / Herbs (890 cal) 14.3

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

Lump Crab Cake

Roasted Poblano Tartar / Jicama Chimichurri (730 cal) 17

Crab & Shrimp Stuffed Mushrooms

Baked (440 cal) | Fried (470 cal) 13.3

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:

- Clark Community Growers, Clark MO
- Bates County Produce, Rich Hill MO
- Moyer Family Farm, Richmond MO
- Kansas Potato LTD. Haviland KS

Managing Director Nicole Alena



SIGNATURE FISH



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

Open Blue Cobia + Shrimp Scampi Simply Grilled / Scampi Style Shrimp / Roasted Vegetables (1070 cal) 36

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

Parmesan Crusted Flounder Lemon Caper Butter / Butternut Squash Orzo (760 cal) 25

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

Hawaiian Bigeye Ahi Tuna Seared Rare / Sesame Cucumber Salad / Sticky Rice (330 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

Salmon Pesto Rigatoni Asparagus / Mushrooms / Artichoke / Cream Sauce (1010 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) 37

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

Filet & Stuffed Shrimp* Perfect Pair / Steamed Vegetables (1000 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

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

Dry Rubbed Black Angus Ribeye Steak - Center Cut* (14oz) (1380 cal) 39.5

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

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) 9 | Bowl (670 cal) 15

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

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) 24.8

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

GREAT WITH STEAK

Truffle Butter	(390 cal) 4
Lobster Tail	(250 cal) 14.5
Oscar Style	(220 cal) 8.5

SIGNATURE SIDES

Grilled Asparagus	(110 cal) 8
Pan Roasted Mushrooms	(590 cal) 9.5
Mushroom Spinach Saute	(340 cal) 8.5
Lobster Mashed Potatoes	(720 cal) 12.5

SMALL BATCH MASH

Boursin & Mushroom	(960 cal) 8
Red Pepper White Cheddar	(560 cal) 7

Experience Mixology!

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

Executive Chef Sean Duntz

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. *Items may be cooked to order, are served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

MSKC 10/13/2020