

M&S

SEAFOOD • STEAKS • OYSTERS

est. 1974

CHEF'S CHOICE

Hawaiian Wahoo

Skillet Blackened with Sauteed Lump Crab
Served with Andouille Mashed Potatoes, Sauteed Spinach and Citrus Butter (790 cal) 25

Open Blue Cobia Tacos

+ Black Bean Soup

Skillet Blackened, Jicama Chimichurri
Slaw, Chili Lime Aioli (1200 cal) 15

APPETIZERS

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) 15.5

Chilled Jumbo Shrimp Cocktail (160 cal) 16.3

sm (100 cal) 9

Coconut Shrimp

Orange Horseradish Marmalade (470 cal) 13

Lump Crab Cake

Roasted Poblano Tartar / Jicama Chimichurri (730 cal) 17

Lump Crab Tower

Avocado / Mango / Orange Vinaigrette (390 cal) 15

Crab & Shrimp Stuffed Mushrooms

Baked (440 cal) | Fried (470 cal) 13

Steamed Mussels

Tomatoes / White Wine / Herbs (890 cal) 14.3 | sm (470 cal) 7

Shrimp Kisses

Pepper Jack Cheese / Bacon Wrapped / Fire-Roasted Corn Salsa

Onion Strings (690 cal) 14.8

Open Blue Cobia Crudo*

Baby Heirloom Tomatoes / Olives / Lemon Caper Vinaigrette (270 cal) 13

We are proud to support local and sustainable farms, ranches, fisheries and breweries:

- Clark Community Growers, Clark MO
- Bates Country Produce, Rich Hill MO
- Moyer Family Farms, Richmond MO
- Kansas Potato LTD, Haviland KS

Managing Director Nicole Alena

FRESH FISH SMALL PLATES

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

Blackened Swordfish

Lump Crab / Lemon Butter / Jalapeno Grits / Corn Salsa / Chili Oil (410 cal) 18

Sesame Crusted Ahi Tuna*

Wasabi Mashed Potatoes / Baby Bok Choy / Mongolian Pepper Sauce (510 cal) 18.5

Skillet Blackened Open Blue Cobia

Off The Cob Street Corn / Black Bean Puree / Cilantro Lime Butter (440 cal) 21

Herb Broth Chilean Sea Bass

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



SIGNATURE FISH



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

Crab & Shrimp Stuffed Salmon Brie / Mashed Potatoes / Vegetables (870 cal) 26

Parmesan Crusted Flounder Lemon Caper Butter / Butternut Squash Orzo (670 cal) 17

Herb Crusted Alaskan Halibut Roasted Vegetable & Potatoes / Lemon Butter (620 cal) 37

Swordfish Casino Lump Crab / Roasted Red Pepper / Bacon / Mushrooms Spinach Sauté (880 cal) 25

Pan Sautéed Idaho Trout Almond Crusted / Butternut Squash Orzo (850 cal) 18

Hawaiian Bigeye Ahi Tuna Sesame Crusted / Wasabi Mashed / Baby Bok Choy / Mongolian Black Pepper Sauce (760 cal) 25

SANDWICHES & BURGERS

Served with French Fries & House Made Pickles

American Kobe Style Burger* Mushrooms / Fontina Cheese / Red Onion Aioli (1240 cal) 17

McCormick's Cheeseburger* Lettuce / Tomato / Onion / Cheddar Cheese (1010 cal) 13.5

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

Roasted Turkey Sandwich Peppered Bacon / Avocado / Tomatoes / Red Onion Aioli (990 cal) 12.5

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

Grilled Chicken Sandwich Bacon / Roasted Red Peppers / Gruyere Cheese (990 cal) 12.5

LUNCH ENTRÉES

Chesapeake Buttermilk Fried Shrimp Chesapeake Fries / Cocktail Sauce (910 cal) 16

Crispy Fish Tacos Cilantro Aioli / Southwest Jicama Slaw / Black Beans (970 cal) 12.8

Craft Beer Battered Fish & Chips Alaskan Cod / Chesapeake Fries / Tartar Sauce (1250 cal) 16.8

Shrimp and Andouille "Mac & Cheese" Four Cheese Sauce (1780 cal) 14.5

Lump Crab Cake Roasted Poblano Tartar / Jicama Chimichurri / Seasonal Vegetable / Orzo (1000 cal) 23.5

Seared Sea Scallops Tomato Pesto / Crab Potato Hash / Sautéed Spinach (800 cal) 32.5

Parmesan Crusted Chicken Lemon Caper Butter / Linguini Alfredo (1780 cal) 17

Salmon Pesto Rigatoni Asparagus / Mushrooms / Artichoke / Cream Sauce (1010 cal) 16.5

Lump Crab Stuffed Shrimp Red Pepper White Cheddar Mash (790 cal) 21

McCormick's Seafood Trio Grilled Shrimp / Stuffed Shrimp / Grilled Salmon (1080 cal) 25.8

Ultimate Mixed Grill Stuffed Shrimp / Grilled Shrimp / Crab Cake / Grilled Salmon (1400 cal) 35.5

STEAKS & SPECIALTY MEATS

Center Cut Filet Mignon* (6oz) (700 cal) 32.5 **(8oz)** (840 cal) 37

U.S.D.A. Choice New York Strip* (13oz) (1130 cal) 39

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

Beef Medallions Bordelaise* Bordelaise Sauce / Roasted Mushroom / Spinach Saute (630 cal) 25

SOUPS & SALADS

New England Clam Chowder

Award Winning / Clams / Potato / Bacon

Cup (160 cal) 6.7 | Bowl (240 cal) 8

Maine Lobster Bisque

Sherry Cream

Cup (400 cal) 8.9 | Bowl (670 cal) 14.9

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

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

ENTRÉE SALADS

Romano Chicken Chop Salad

Pan-Seared / Parmesan Crusted / Bacon / Blue Cheese / Balsamic Vinaigrette (950 cal) 16.5

Lobster Cobb Tower

Tarragon Ranch / Blue Cheese Crumbles / Bacon Avocado (900 cal) 22.8

Entrée Caesar Salad

Grilled Chicken (820 cal) 15.5

Grilled Salmon (890 cal) 17.8

Calamari "Fritto Misto" (860 cal) 15.8

Grilled Chopped Salads

Chicken (630 cal) 15.5

Salmon (660 cal) 17.5

Shrimp (590 cal) 16.8

GREAT WITH STEAK

Truffle Butter (390 cal) 4

Truffle Frites (400 cal) 5

Lobster Tail (250 cal) 13

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

Lobster Mashed Potatoes (720 cal) 12

SMALL BATCH MASH

Boursin & Mushroom (960 cal) 8

Herbed Goat Cheese (950 cal) 8

Red Pepper White Cheddar (560 cal) 7

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 5/24/2019