

M&S

SEAFOOD • STEAKS • OYSTERS

est. 1974

HAPPY HOUR

MON - SAT 4PM - 7PM

SUN 12PM - 9PM

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

CHICKEN WINGS

blue cheese dressing, carrots, celery (530 cal)

M&S JAM'ON BURGER*

bacon jam, cheddar cheese,

pickled red onions, arugula (1330 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.

MSRE 5/9/2019

DRAFT BEER (16oz.)

Coors Light (140 cal)	\$3.75
Michelob Ultra (130 cal)	\$4.25
Blue Moon (220 cal)	\$4.5
Samuel Adams (240 cal)	\$4.5
Stella Artois (200 cal)	\$4.75
Devils Backbone Eight Point IPA (250 cal)	\$4.5

WELL SPIRITS \$4.5

Vodka (80 cal), Gin (80 cal), Rum (80 cal),
Tequila (80 cal), Bourbon (80 cal), Scotch (80 cal)
Additional charge will apply for Martinis & Rocks pours

AMERICAN CRAFT SPIRITS \$6.5

Tito's Handmade Vodka (TX) (80 cal), Bayou Silver Rum (LA) (80 cal),
Aviation Gin (OR) (80 cal), Bulleit Bourbon (KY) (90 cal)
Additional charge will apply for Martinis & Rocks pours

HAPPY HOUR WINES BY THE GLASS \$6.5

Glass Mountain Chardonnay (150 cal)
Brancott Sauvignon Blanc (150 cal)
Ecco Domani Pinot Grigio (150 cal)
Chateau Ste. Michelle Riesling (140 cal)
Beringer White Zinfandel (130 cal)
SOCIAL Elderflower Apple Sparkling (50 cal)
Robert Mondavi 'Private Selection' Cabernet Sauvignon (150 cal)
Hogue Merlot (150 cal)

PREMIUM WINES BY THE GLASS \$8.5

La Marca Prosecco (160 cal)
La Crema Chardonnay (150 cal)
Acrobat Pinot Gris (150 cal)
M. Chapoutier 'Belleruche' Rosé (140 cal)
Mark West Pinot Noir (150 cal)
Sterling 'Vintner's Collection' Merlot (150 cal)
Louis M. Martini Cabernet Sauvignon (150 cal)
Don Miguel Gascon Malbec (150 cal)

HAND-CRAFTED COCKTAILS & MARTINIS

GOLD MARGARITA

Sauza Gold Tequila, triple sec, fresh lime juice (210 cal) \$7

M&S ICED TEA

Stolichnaya Vodka, Bacardi Superior Rum,
Beefeater Gin, Cointreau Orange Liqueur,
fresh lemon juice, Coca-Cola (230 cal) \$8

BERRY BERRY MOJITO

Bayou Silver Rum, Reàl Blackberry Purée, fresh lime,
strawberry, mint, simple syrup, club soda (240 cal) \$8

PERFECT LEMON DROP MARTINI

Absolut Citron Vodka, triple sec, simple syrup,
fresh lemon juice (150 cal) \$7

RUBY THYME

Aviation Gin, Domaine de Canton Ginger Liqueur,
thyme, simple syrup, fresh lemon juice
San Pellegrino Blood Orange (220 cal) \$8

M&S MOSCOW MULE

Russian Standard Platinum Vodka,
fresh lime juice, simple syrup,
Fever-Tree Ginger Beer (190 cal) \$8

BULLEIT THE OLD

FASHION WAY

Bulleit Bourbon, Angostura Bitters,
simple syrup (140 cal) \$8

TITO'S CHERRY MULE

Tito's Handmade Vodka, Cherry Heering Liqueur,
fresh lime juice, simple syrup,
Fever-Tree Ginger Beer (210 cal) \$9

PROSECCO SANGRIA

Bacardi Limón Rum, simple syrup, strawberries,
cucumber, La Marca Prosecco (190 cal) \$8

2,000 calories a day is used for general nutritional advice, but calorie needs vary. Additional nutrition information available upon request.