

M&S

SEAFOOD • STEAKS • OYSTERS

est. 1974

HAPPY EASTER!

OYSTER BAR

Chilled Oysters on the Half Shell
Red Wine Mignonette / Cocktail Sauce

M&S Cali Kumo Oysters* 3.8 | M&S Johnny Shuck's Oysters* 2.6 | Connecticut Blue Point* 3.2 | Maryland Choptank Sweet* 2.7

APPETIZERS

Calamari "Fritto Misto"

Roasted Tomato Sauce / Cilantro Jalapeño
Aioli 14.5

Seared Ahi Tuna*

Pickled Lipstick Peppers / Yuzu Dressing 15.5

Chilled Jumbo Shrimp Cocktail

House Made Cocktail Sauce 16.3

Shrimp Kisses

Pepper Jack Cheese / Bacon Wrapped / Fire Roasted
Corn Salsa / Onion Strings 14.8

Lump Crab Cake

Fire Roasted Corn Salsa / Lemon Butter 17

SOUPS & SALADS

New England Clam Chowder

Award Winning / Clams / Potato / Bacon
Cup 6.8 Bowl 8

Maine Lobster Bisque

Sherry Cream
Cup 8.9 Bowl 14.9

Maryland Style Crab Soup

Savory Vegetable Broth
Cup 6.8 Bowl 8

Hearts of Romaine Caesar

Parmesan Crisp / Garlic Croutons 9.8

The Iceberg Wedge

Bacon / Blue Cheese Crumbles / Diced Tomatoes 8.7

10 Greens Chopped Salad

Bacon / Blue Cheese Crumbles / Olives / Tomatoes 8.9

Walnut Mixed Greens

Candied Walnuts / Blue Cheese Crumbles / Balsamic Vinaigrette 8.9

SIGNATURE FISH

Pan Seared Open Blue Cobia

Mushroom Risotto / Tomato Confit / Fresh Herbs
36

Crab & Shrimp Stuffed Salmon

Brie / Mashed Potatoes / Vegetables 32

Grilled Maryland Rockfish

Lump Crab / Steamed Mussels / Savory
Tomato Sauce / Jasmine Rice 36

Chilean Sea Bass Dashi

Pan Seared / Edamame / Pickled Cucumbers 41

Sesame Crusted Hawaiian Ahi Tuna*

Wasabi Mashed Potatoes / Baby Bok Choy / Mongolian
Pepper Sauce 29

SEAFOOD SPECIALTIES

Lump Crab Cakes

Lemon Butter / Fire Roasted Corn Salsa / Seasonal Orzo / Vegetables 34

Lump Crab Stuffed Shrimp

Red Pepper White Cheddar Mash 28.5

Seared Sea Scallops

Tomato Pesto / Crab Potato Hash / Sautéed Spinach 33.5

Ultimate Mixed Grill

Stuffed Shrimp / Grilled Shrimp / Crab Cake / Grilled Salmon 37.8

STEAKS

Center Cut Filet Mignon*

Roasted Vegetables / Steak Butter
(6oz) 33.8 (8oz) 38.5

Dry Rubbed Black Angus

Ribeye Steak (13 oz)*
Roasted Vegetables / Steak Butter 38.5

Dry Rubbed Black Angus

Bone In Ribeye Steak (20oz)*
Roasted Vegetables / Steak Butter 46.8

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

Roasted Vegetables / Steak Butter 39.5

Surf & Turf*

The Perfect Pair—6 oz. Filet Mignon &
Twin Maine Lobster Tails 55

SIGNATURE SIDES

Baked Gruyere Potatoes 9

Grilled Asparagus 8

Pan Roasted Mushrooms 9.5

Lobster Mashed Potatoes 12

Maine Lobster Tail 13.5

Truffle Frites 6

A Suggested Gratitude of 15% - 20% is customary. The amount of gratuity is always discretionary. *Are Served Raw or Undercooked.
Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness.