



MARCH 10TH – 16TH

**M&S**

**SEAFOOD · STEAKS · OYSTERS**

est. 1974

**LUNCH MENU | \$24**

*(please select one from each course)*

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FIRST COURSE

**Warm Beet & Bibb Salad**

roasted red & yellow beets, candied bacon

**Kung Pao Calamari**

flash fried; spicy chili sauce, toasted peanuts

**Blue Crab & Corn Chowder**

fresh herbs, sweet corn

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SECOND COURSE

**Kung Pao Ahi Salad\***

spicy ahi tuna, kung pao sauce, bibb lettuce, sweet & spicy peanuts

**Crab Mac & Cheese**

blue crab, cheddar jack, pico de gallo, old bay seasoning

**Asian BBQ Salmon\***

teriyaki, sushi rice, stir-fry vegetables, toasted sesame seeds

**Blackened Cobia Tacos + Black Bean Soup**

skillet blackened; jicama chimichurri slaw, chili lime aioli

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THIRD COURSE

**Double Chocolate Profiterole**

white chocolate mousse, dark chocolate ganache

**White Chocolate Bread Pudding**

vanilla bean ice cream, Myers's rum sauce

\*Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness  
A suggested gratuity of 15%-20% is customary. The amount of gratuity is always discretionary.