CHILLED BAR

Cali Kumo Oysters  3
M & S Johnny Shuck’s Oyster  3
Featured Oyster of the Day  3

Dungeness Crab Tower
Avocado, Mango, Citrus & Chive Essences  18

Jumbo Shrimp Cocktail
Horseshadish Cocktail Sauce  17

Hawaiian Ahi Tuna Poke*
Avocado, Cucumbers, Soy-Ginger Marinade, Taro Chips, Wasabi Tobiko  16

Dungeness Crab Cocktail
Horseshadish Cocktail Sauce  23.5

CHEF ROMERO’S FEATURED ITEMS
“We scour the Bay Area and beyond for the freshest, most exciting ingredients to create these featured items everyday.”

Braised Short Rib Stroganoff
Red Wine, Braised Short Rib, Bordelaise Cream Sauce, Black Pepper Fettuccine, Roasted Mushrooms  27

Pan Seared Scallops
Orange Saffron Caus Cosa, Zucchini, Tomatoes, Bell Peppers, Pine Nuts, and Blood Orange Sauce  34

MCCORMICK & KULETO’S SPECIALTIES

Crab & Shrimp Stuffed Salmon
Anchuga, Sun-Dried Tomatoes, Brie Cheese, Mashed Potatoes, Vegetables  32

Jumbo Shrimp Scampi Linguini
White Wine, Garlic, Cherry Tomatoes, Lemon  28

Hawaiian Swordfish Casino
Dungeness Crab, Bacon, Roasted Red Peppers, Sautéed Spinach  36

Sesame Crusted Ahi Tuna*
Wasabi Mashed Potatoes, Baby Bok Choy, Mongolian Black Pepper Sauce  32

Wild Mushroom & Ricotta Ravioli
Roasted Eggplant Caponata, Tomato Basil Cream Sauce  23

Manila Clam Linguini
Steamed Manila Clams, Baby Clams, Chili Flakes, White Wine Garlic Sauce  25

Hawaiian Bigeye Ahi Tuna*
Seared Raw, Sesame Cucumber Salad, Sticky Rice  29

SAN FRANCISCO CLASSICS

M&K’s Signature Cioppino
“Chip-In” Stew, Dungeness Crab, Mussels, Clams, Squid, Rockfish, Shrimp, Rich Tomato Broth  36

Anchor Steam Fish & Chips
Alaskan Cod, Tartar Sauce, Coleslaw  21

Parmesan Crusted Petrale Sole
Lemon Butter Sauce, Crispy Capers  26

Sea Scallop & Shrimp Newberg
Mushrooms, Butter, Lobster Brandy Cream Sauce  35

Steamed Whole Dungeness Crab
Lemon and Drawn Butter, Roasted Potato, Vegetable Medley  49

Dungeness Crab Cakes
Fire Roasted Corn Salsa, Meyer Lemon Butter, Mashed Potatoes, Vegetables  36

FRESH FISH

All species can be prepared simply grilled, baked or blackened. Served with mashed potatoes, fresh vegetables and lemon butter.

Pacific Snapper  25
Hawaiian Ahi Tuna*  31
Hawaiian Mahi Mahi  34
Atlantic Salmon*  29
Hawaiian Swordfish  34

MEATS

Steaks are seasoned with our proprietary “7 spice” seasoning, and paired with a seasonal vegetable. Enhance your steak with roasted garlic mashed potatoes for $4.

• Oscar Topping $16 • Peppercorn Steak Sauce $4

U.S.D.A. Choice Top Sirloin* (Paz)  29
Center Cut Filet Mignon* (Paz)  39.5
Dry Rubbed Black Angus Ribeye Steak - center cut* (113oz)  41.5
U.S.D.A. Choice Porterhouse Steak* (24oz)  61
Mary’s Free Range Chicken
Potato Gratin, Pan Roasted Mushrooms, Pear Brandy Sauce  25

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

• Yah-Whooo Organic Farms, Vacaville
• Point Reyes Farmstead Cheese Co., Point Reyes
• Bellwether Farms, Sonoma County
• Scarborough Farms, Oxnard
• Gourmet Mushrooms, Inc., Sebastopol
• Hog Island Oyster Co., Marshall

SOUPS & SALADS

New England Clam Chowder
Cup  7.5 Bowl  9

Maine Lobster Bisque
Sherry Cream  16.3

Baby Green Salad
Blue Cheese Crumbles, Candied Walnuts  10

Iceberg Wedge
Diced Tomatoes, Bacon, Blue Cheese Dressing  10.5

Hearts of Romaine Caesar
Parmesan Crisp, Garlic Croutons  11

M&C’S FEATURED ITEMS

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Orange Saffron Caus Cosa, Zucchini, Tomatoes, Bell Peppers, Pine Nuts, and Blood Orange Sauce  34

APPETIZERS

Calamari Fritto Misto
Calamari, Mussels, Shrimp, Basil Aioli, Marinara Sauce  15.5

Lobster & Crab Dip
Artichoke, Parmesan Cheese, Grilled Crostini  17

Dungeness Crab Cake
Fire Roasted Corn Salsa, Meyer Lemon Butter  18

Local Cheese & Berry Plate
Humboldt Fog, Bellwether Carmody, Point Reyes Blue Cheese, Fresh Berries  16

Steamed Dungeness Crab Cluster
Melted Butter and Scampi Butter  17.5

ON THE SIDE

Grilled Asparagus With Béarnaise  10
Gruyère & Truffle Mac And Cheese  8
Exotic Mushroom Sautéé  9
Gnocchi With Pesto  8
Roasted Garlic Mashed Yukon Gold Potatoes  6