



M&S

SEAFOOD · STEAKS · OYSTERS

est. 1974

NATIONAL

Seafood Month

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## BLUE IN NAME, GREEN BY NATURE

We're committed to protecting the ocean's bounty for generations to come. That's why we're proud to serve Open Blue Cobia – the most sustainably raised fish in the world. From its natural habitat deep in Panama's Caribbean Sea, Open Blue Cobia attains its rich, buttery flavor, sashimi-grade quality, and high source of Omega-3s. It's the most premium whitefish you will find in the ocean.

Download the  app for a Virtual 3D Tour!

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### OPEN BLUE COBIA CRUDO\* 13

Baby Heirloom Tomatoes, Castelvetrano Olives, Lemon Caper Vinaigrette

### SIMPLY PREPARED OPEN BLUE COBIA 35

Grilled, Scampi Butter Basted, Roasted Baby Vegetables, Salsa Verde

### BLACKENED OPEN BLUE COBIA 36

Skillet Blackened, Black Bean Purée, Off The Cob Street Corn

### OPEN BLUE COBIA + SHRIMP SCAMPI 38

Simply Grilled, Scampi Style Shrimp, Roasted Baby Vegetables, Salsa Verde

### JAKE'S FAMOUS BOUILLABAISSSE 38

King Crab, Shrimp, Clams, Mussels, Calamari, Open Blue Cobia

 = Might be the best fish you've never tasted... until now!



\*Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness.