
Appetizers

CHILLED GULF SHRIMP

House-made Cocktail Sauce, Lemon

18

CHEESE CHARCUTERIE

Chef Selection of Artisan Cheese and Meats, Preserves, Baguette

26

POPCORN SHRIMP

Crispy Battered Shrimp, Mississippi Comeback Sauce

14

MARYLAND STYLE CRAB CAKE

Pan Fried, Creole Remoulade

24

OYSTERS ON THE HALF SHELL

Fresh Raw Oysters, House Made Cocktail , Soy Mignonette

28

SHANGHAI STYLE CRISPY CALAMARI

Sweet Chili Glaze, Cashew, Scallion

18

SPRING ROLLS

Braised Short ribs, Carrot and Raisin Slaw, Au Jus

18

BAKED OYSTERS

Half Dozen Fresh Oysters, Spinach, Bacon, Panko, Parmesan, Leeks

20

CHILLED SEAFOOD TOWER

Raw Oysters, Jumbo Shrimp, Stone Crab Claws,
Jumbo Lump Crab Salad, Whole Lobster, House Made Cocktail, Soy Mignonette

115

Salads

FALL SALAD

Radicchio, Spinach, Fig, Carrot, Cranberry,
Chevre, Radish, Tomato, Toasted Crumble

12

HEIRLOOM BEEFSTEAK TOMATO

Sliced Tomato, Stilton Blue Cheese, Micro
Arugula, Chive, Balsamic, Olive Oil

13

CAESAR SALAD

Romaine Hearts, Anchovy,
Shaved Parmesan, Caesar Dressing

13

Soups

SAFFRON CHOWDER

Spanish Saffron Infused Cream, Lobster, Shrimp, Jumbo Lump Crab, Pastry
Petite 12 ~ Grande 17

FRENCH ONION GRATINÉE

Baked Onion Soup, French Bread Crown, Gruyere, Parmesan
Petite 8 ~ Grande 14

Seafood

RED SNAPPER

Tomato Provencal, Lettuce, Citrus Vinaigrette, Garlic Sautéed Spinach
36

BARBEQUE SALMON

Asian Barbeque Glaze, Baby Bok Choy, Sesame, Wasabi Aioli
36

SCALLOPS

Sonoran Dusted, Chorizo Corn Puree, Cajun Popcorn
48

BUCATINI ALLE VONGOLE

Little Neck Clams, White Wine, Garlic, Parsley
40

KING CRAB LEGS

Drawn Butter, Lemon
Market

TWIN LOBSTER TAILS

Two Cold Water Lobster Tails,
Drawn Butter, Lemon
Market

M's

Steaks

8OZ 1855 FILET

47

14OZ PRIME NEW YORK STRIP

51

16OZ PRIME BONE IN RIBEYE

60

8OZ PRIME HANGER STEAK

42

20OZ PRIME T-BONE

68

18OZ PRIME KANSAS CITY STRIP

51

Add-Ons

- Oscar Style - 12
- Grilled or Fried Shrimp - 15
- Scallops - 15
- King Crab - Market
- Lobster Tail - Market

Compliments

- Bearnaise - 2
- Blue Cheese Butter - 4
- Truffle Butter - 6
- Roasted Garlic and Herb Butter - 3

M's

Specialties

WAGYU BURGER

8oz Wagyu Beef, Potato Bun, Bibb Lettuce, Caramelized Red Onion, House Made Pickles,
Heirloom Tomato, Gruyere, House Ketchup, Hand Cut Fries

26

BONE-IN PORK CHOP

Sweet Potato Mostarda, Apple Cider Beurre Blanc

38

SLOW BRAISED LAMB SHANK

Roasted Garlic Mash, Confit Shallot, Leeks, Carrots, Red Wine Jus

46

GRILLED VEAL CHOP

Pearl Onion, Mustard, Thyme Cream, Bacon

48

ROASTED CHICKEN

Sous Vide Half Chicken, Lemon Herb Butter, Two Potato Hash, Bacon

34

Accompaniments

Sautéed Wild Mushrooms - 8

Sautéed Spinach - 7

Seasonal Vegetables - 8

Thick Cut Onion Rings - 7

Asparagus - 10

Whipped Potatoes, Chives, EV00 - 10

Potato Gratin - 10

Hand Cut Fries - 9

Lobster Mac & Cheese - 15

Baked Potato - 9

M's