

M&S

SEAFOOD • STEAKS • OYSTERS

est. 1974

SIGNATURE COCKTAILS

Raspberry Mule

Russian Standard Platinum Vodka, fresh lime juice, simple syrup, raspberries, Fever-Tree Ginger Beer 12

M&S Iced Tea

Tito's Handmade Vodka, Bacardi Superior Rum, Beefeater Gin, Cointreau Orange Liqueur, simple syrup, fresh lemon juice, Coca-Cola 12

Prosecco Sangria

Bacardi Limón Rum, simple syrup, strawberries, cucumber, La Marca Prosecco 11

The Perfect Patrón Margarita

Patrón Silver Tequila, Grand Marnier Orange Liqueur, Monin Agave Nectar, fresh lime and orange juice 13

Berry Berry Mojito

Bacardi Superior, Reál Blackberry Purée, fresh lime, strawberries, mint, simple syrup, club soda 11

Bulleit The Old Fashion Way

Bulleit Bourbon, Angostura Bitters, simple syrup 12

BREWS

Bottled

Bud Light | Budweiser | Heineken

Guinness American Blonde Ale | Miller Lite

Coors Light | Corona Extra | Corona Light

Dos Equis Lager Especial | Heineken 0.0

Michelob Ultra | Modelo Especial

Draught

Blue Moon | Coors Light | Guinness Stout

Michelob Ultra | Samuel Adams | Stella Artois

ask your server for additional selections

CRAFTED WITH NO ALCOHOL

enjoy a refill for 1.50

Fresh-Squeezed Lemonade

fresh lemon juice, simple syrup, water 4

M&S Signature Arnold Palmer

fresh lemon juice, simple syrup, iced tea 4

Strawberry Mint Lemonade

Reál Strawberry Purée, mint, fresh lemon juice, Sprite 6

Strawberry Palmer

Reál Strawberry Purée, fresh lemon juice, iced tea 5

FAMILY MEALS *To-Go*

120 + tax

ENTRÉE SELECTIONS

select four

30 for each additional entrée

Lump Crab Cakes | Herb Grilled Chicken

Center Cut 6oz Filet Mignon* | Atlantic Salmon

SALAD SELECTIONS

select one

Walnut Mixed Greens or Caesar Salad

SIDES

Chefs Seasonal Vegetables

Sourdough Bread | Roasted Potatoes

DESSERTS

select one

Cheesecake or Chocolate Silk Pie

available for curbside pick-up

CHEF'S CHOICE

Crab & Shrimp Stuffed Salmon

stuffed with a blend of crab meat, shrimp, brie cheese, artichoke hearts and sundried tomatoes; served with roasted potatoes and seasonal vegetables 29

Open Blue Cobia

simply grilled, topped with sautéed scampi style shrimp; served with roasted potatoes and seasonal vegetables 32

APPETIZERS

Signature Oysters

Maine Mookiemoto 3 ea

Parmesan Pesto Baked 14

Lump Crab Cake

tartar sauce 17

Calamari "Fritto Misto"

roasted tomato sauce 14.8

Chilled Shrimp Cocktail

house made cocktail sauce 16.3

Shrimp Kisses

pepper jack cheese / bacon wrapped

roasted corn salsa 14.8

SOUPS & SALADS

New England Clam Chowder

clams, potato, bacon

cup 6.5 | bowl 8

Maine Lobster Bisque

sherry cream

cup 8.9 | bowl 15

Hearts of Romaine Caesar

parmesan crisp, garlic croutons 8.9

Walnut Mixed Greens

candied walnuts, blue cheese crumbles 8.9

Enhance Your Salad

grilled chicken 6.5 | shrimp 6.5 | salmon 12.5

ENTRÉES

Grilled Salmon

chef's seasonal vegetables, roasted potatoes 28

Pan Seared Chilean Sea Bass

chef's seasonal vegetables, roasted potatoes 39

Craft Beer Battered Fish & Chips

alaskan cod, fries, tartar sauce 21

Lump Crab Cakes

tartar sauce, chef's seasonal vegetables, roasted potatoes 34

Chesapeake Buttermilk Fried Shrimp

fries, cocktail sauce 22

Herb Grilled Chicken

chef's seasonal vegetables, roasted potatoes 24

Grilled Shrimp

chef's seasonal vegetables, roasted potatoes 22

Center Cut Filet Mignon*

6oz 33.8 | 8oz 38.5

Center Cut Ribeye Steak*

13oz, chef's seasonal vegetables, roasted potatoes 39.5

Twin North Atlantic Lobster Tails

chef's seasonal vegetables, roasted potatoes 37

HAND HELDS

Crispy Fish Tacos

southwest jicama slaw, fries 13

Crispy Cod Sandwich

tartar sauce, fries 14

Grilled Chicken Sandwich

bacon, roasted red peppers, gruyere 12.5

McCormick's Cheeseburger*

lettuce, tomato, onion, cheddar cheese 13.5

Lump Crab Cake Sandwich

tartar sauce, fries 19.5

SIDES

French Fries 4

Roasted Potatoes 4

Chef's Seasonal Vegetables 4

DESSERTS

Seasonal Cheesecake 9

Chocolate Silk Pie 9

WE ARE HAPPY TO HAVE YOU JOIN US IN OUR DINING ROOM ONCE AGAIN. PLEASE KNOW THAT WE ARE LIMITED ON SEATING CAPACITY DUE TO SOCIAL DISTANCING GUIDELINES. WE APPRECIATE YOUR UNDERSTANDING AND PATIENCE AS WE ARE OFFERING A LIMITED MENU WITH LIMITED STAFFING. IN ORDER TO ALLOW US TO SERVE AS MANY VISITORS THAT ARE EXCITED TO JOIN US FOR DINE IN, WE ASK THAT YOU PLEASE LIMIT YOUR DINING EXPERIENCE TO APPROXIMATELY ONE HOUR DURING BUSY PERIODS.

*Caution: These items may be raw or cooked to order. There is a risk associated with consuming meats, poultry, seafood, shellfish or eggs served raw or undercooked. If unsure of your risk, consult a physician. Landry's Seafood is wholly owned by Landry's Inc.

384245 5/20

HAPPY HOUR

Monday – Friday | 3:30pm – 6:30pm

4

Truffle Fries

truffle butter, fresh herbs, parmesan cheese

M&S Chowder Fries

crisp chopped bacon, cheddar, jack cheese, pickled lipstick peppers

6

Calamari “Fritto Misto”

roasted tomato sauce, parmesan cheese

Crispy Baja Fish Tacos

southwest jicama slaw, fire-roasted corn salsa, avocado, cilantro lime aioli

8

Open Blue Cobia Tacos

blackened, southwest jicama slaw, fire-roasted corn salsa, avocado, cilantro lime aioli

Cheeseburger*

lettuce, tomato, onion, cheddar cheese, fries

10

Chilled Shrimp Cocktail

horseradish cocktail sauce

DRAUGHT BEER

16oz

ask your server for selections

WELL SPIRITS

Vodka | Gin | Rum | Tequila
Bourbon | Scotch 5

American Craft Spirits 6.50

Tito's Handmade Vodka (TX)

Aviation Gin (OR),

Bulleit Bourbon (KY)

additional charge will apply for martinis & rocks pours

WINES BY THE GLASS 6.50

Glass Mountain Chardonnay

Brancott Sauvignon Blanc

Ecco Domani Pinot Grigio

Chateau Ste. Michelle Riesling

Beringer White Zinfandel

Social Elderflower Apple Sparkling

Hogue Merlot

PREMIUM WINES BY THE GLASS 8.50

La Marca Prosecco

La Crema Chardonnay

M. Chapoutier 'Belleruche' Rosé

Mark West Pinot Noir

Sterling 'Vintner's Collection' Merlot

Louis M. Martini Cabernet Sauvignon

Don Miguel Gascon Malbec

HAND-CRAFTED COCKTAILS

Gold Margarita

Sauza Gold Tequila, Triple Sec, fresh lime juice 7.50

M&S Iced Tea

Tito's Handmade Vodka, Bacardi Superior Rum,

Beefeater Gin, Cointreau Orange Liqueur,

fresh lemon juice, Coca-Cola 8.50

Berry Berry Mojito

Bacardi Superior Rum, Real Blackberry Purée, fresh lime, strawberries, mint, simple syrup, club soda 8

M&S Moscow Mule

Russian Standard Platinum Vodka, fresh lime juice,

simple syrup, Fever-Tree Ginger Beer 8

Bulleit The Old Fashion Way

Bulleit Bourbon, Angostura Bitters, simple syrup 8.50

Prosecco Sangria

Bacardi Limón Rum, simple syrup, strawberries, cucumber, La Marca Prosecco 8.50

WINE LIST

CHAMPAGNE & SPARKLING

Chandon Rosé, California, NV	GI 16	Bt 16
La Marca, Prosecco, Italy, NV	10	39
Chandon, Brut, California, NV	16	59
JCB N° 21, Brut, Burgundy, NV		53
Moët & Chandon 'Impérial', Brut, Épernay, NV		99
Moët & Chandon 'Dom Pérignon', Brut, Épernay, NV		250
Mumm Napa, Brut Rosé, Napa County, NV		67
Veuve Clicquot, 'Yellow Label', Brut, Reims, NV		99

CHARDONNAY

Bonterra Vineyards, California, 2018	10	39
Glass Mountain, California, 2017	8	31
La Crema, Monterey, 2017		47
Sonoma-Cutrer 'Russian River Ranches', Sonoma Coast, 2017	15	59
Cakebread Cellars, Napa Valley, 2018		92
Chateau Montelena, Napa Valley, 2017	29	116
Chateau Ste. Michelle, Columbia Valley, 2017		36
Decoy by Duckhorn, Sonoma County, 2018		53
Far Niente, Napa Valley, 2018		120
Franciscan, Monterey & Napa Counties, 2018		47
Gift by Kathie Lee Gifford, Monterey County, 2015		35
Hess Collection, Napa Valley, 2017		54
Jordan Winery, Russian River Valley, 2016	20	80
Kendall-Jackson 'Vintner's Reserve', California, 2017		46
Stags' Leap Winery, Napa Valley, 2017		67

SAUVIGNON BLANC

Brancott, Marlborough, 2019	9	35
Robert Mondavi Fume Blanc, Napa Valley, 2018		53
Cloudy Bay, Marlborough, 2019		74
Domaine Fouassier, Loire Valley, 2016		61
Loveblock, Marlborough, 2019		53
Markham, Napa Valley, 2017		41
Nobilo 'Regional Collection', Marlborough, 2018		38

PINOT GRIGIO & PINOT GRIS

Acrobat Pinot Gris, Oregon, 2017		39
Ecco Domani, Italy, 2018	7.5	29
Estancia, California, 2018	8.5	33
Maso Canali, Trentino, 2018		47
Santa Margherita, Valdadige, 2018		63

CRISP, REFRESHING WHITES

Beringer White Zinfandel, California, 2015	7	27
Chateau Ste. Michelle Riesling, Columbia Valley, 2017	7	27
Caposaldo Moscato, Italy, NV	9	35
M. Chapoutier 'Belleruche' Rosé, Côtes-du-Rhône, 2018	10	39
Pine Ridge Chenin Blanc-Viognier, Napa Valley, 2017		35
Saint M Riesling, Pfalz, 2017		35
SOCIAL Elderflower Apple Sparkling, Chicago, 2018		27
A by Acacia Rosé, California, 2016		31
Alexander Valley Vineyards Gewurztraminer, Mendocino County, 2016		32
Chateau Ste. Michelle 'Eroica' Riesling, Columbia Valley, 2014		57
Conundrum White Blend, California, 2015		55
Grace Lane Riesling, Yakima Valley, 2014		35
Loimer 'Lois' Grüner Veltliner, Austria, 2016		43
Martin Códax Albariño, Rias Baixas, 2017		

MERLOT

Chateau Ste. Michelle 'Indian Wells', Columbia Valley, 2016	13	51
Hogue, Columbia Valley, 2017	8	31
Sterling 'Vintner's Collection', California, 2017		39
Coppola 'Diamond Collection', California, 2015		48
Decoy by Duckhorn, Sonoma County, 2015		65
Duckhorn Vineyards, Napa Valley, 2016	25	100
Markham Vineyards, Napa Valley, 2016		63
Santa Ema 'Reserva', Chile, 2015		42
Stags' Leap Winery, Napa Valley, 2016		77

CABERNET SAUVIGNON & PROPRIETARY BLENDS

Alexander Valley Vineyards 'Homestead' Red Blend, Alexander Valley, 2017		47
Avalon, Napa County, 2017		59
Louis M. Martini, California, 2017	12	47
Robert Mondavi 'Private Selection', California, 2018	8	31
Storypoint, California, 2016	10	39
Alexander Valley Vineyards, Alexander Valley, 2016		53
Alexander Valley Vineyards 'Cyrus' Blend, Alexander Valley, 2011		115
Buena Vista 'The Count' Red Blend, Sonoma County, 2016		53
Caymus Vineyard, Napa Valley, 2018		149
Chimney Rock Stags Leap District, Napa Valley, 2014		149
Conn Creek 'Anthology', Napa Valley, 2012		108
Hess Collection 'Allomi', Napa Valley, 2014	22	88
J Lohr 'Seven Oaks', Paso Robles, 2017		39
Joel Gott '815', California, 2016		44
Jordan, Alexander Valley, 2014		115
Nickel & Nickel 'CC Ranch', Rutherford, 2014		149
Orin Swift 'Abstract' Red Blend, California, 2017		77
Rodney Strong, Sonoma County, 2016		47
Silver Oak, Alexander Valley, 2014		131
Stag's Leap Wine Cellars 'Artemis', Napa Valley, 2015	30	120
The Prisoner Red Blend, Napa Valley, 2018	22	88
Our Table, Raymond Vineyards, North Coast, 2017		70

PINOT NOIR

Mark West Winery, California, 2018	9	35
Meiomi, California, 2017	12	47
A to Z Wineworks, Oregon, 2016		48
Belle Glos, 'Clark & Telephone', Santa Maria Valley, 2016		99
Buena Vista Winery, North Coast, 2016		45
Davis Bynum 'Jane's Vineyard', Russian River Valley, 2016		75
Edna Valley, Central Coast, 2015		39
Goldeneye, Anderson Valley, 2016	29	116
Irony, Monterey, 2014		38
Kendall-Jackson 'Jackson Estate', Anderson Valley, 2015		54
Louis Jadot, Burgundy, 2015		61
MacMurray Estate Vineyards, Central Coast, 2014		50
Nielson by Byron, Santa Barbara County, 2013		53
Penner-Ash, Willamette Valley, 2016	22	88
Willamette Valley Vineyards, Willamette Valley, 2016		71

ALTERNATIVE REDS

Don Miguel Gascon Malbec, Argentina, 2018	10	39
Roscato Rosso Dolce Sweet Red, Italy, NV		31
Yalumba 'Y' Series Shiraz, South Australia, 2018		35
Marques de Caceres Gran Reserva, Rioja, 2010	20	80
Red Knot by Shingleback Shiraz, McLaren Vale, 2011		47
Ruffino 'Aziano' Chianti Classico, Tuscany, 2015		48
Seghesio Family Vineyards Zinfandel, Sonoma County, 2015		61
Sin Zin Zinfandel, Alexander Valley, 2014		41
Stags' Leap Winery Petite Sirah, Napa Valley, 2015		82
Terrazas de los Andes Reserva Malbec, Mendoza, 2017		57
Two Hands 'Gnarly Dudes' Shiraz, Barossa Valley, 2013		80
Villa Antinori Rosso, Tuscany, 2014		53



Coravin is the most intuitive wine preservation system. It is a device that gives us the freedom to pour and let our guests enjoy a glass from; variety of our luxury wines previously not offered by the glass. It's proprietary technology keeps the cork in place, while allowing the wine to flow, protecting the wine in the bottle from oxidation so that every drop tastes the same as if the bottle was just opened.