

Appetizers

SHRIMP COCKTAIL

Jumbo Shrimp Cocktail served with House Made Cocktail, and Lemon
18

POPCORN SHRIMP

Crispy Battered Fried Shrimp served with Mississippi Comeback Sauce
14

MARYLAND STYLE JUMBO LUMP CRAB CAKE

Pan Fried and served with House Made Creole Remoulade
18

OYSTERS ON THE HALF SHELL

Chef Selected Fresh Oysters served Raw with the Works
Half Dozen 16 ~ Dozen 28

AHI TUNA POKE

Soy Vinaigrette, Avocado, Cucumber, Sweet Onion,
Chukka Salad, and Won Ton Chips
18

SHANGHAI-STYLE FRIED CALAMARI

Sweet Chili Glaze, Cashews, and Scallions
16

WAGYU MEATBALLS

Tomato Balsamic Gravy, Whipped Ricotta, Fried Basil, and Grilled Ciabatta
15

BAKED OYSTERS

Chef Selected Fresh Oyster topped Spinach, Bacon,
Leeks, Parmesan, and Seasoned Panko Breadcrumbs
20

SEAFOOD TOWER

Oysters, Jumbo Shrimp, Stone Crab Claws, Merus Crab Legs,
and Lobster Tail with the Works
Small 59 ~ Large 118

M's

Salads

PHILLIP M'S SALAD

Iceberg Lettuce, Cherry Heirloom Tomato, Pickled Red Onion,
Bacon, Hard Boiled Egg, Pickled Okra, Hearts of Palm, and
Croutons with your Choice of Dressing

12

CAESAR SALAD

Crisp Romaine Hearts, Anchovy, Shaved Parmesan Cheese with Creamy Caesar Dressing

13

HEIRLOOM BEEFSTEAK TOMATO SALAD

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

13

LOBSTER COBB SALAD

Iceberg Lettuce, Lobster Chunks, Egg, Bacon, Avocado, Tomato, and Blue Cheese

15

Soups

SAFFRON CHOWDER

Cream infused with Spanish Saffron, complemented with
Lobster, Shrimp and Jumbo Lump Crab, and Topped with Pastry

Petite 10 ~ Grande 16

FRENCH ONION GRATINÉE

A Flavorful, Baked Onion Soup Crowned with a Delicious
Combination of Cheese, and French bread

Petite 8 ~ Grande 14

Seafood

TUNA TATAKI

Togarashi Spice, Daikon
and Cucumber Salad

36

SCALLOPS

Sonoran Dusted and
Chorizo Cream Corn Sauce

48

CHILEAN SEA BASS

Miso Glaze and Napa Slaw

39

KING CRAB LEGS

Served with Drawn Butter and Lemon
Market

RAINBOW TROUT

River Trout, Potato Crust, Tomato,
Capers, and Brown Butter

31

TWIN LOBSTER TAILS

Two Cold Water Lobster Tails Basted in
Butter and served with Drawn Butter,
and Lemon
Market

SCOTTISH SALMON

Roasted on a Cedar Plank, Preserved Lemon
Molasses Stout Glaze, and Sauted Kale

36

Thoroughly cooking foods of animal origin, such as beef, eggs, fish, lamb, milk, poultry or shellfish, reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or under cooked.

Premium Grade Steaks

Grilled with House Seasoning and finished with our house Demi Glace

Rare - Cool Red Center

Medium Rare - Warm Red Center

Medium - Warm Pink Center

Medium Well - Slightly Pink Center

Well Done - Little or No Pink Center

8oz, 1855 FILET - 46

14oz, PRIME NY STRIP - 48

16oz, PRIME RIBEYE - 54

ON THE BONE

12oz, 1855 FILET - 68

18oz, PRIME NY STRIP - 51

24oz, PRIME LONG BONE RIB CHOP - 105

ADD-ONS

Oscar Style - 12

Grilled or Fried Shrimp - 15

Scallops - 15

King Crab - Market

Twin Lobster Tails - Market

COMPLIMENTS

Béarnaise - 2

Blue Cheese Butter - 4

Truffle Butter - 6

Au Poivre - 3

Lobster Butter - 6

Bordelaise - 3

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Specialties

WAGYU BURGER

8oz. Wagyu Burger, Potato Bun, Crisp Bibb Lettuce, Caramelized Red Onion, House-made Pickles, Heirloom Tomato, Gruyere Cheese, and House Ketchup

21

MUSCOVY DUCK BREAST

Marinated Duck Breast, Jack Daniel Glazed, and Blood Orange

38

LAMB MEDALLIONS SALTIMBOCCA

Mint, Prosciutto, Gruyere Cheese, and Demi-glace

42

VEAL MILANESE

Breaded Chop, Arugula Salad, and Lemon

38

ROASTED CHICKEN

Half Chicken, Sous Vide, and Lemon Herb Butter

29

Accompaniments

Sautéed Wild Mushrooms - 8

Sautéed Spinach - 7

Creamed Spinach - 8

Creamed Corn - 8

Thick Cut Onion Rings - 7

Asparagus - 8

Lyonnais Potatoes - 10

Loaded Twice Baked Potato - 10

Hand Cut Fries - 9

Lobster Mac & Cheese - 14

Baked Potato - 9

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