

APPETIZERS

Cajun Shrimp & Crab Hushpuppies	
<i>Remoulade Dipping Sauce</i>	8
Sesame Seared Pork Tenderloin	
<i>Teriyaki & Hot Mustard Sauces</i>	11
Maryland Peel –N– Eat Shrimp	
<i>Steamed with Onions, Butter & Old Bay Seasoning</i>	9
Fresh Rhode Island Calamari	
<i>Flash Fried with Banana Peppers & Spicy Marinara Sauce</i>	13
Pot Roast Nachos	
<i>Chips, Cheese, Sour Cream, Pico de Gallo & Pot Roast</i>	9
Spinach and Artichoke Dip	
<i>Baked in a Bread Bowl</i>	8
Buffalo Chicken Tenders	
<i>Shaved Celery with Crumbled Bleu Cheese Dressing</i>	9
Crab Cake	
<i>Cole Slaw & Tartar Sauce</i>	14
Barbecued Pork Quesadilla	
<i>Sour Cream & Pico de Gallo</i>	9

SOUPS AND SIDE SALADS

Maryland Crab Soup	
<i>Cup or Bowl</i>	5..... 6
Classic French Onion <i>Baked with Gruyere & Parmesan</i>	7
Spinach Salad <i>Creamy Peanut Dressing, Pecans & Strawberry</i> ... 5	
House Salad	
<i>Balsamic Vinaigrette, Blue Cheese & Glazed Walnuts</i>	6
Cæsar Salad <i>Parmesan & Garlic Croutons</i>	7
Iceberg Wedge <i>Iceberg, Blue Cheese, Tomato, Cucumbers</i> ..	5
Greek Salad <i>Kalamata Olives, Feta Cheese & Pepperoncini</i> .	6

ENTRÉE SALADS

Southwestern Blackened Salmon	
<i>Jicama, Roasted Corn & Garlic Croutons</i>	16
Buffalo Shrimp Salad	
<i>Iceberg, Blue Cheese, Carrots & Celery</i>	14
Baja Steak Salad	
<i>Marinated Sirloin, Roasted Corn, Tomatoes & Mixed Cheese</i>	15
Traditional Cobb	
<i>Turkey, Avocado, Bacon & Egg & Bleu Cheese Dressing</i>	13

SIGNATURE SELECTIONS

Spicy Shrimp Pomodoro		Chicken and Sausage Jambalaya	
<i>Spicy Tomato Sauce and Linguine</i>	16	<i>Hearty Seasoned Rice and Creole Tomato Sauce</i>	14
Hearty Pot Roast		Blackened Chicken Linguine	
<i>Chefs Vegetable, Mashed Potatoes & Gravy</i>	13	<i>Cajun Cream with Red & Green Peppers</i>	13
Baby Back Ribs		Chicken Parmesan	
<i>Half Rack with Spicy Barbecue Sauce</i>	15	<i>Marinara Sauce, Provolone & Linguine</i>	14
Maryland Fried Chicken		Home Style Meatloaf	
<i>Crisp Breast, Bacon Country Gravy & Mashed Pots</i>	14	<i>Mushroom Gravy & Mashed Potatoes</i>	13

MEAT AND SEAFOOD

ADD OUR GARDEN SALAD TO ANY ENTRÉE FOR 2.95

Fried Shrimp Basket	
<i>French Fries, Cole Slaw & Cocktail Sauce</i>	13
Grilled Pork Chop	
<i>Roasted Apple Chutney</i>	14
Boston Baked Cod	
<i>Herbed Bread Crumbs and Chilled Tomato Salad</i>	14
Fish & Chips	
<i>Yuengling Lager Beer Battered with Tartar & French Fries</i>	15
Sliced London Broil	
<i>Blue Cheese & Demi Glace</i>	14
Grilled Atlantic Salmon	
<i>Lemon Butter Sauce</i>	15
Grilled Tilapia	
<i>Chile Lime Vinaigrette</i>	13

BLUE PLATE SPECIAL 9

Monday– <i>Baked Lasagna with Mozzarella Cheese</i>
Tuesday– <i>Italian Bolognese Sauce with Linguine</i>
Wednesday– <i>Classic Shepherd's Pie Baked with Mashed Potato Crown</i>
Thursday– <i>Fresh Roast Turkey with Mashed Potatoes.</i>
Friday– <i>Seafood Stir Fry with White Sticky Rice</i>

SANDWICHES

Sandwiches served with your Choice of Fries, Chips, Fruit Salad or Slaw

Roast Turkey Club Wrap	
<i>Bacon, Lettuce, Tomato on Herb & Garlic Flatbread</i>	9
Oyster Po' Boy	
<i>Crisp Oysters, Shredded Lettuce & Tartar Sauce</i>	10
Pulled Pork Barbecue	
<i>Cajun Barbecue Sauce & Cole Slaw</i>	12
Crab Cake Sandwich	
<i>Served with Tartar Sauce</i>	15
Chicken Cordon Bleu	
<i>Crisp Chicken Topped with Bacon & Swiss</i>	11
The Classic	
<i>Grilled Ham & Turkey with Cajun Barbeque</i>	12
Tuna Melt	
<i>Pepper Jack and Cheddar topped with Pico</i>	9
Classic Corned Beef Reuben	
<i>1000 Island Dressing, Swiss Cheese & Sauerkraut</i>	12
Grilled Half Pound Cheeseburger	
<i>Cheddar Cheese on a Kaiser Roll</i>	10
M&S Grill Burger Stack	
<i>Piled High with Bacon, Cheese & a whole lot more!!!</i>	14

NOW OPEN FOR BRUNCH ON SUNDAYS 9 TO 2
JOIN US FOR OYSTER SHOOTER TUESDAY 1.00 EACH
STARTING MARCH 1ST HAPPY HOURS FROM
3:30 TO 7PM AND 9PM TO 10:30PM

**Eating raw or undercooked meats and seafood may promote food bourn illness.*

M&S Grill · 201 East Pratt Street · Baltimore, MD · 410.547.9333

