

APPETIZERS

BAKED CLAMS

(6) Little Neck clams with classic oregano and bread crumb topping \$9

BRAISED SHORTRIBS

Braised shortribs with crisp potato and horseradish cream and veal jus \$15

OYSTERS ROCKEFELLER

(6) Blue Point oysters topped with spinach, fennel and bacon \$13

HAWAIIAN WHITE TUNA

Wasabi sesame seared Hawaiian white tuna with wakeme salad and ponzu sauce \$15

TUNA TARTAR

Sushi grade tuna served on a crispy wonton with a wasabi cream and soy ginger glaze \$14

MARYLAND JUMBO LUMP CRAB CAKES

Jumbo lump crab cakes served over Napa cabbage coleslaw with tartar sauce \$16

CRABMEAT SALAD

Jumbo lump crabmeat with avocado, tomato and lemon Mkt. Price

MOZZARELLA AND TOMATOES

Fresh mozzarella and red organic tomatoes drizzled with olive oil \$12

SASHIMI

Sliced sashimi of Kona Kampachi drizzled with e.v.o and sea salt \$16

COLD STATION

SEAFOOD PLATTER*

Whole Maine lobster, littleneck clams, oysters, chilled jumbo shrimp and jumbo lump crabmeat served for 2 \$48 for 4 \$96

OYSTERS ON THE HALF SHELL*

(6) Raw oysters \$12

CLAMS ON THE HALF SHELL*

(6) Raw clams \$9

SHRIMP COCKTAIL*

\$14

LOBSTER COCKTAIL*

\$19

SOUPS

SOUP DU JOUR

Soup of the day

LOBSTER BISQUE

\$10

SALADS

MAC'S SALAD

Chopped shrimp, diced tomato, cucumber, onion, avocado, grilled vegetables and goat cheese with house vinaigrette \$16

CLASSIC CAESAR

Our classic Caesar served with a parmesan crisp and garlic croutons \$10

THE WEDGE

A wedge of Iceberg lettuce served with beefsteak tomato and topped with Roquefort cheese dressing \$11

WARM PEAR SALAD

Baby spinach, pear, Gorgonzola cheese, pecans with white balsamic dijon vinaigrette \$12

TOMATO AND ONION SALAD

Red organic tomatoes and sweet onions served in a light vinaigrette with crumbled blue cheese \$10

SANDWICHES

LOBSTER ROLL \$25

SIRLOIN STEAK BURGER* (cooked to order) \$15

KOBE BEEF HAMBURGER* (cooked to order) \$21

Crumbled Blue Cheese N/C
Onions and Mushrooms N/C

Thick Cut Smoked Bacon \$4
American or Gruyère Cheese N/C

SIDES

CLASSIC CREAMED SPINACH \$8

SAUTÉED SPINACH WITH OLIVE OIL AND GARLIC \$8

SAUTÉED MUSHROOMS AND ONIONS \$8

RUM BAKED SWEET PLANTAINS \$8

CRISPY FRENCH FRIES \$7

ROASTED GARLIC MASHED POTATOES \$8

GRILLED JUMBO ASPARAGUS \$9

MAC'S PAN POTATO \$8

BAKED POTATO (served with sour cream, chives and bacon) \$8

BLACK TRUFFLE "MAC" 'N CHEESE \$10

SWEET POTATO FRIES \$9

SAUTÉED, STEAMED OR BURNT BROCCOLI \$8

ENTRÉES

All entrées served as composed plates

HAWAIIAN WHITE TUNA

Pan roasted Hawaiian white tuna, topped with jicama salad and drizzled with sweet soy sauce \$26

KONA KAMPACHI

Kona Kampachi with sautéed bok choy, shitake mushrooms and coconut ginger sauce \$28

SALMON*

 (cooked to order)

Grilled salmon served with tomato and jumbo asparagus \$25

GRILLED YELLOW FIN TUNA

Grilled yellow fin tuna with mango chili sauce, wasabi mash and sautéed spinach \$26

SURF AND TURF

Filet mignon and broiled lobster tail \$58

ROASTED FREE RANGE CHICKEN

Roasted chicken with natural juices \$22

GRILLED VEGETABLE PLATE

Mix of grilled seasonal vegetables, herbs and olive oil \$18

MAINE LOBSTER*

(cooked to order)

Steamed or broiled Mkt. Price

Stuffed with crabmeat Add \$10

NIMAN RANCH DRY AGED STEAKS

PORTERHOUSE*

 (cooked to order)

for one \$44 / two \$82 / three \$123 / four \$164

30 OZ. T-BONE* (cooked to order) \$58

SIRLOIN* (cooked to order) \$38

BONE-IN RIBEYE* (cooked to order) \$45

FILET MIGNON*

 (cooked to order)

Served with Bernaise sauce \$38

PETITE FILET MIGNON*

 (cooked to order)

Served with Bernaise sauce \$29

DOUBLE CUT LAMB CHOP*

 (cooked to order)

Served with mint preserves \$38

VEAL CHOP* (cooked to order) \$39

CHEF'S BISTRO CUTS

CHAR GRILLED SKIRT STEAK*

 (cooked to order)

Marinated and served with crispy onions and veal jus \$30

BONE IN BEEF SHORTRIBS

With mashed potatoes, asparagus and horseradish cream \$30

BRAISED BEEF CHEEKS

With steak fries and black truffle mayo \$26

BERKSHIRE PORK SIRLOIN MEDALLIONS*

 (cooked to order)

With apple chutney, braised cabbage and maple bacon \$24

Au poivre or bernaise sauce upon request



*Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.