

## Mac's Lunch Menu

### APPETIZER

#### BAKED CLAMS

Little Neck clams with classic oregano and bread crumb topping \$8

#### CLAMS CASINO

Little Neck clams, bacon, garlic and pepper in herb butter \$9

#### JUMBO SHRIMP COCKTAIL

With cocktail sauce \$11

#### MARYLAND JUMBO CRAB CAKE

Jumbo lump crab cake served over napa cabbage coleslaw with tartar sauce \$14

#### Tuna Tartar\*

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

#### Spring Roll

Rock shrimp, bean sprouts, cilantro, carrots and red pepper wrapped in a thin fresh rice paper with  
an Asian dipping sauce \$10

### SOUPS & SALADS

#### LOBSTER BISQUE

Lobster bisque finished with Dry Sac Sherry \$8

#### Mac's salad

Arugula topped with hickory smoked bacon, onion, tomato, green beans and goat cheese  
served  
over our house dressing \$10

#### CHICKEN AIOLI SALAD

Grilled chicken breast, lemon aioli, cured tomato and asparagus over mixed greens \$12

#### Spiced Calamari salad

Crispy calamari over jicama, cucumbers, red peppers in a rice papercup with a spicy red  
pepper,  
pineapple dipping sauce \$11

#### MAC'S STEAK SALAD\* (cooked to order)

Sliced prime beef over haricot verts, potato, tomato, onion and mesclun greens with house dressing and crumbled blue cheese \$15

Classic Caesar\*\*

Our classic Caesar served with a parmesan crisp and garlic crostini croutons \$8

CHOPPED SALAD\*\*

Diced tomatoes, cucumbers, onion and mesclun greens with house vinaigrette \$7

\*\*Add chicken or tuna to your Caesar or chopped salad \$8

Sandwiches

Maytag blue cheese, thick cut bacon, onions, mushrooms, truffle butter American or Gruyère cheese can be added to any sandwich \$2 extra

Lobster Roll

Lobster club sandwich served on brioche \$24

Grilled Chicken Sandwich

Served on Tuscan bread with lettuce, tomato and herb aioli \$12

Steak Sandwich\* (cooked to order)

New York strip served on grilled sourdough bread with sautéed onions and mushrooms \$15

SIRLOIN STEAK BURGER\* (cooked to order) \$12

Kobe Beef Hamburger\* (cooked to order) \$15

GRILLED Vegetable Sandwich

Seasonal grilled vegetables on Tuscan bread \$12

ENTRÉES

All entrées served as composed plates

Chilean Sea Bass

Grilled sea bass with mango salsa served with fried plantain and rice topped with sofrito \$24

Salmon\* (cooked to order)

Grilled salmon served with tomato and jumbo asparagus \$19

Grilled Chicken Paillard  
Over sautéed summer vegetables and spinach \$17

Open Raviolo  
Daily raviolo special Mkt. Price

## STEAKS

Porterhouse\* (cooked to order)  
\$37 per person served for 2, 3 or 4

Ribeye (Cowboy Cut)\* (cooked to order) \$44

Steak delmonico\* (cooked to order)  
Boneless ribeye with thin curly fried onions \$32

Filet Mignon\* (cooked to order)  
Served with Bernaise sauce \$29

New York Strip\* (cooked to order) \$38

Kobe beef chopped steak\* (cooked to order)  
Served with caramelized onions in a black  
peppercorn sauce \$17

## SIDES

Sautéed spinach with olive oil and garlic \$6

Grilled jumbo asparagus \$9

Sautéed mushrooms And onions \$6

Mac's pan potato \$8

Crispy French-fries \$6

## Mac's Dinner menu

### Appetizers

#### BAKED CLAMS

(6) Little Neck clams with classic oregano and bread crumb topping \$8

#### CLAMS CASINO

(6) Little Neck clams, bacon, garlic and red pepper in herb butter \$9

#### Oysters Rockefeller

(6) Blue Point oysters topped with spinach, fennel and bacon \$12

#### FRIED OYSTERS

(6) East coast oysters in a spicy cornmeal crust with sauce Vincent \$12

#### 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

#### SPRING ROLL

Rock shrimp, bean sprouts, cilantro, carrots and red peppers wrapped in thin fresh rice paper with Asian dipping sauces \$10

#### MOZZARELLA AND TOMATOES

Fresh mozzarella and red organic tomatoes drizzled with olive oil \$10

#### COLD STATION

#### SEAFOOD PLATTER\*

Half Maine lobster, littleneck clams, Blue Point oysters, West Coast oysters, chilled jumbo shrimp and jumbo lump crabmeat served for 2 or more \$59

#### Oysters ON THE HALF SHELL\*

(6) Raw oysters \$9

#### CLAMS ON THE HALF SHELL\*

(6) Raw clams \$8

**SHRIMP COCKTAIL\***

Chilled jumbo shrimp with house cocktail sauce \$14

**Lobster Cocktail\***

Half lobster steamed and shelled, served in a remoulade sauce Mkt. Price

**Soups**

**Soup Du Jour**

Soup of the day \$7

**Lobster Bisque**

Finished with Dry Sac sherry \$10

**Salads**

**CHOPPED SALAD**

Diced tomato, cucumber, onion and mesclun greens with house vinaigrette \$8

**Classic Caesar**

Our classic Caesar served with a parmesan crisp and garlic crostini croutons \$9

**The Wedge**

A wedge of Iceberg lettuce and Boston lettuce served with beefsteak tomato and topped with Roquefort cheese dressing \$10

**Mac's salad**

Arugula topped with hickory smoked bacon, onion, tomato, green beans and goat cheese served with our house dressing \$11

**tomato and onion SALAD**

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

**Spiced Calamari salad**

Crispy calamari over jicama, cucumbers, red peppers in a rice paper cup with a spicy red pepper pineapple dipping sauce \$11

**SaNDWICHES**

Lobster ROLL \$24

Sirloin Steak Burger\* (cooked to order) \$14

Kobe Beef Hamburger\* (cooked to order) \$20

Maytag Blue Cheese	\$2	Thick Cut Smoked Bacon	\$2
Onions and Mushrooms	\$2	Truffle Butter	\$2
American or Gruyère Cheese	\$2		

## ENTRÉES

All entrées served as composed plates

Open Raviolo

Daily raviolo special Mkt. Price

Chilean Sea Bass

Grilled sea bass with mango salsa served with fried plantain and sofrito topped rice \$29

Salmon\* (cooked to order)

Grilled salmon served with tomato and jumbo asparagus nage \$22

Ahi Tuna\* (cooked to order)

Ahi tuna with a lemon grass soy glaze,  
in a wasabi cream and served over baby bok-choy \$32

surf and turf

Filet mignon and broiled lobster tail \$48

Chicken Gruyère

Stuffed with mushrooms, spinach and Gruyère cheese \$19

Double Cut lamb Chop\* (cooked to order)

Served with a bread crumb and herb crust in a garlic and rosemary jus  
over eggplant couscous \$38

St. Louis Style Ribs

Pork spareribs served as a full rack with a fresh jicama salad \$27

Pork Chop

Two center cut pork chops roasted with Granny Smith apples  
and natural pan juices \$24

Short Rib Pinwheel

Braised in a red wine reduction and served with roasted vegetables

and garlic mashed potato \$29

#### MAINE LOBSTER\*

(cooked to order)

Steamed or broiled Mkt. Price

Stuffed with crabmeat Add \$10

#### Steaks

Porterhouse\* (cooked to order)

\$37 per person served for 2, 3 or 4

Filet Mignon\* (cooked to order)

Served with Bernaise sauce \$29

bone-in Filet Mignon\* (cooked to order) \$38

New York Strip\* (cooked to order) \$38

Ribeye (bone-in Cowboy Cut)\* (cooked to order) \$44

STEAK DELMONICO\* (cooked to order)

Boneless rib-eye with thinly sliced curly fried onion \$32

KOBE BEEF CHOPPED STEAK\*\* (cooked to order)

Served with caramelized onions in a black peppercorn sauce \$21

Add a lobster tail \$20

Au poivre or bernaise sauce upon request

#### SIDES

CLASSIC CREAMED SPINACH \$8

Sautéed spinach with olive oil and garlic \$6

Sautéed mushrooms and onions \$6

Rum baked sweet plantains \$7

Crispy French-fries \$6

ROASTED GARLIC MASHED POTATOES \$8

Grilled jumbo asparagus \$9

Mac's pan potato \$8

baked potato (served with sour cream, chives and bacon) \$8