

## APPETIZERS

### PULLED SHORT RIB DUMPLINGS

with hoisin and ginger dip -9-

### BAKED CLAMS

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

### BRAISED SHORT RIBS

Braised short ribs with a crisp potato, horseradish cream and veal jus -13-

### SPINACH, CRAB AND GOAT CHEESE DIP

with kettle chips -10-

### OYSTERS ROCKEFELLER

Blue Point oysters topped with spinach, fennel and bacon -9-

### HAWAIIAN WHITE TUNA\* (cooked to order)

Wasabi sesame seared Hawaiian white tuna with wakeme salad and ponzu sauce -14-

### TUNA TARTAR\* (served raw)

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

### MARYLAND LUMP CRAB CAKES

Jumbo lump crab cakes served with Napa cabbage coleslaw and tartar sauce -13-

### MOZZARELLA AND TOMATOES

Fresh mozzarella and red organic tomatoes drizzled with olive oil -10-

### PAN STEAMED P.E.I. MUSSELS

with lemon, garlic, plum tomatoes -11-

### SAUTEED FRESH CALAMARI

with garlic, plum tomatoes and lobster sauce -11-

## SANDWICHES

All sandwiches are served with french fries, cole slaw & pickles

**STEAK BURGER** -12-

**KOBE SLIDERS** -12-

**STEAK SANDWICH** -21-

**LOBSTER CLUB SANDWICH** -25-

**Additional Two dollars per topping**  
**Crumbled Blue Cheese • Smoked Bacon**  
**Onions and Mushrooms**  
**American, Cheddar or Gruyere Cheese**

\*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.

## COLD STATION

### OYSTER SHOOTERS\*

Three plump oysters bathed in a spicy Kettle One Bloody Mary -9-

### CLAMS ON THE HALF SHELL\*

Six little neck clams -9-

### OYSTERS ON THE HALF SHELL\*

Six raw oysters -12-

### SHRIMP COCKTAIL

-14-

### CRAB COCKTAIL

-15-

### LOBSTER COCKTAIL

-19-

### SASHIMI SALAD\* (served raw)

Yellowfin, white tuna and salmon with mesclun, avocado and red ginger vinaigrette -14-

### SEAFOOD PLATTER

Whole Maine lobster, little neck clams, oysters, chilled jumbo shrimp and jumbo lump crabmeat served for two -48- for four -96-

## SALADS

### HOUSE SALAD

Mesclun greens with chopped tomatoes, cucumbers and carrots with white balsamic vinaigrette -8-

### MAC'S SALAD

Chopped shrimp, diced tomato, cucumber, onion, avocado, grilled vegetables and goat cheese with our house vinaigrette -14-

### TOMATO AND ONION SALAD

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

### WARM PEAR SALAD

Baby spinach, pear, gorgonzola cheese, pecans with a white balsamic dijon vinaigrette -12-

### THE WEDGE

A wedge of iceberg lettuce served with a beefsteak tomato and topped with roquefort cheese dressing -9-

### CLASSIC CAESAR

Our classic Caesar served with a parmesan crisp and garlic croutons -9-

### CRABMEAT SALAD

Jumbo lump crabmeat with avocado, tomato and lemon -18-

## SOUPS

### FRENCH ONION SOUP

-7-

### LOBSTER BISQUE

-10-

## MAC'S CATCH

All entrees served as composed plates

### GRILLED SALMON\* (cooked to order)

Grilled salmon served with tomato and jumbo asparagus -23-

### HAWAIIAN WHITE TUNA\* (cooked to order)

Wasabi sesame seared hawaiian white tuna with Wakeme salad and Ponzu sauce -25-

### SEARED RED SNAPPER

with grilled vegetable medley and lemon herb sauce -26-

### PAN ROASTED TILAPIA

Broiled Hawaiian Sunfish with sautéed broccoli and a white miso sauce -22-

### SAUTÉED SHRIMP AND LOBSTER

with corn medley and a horseradish butter -28-

### GRILLED YELLOWFIN TUNA\* (cooked to order)

Grilled Yellowfin Tuna with mango chili sauce, Wasabi mash potatoes and sautéed spinach -26-

## MAC'S GRILLE

### ROASTED FREE RANGE CHICKEN

Roasted chicken, spinach and crispy potato served with natural juices -21-

### MARINATED CHAR GRILLED SKIRT STEAK\*

(cooked to order) With mashed potatoes and served with crispy onions and veal jus -26-

### BONELESS RIBEYE\* (cooked to order)

topped with truffle goat cheese, served with steak fries and truffle mayo -29-

### BONE IN BEEF SHORT RIBS

With mashed potatoes, asparagus and horseradish cream -26-

### MARINATED SIRLOIN\* (cooked to order)

with garlic mashed potatoes and peppercorn sauce -29-

### PETITE FILET MIGNON\* (cooked to order)

with garlic mashed potatoes, asparagus and béarnaise sauce -29-

## SURF and TURF

Petite Filet Mignon and Broiled 6 oz. Lobster Tail -36-

## MAC'S ALL NATURAL

### STEAKS & CHOPS

**BISON SIRLOIN** (cooked to order) -34-

### CRISPY DUCK BREAST

with haricot vert current demi (cooked to order) -32-

**FILET MIGNON\*** (cooked to order) -36-

Served with bearnaise sauce

**VEAL LOIN CHOP** (cooked to order) -36-

**HERB CRUSTED LAMB CHOPS** (cooked to order) -36-

### DRY AGED STEAKS

**PORTERHOUSE\*** (cooked to order)

for one -42- / two -76-

**NEW YORK STRIP\*** (cooked to order) -38-

**BONE IN RIB EYE** (cooked to order) -42-

**30 DAY BONE IN N.Y. STRIP** (cooked to order) -42-

**60 DAY BONE IN N.Y. STRIP** (cooked to order) -49-

Au poivre or bearnaise sauce upon request

## SIDES (serves two)

**CLASSIC CREAMED SPINACH** -7-

**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** -7-

**GRILLED JUMBO ASPARAGUS** -9-

**MAC'S PAN POTATO** -8-

**BAKED POTATO** -8-  
(served with sour cream, chives and bacon) -5-

**BLACK TRUFFLE "MAC" 'N CHEESE** -10-

**SWEET POTATO FRIES** -9-

**SAUTÉED, STEAMED OR BURNT BROCCOLI** -8-

**MAC'S CHIPS** -7-

**THICK SLAB OF BACON** -6-

### GRILLED VEGETABLE PLATE

Mix of grilled seasonal vegetables, herbs and olive oil -18-

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