

Valentine's Day Package

Saturday, February 11th & Tuesday, February 14th

INCLUDES a 3-COURSE DINNER, CHAMPAGNE SPLIT & LIVE ENTERTAINMENT

Upstairs in our Atlantic Room

RESERVATIONS AVAILABLE FROM 6PM TO 10PM

MENU

appetizer

Choice of:

McLOONE'S BAKED BRIE

Baked in a puff pastry & served with strawberry grand marnier sauce

CHILLED SHRIMP COCKTAIL

Served with homemade cocktail sauce & a lemon

TOMATO & MOZZARELLA

Drizzled with balsamic & basil olive oil

entrée

Choice of:

CHICKEN FLORENTINE

Baked chicken breast rolled with spinach & mozzarella finished with an alfredo sauce

MARECHIARA GROUPER

Wild caught florida grouper, pan seared with diced tomatoes & a caper butter sauce

FILET MIGNON

Topped with a mushroom-onion demi glace

Served with parmesan mashed potatoes & julienne vegetables

upgraded entrées

TWIN LOBSTER TAILS

SURF & TURF

An additional \$15 per entrée

dessert

Choice of:

NEW YORK STYLE CHEESECAKE

CHOCOLATE TORTE

\$49.95 Per Person,

Plus 7% Sales Tax & 18% Gratuity

\$44.95 Per Person for Premier Card Members

CASH BAR

a la carte DINING available DOWNSTAIRS

One Ocean Avenue - Long Branch - NJ - 07740

CALL 732.923.1006 FOR RESERVATIONS

Valentine's Day

SPECIAL A LA CARTE MENU

appetizers

LOBSTER & SHRIMP SPRING ROLLS 16.5

Shrimp & lobster meat, asian stir-fry vegetables, spicy thai chili sauce, wrapped in a crispy wonton shell, served with a sweet & hot sauce

McLOONE'S CRAB CAKE 15.5

Pan seared jumbo lump crab cake drizzled with a citrus tartar & spicy remoulade

STUFFED PORTOBELLO CAP 10.95

Jumbo portobello mushroom stuffed with broccoli, mozzarella, tomato & basil with a pesto cream sauce

SPINACH & ARTICHOKE DIP 12.5

Sautéed baby spinach, onions, peppers, artichoke hearts & parmesan, with a touch of cream, then baked with cheddar jack & topped with sour cream

McLOONE'S BAKED BRIE 14

French brie baked in puff pastry & served with fresh fruit & strawberry-raspberry sauce

FRESH MOZZARELLA & TOMATO 10

Drizzled with balsamic & basil olive oil

LOBSTER & SHRIMP BISQUE 9.5

sushi rolls

VEGETABLE 9.5

Avocado, cucumber, scallion & cream cheese

CALIFORNIA 10.5

Crab meat, avocado & cucumber

PHILADELPHIA 12.5

Smoked salmon & cream cheese

SPICY TUNA 14

Shredded ahi tuna with a spicy garlic mayonnaise

SHRIMP TEMPURA 15

Butterflied jumbo shrimp encrusted with japanese breadcrumbs & fried golden

McLOONE'S 18

Shrimp tempura roll topped with spicy tuna

sides

FRIZZLED ONIONS 4

GREEN BEANS 4

SAUTÉED SPINACH 4

PARMESAN MASHED POTATOES 5

PARMESAN MASHED POTATO CAKE 5

GRILLED ASPARAGUS 6

raw bar

SHRIMP COCKTAIL 15

5 jumbo shrimp served with cocktail sauce & lemon

OYSTERS ON THE HALF SHELL

half dozen 9.5 dozen 18

CLAMS ON THE HALF SHELL

half dozen 8 dozen 15

CRABMEAT COCKTAIL 17.5

Lump crabmeat on a bed of ice served with cocktail sauce & lemon

CHILLED SAMPLER 29.5

2 gulf shrimp, 4 oysters, 4 clams & ¼ lb crabmeat

entrées

TWIN TAILS 44

Served with parmesan mashed potatoes, grilled asparagus & drawn butter

CRAB CAKES 28

Pan seared lump crab cakes served over a spicy remoulade & citrus tartar sauce, served with our broccoli slaw & grilled asparagus

STUFFED SHRIMP 27.5

Jumbo shrimp stuffed with crabmeat, broiled & served with parmesan mashed potato cake & sautéed spinach

SALMON ARTICHOKE FRANCAISE 24.5

Salmon fillet & artichoke hearts sautéed, over a bed of fresh spinach, served with parmesan mashed potato cake & a lemon lime francaise sauce

FILET MIGNON 34

Our tender angus-cut filet served with parmesan mashed potatoes & grilled asparagus, topped with mushroom-onion demi glace & herb oil

ADD GRILLED SHRIMP OR LOBSTER TAIL 10

NEW YORK STRIP STEAK 32

Certified aged black angus served with parmesan mashed potato cake, frizzled onions & a portabella mushroom cap & topped with mushroom-onion demi glace

CHICKEN CORDON BLEU 24

Lightly breaded chicken breast baked with ham & swiss cheese, served over parmesan mashed potatoes in a dijon mustard sauce with a side of fresh green beans

LOBSTER RAPPA 30

Sautéed maine lobster meat, spinach, onions, garlic & tomatoes deglazed with white wine, finished with mozzarella cheese & tossed with fresh linguini

PENNE VODKA 18.5

Tossed with our creamy vodka sauce, prosciutto & mushrooms, finished with parmesan cheese

WITH CHICKEN 22.5

WITH SHRIMP 26.5

WITH LOBSTER 28

add a house or caesar salad to your entrée 5