

appetizers



BUFFALO CHICKEN WONTONS 9.5

Baked chicken in a creamy buffalo sauce wrapped in a wonton pouch served with bleu cheese dressing & celery spears

McLOONE'S QUESADILLA 9.5

Bell peppers & diced onion with melted cheddar jack, seared in a flour tortilla, with pico de gallo & sour cream

ADD GUACAMOLE FOR \$2

WITH CHICKEN 14 WITH STEAK OR LOBSTER 18.5

McLOONE'S BAKED BRIE 14

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

ASIAN BEEF SKEWERS 16

Teriyaki marinated filet mignon, grilled & drizzled with an herb infused oil

THAI BBQ WINGS 12

Our seasoned wings fried crispy & tossed in a thai bbq glaze, served with bleu cheese dressing & celery spears

EDAMAME 7.5

Whole soy beans steamed with cracked sea salt & a squeeze of lime

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

ROASTED GARLIC HUMMUS 12.5

Chickpeas blended with tahini & roasted garlic, served with soft pita wedges, celery & carrot sticks

FIRE ROASTED GUACAMOLE & SALSA 12

Smashed avocado & homemade salsa, served with tortilla chips

STUFFED PORTOBELLO CAP 10.95

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

McLOONE'S CRAB CAKE 15.5

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

TUNA TEQUILA 15.5

Ahi tuna marinated in josé cuervo tequila & soy sauce encrusted with wasabi panko & served over wonton strips with spicy mayo

SHRIMP & LOBSTER 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

CRISPY CALAMARI 14

Coastal calamari encrusted with crushed crackers, fried & served with sweet thai chili glaze & marinara

PEI MUSSELS 12.5

Prince edward island mussels simmered in a butter & wine broth with fresh herbs

CRAB & AVOCADO TOWER 16

Jumbo lump crabmeat tossed in remoulade layered with mango & avocado

DRUNKEN CLAMS 14.5

Roasted littleneck clams in a rich broth of sam's seasonal ale, garlic & herbs

sushi rolls

VEGETABLE 9.5

Avocado, cucumber, scallion & cream cheese

CALIFORNIA 10.5

Crabmeat, avocado & cucumber

PHILADELPHIA 12.5

Smoked salmon & cream cheese

SPICY TUNA 14

Shredded ahi tuna with spicy garlic mayo

SHRIMP TEMPURA 15

Butterflied jumbo shrimp encrusted with panko breadcrumbs & fried golden

McLOONE'S 18

Our signature roll with shrimp tempura on the inside & spicy tuna on the outside

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 clams, 4 oysters & 1/4 lb crabmeat



salads

CAESAR SALAD 10.5

Crispy romaine hearts tossed with caesar dressing, croutons & shaved parmesan

WITH CHICKEN 14.5 WITH STEAK OR SHRIMP 18.5
WITH LOBSTER 20.5

CHICKEN TACO SALAD 16.5

Grilled chicken & chopped iceberg lettuce tossed with avocado ranch dressing, cheddar jack & pico de gallo, topped with tortilla strips & served in a crunchy flour tortilla bowl

PIER HOUSE SALAD 12.5

Mesclun greens, sliced granny smith apples, walnuts, dried cranberries & feta tossed with balsamic vinaigrette

WITH CHICKEN 16.5 WITH STEAK OR SHRIMP 20.5
WITH LOBSTER 22.5

CALAMARI SALAD 16.5

Our crispy calamari served over mesclun greens in a mandarin chili vinaigrette with diced onions & mandarin orange wedges

THE WEDGE 10.5

Iceberg lettuce wedge topped with bleu cheese dressing, crumbled bleu cheese, scallions, bacon & diced tomatoes

WARM BABY SPINACH SALAD 14

Baby spinach & grape tomatoes with a warm bacon, onion & sherry wine vinaigrette, served with goat cheese & roast pepper crostinis

AHI TUNA SALAD 22

Sesame encrusted ahi tuna served over baby spinach with snow peas, shredded carrots, diced peppers & baby corn, tossed in a sweet ginger vinaigrette

An 18% gratuity will be added to parties of 8 or more

soups

LOBSTER & SHRIMP BISQUE 9.5

Our signature recipe for over twenty years

FRENCH ONION 8.5

Topped with melted swiss & frizzled onion

pastas

LOBSTER MAC - N - CHEESE 24

Fresh lobster tossed with rigatoni pasta in our homemade cheese sauce, then baked with italian breadcrumbs & topped with scallions

FRUTTI DI MARE 28

Sautéed shrimp, scallops, clams, mussels & calamari served over fresh linguine in a zesty marinara

LOBSTER RAPPA 29.5

Sautéed maine lobster, spinach, onions, garlic & tomatoes, deglazed with white wine, finished with fresh mozzarella & then tossed with linguine

SHRIMP PROVENCAL 24.5

Sautéed jumbo shrimp, tomato, basil, garlic, white wine & seasonings, served over linguine

RIGATONI BOBBY 19.95

Chicken, sliced mushrooms, spinach, fresh mozzarella, chopped tomato, garlic & onion finished with demi glace, parmesan & butter

PENNE VODKA 16

A rich sauté of plum tomatoes, herbs, garlic & cream with sliced mushrooms & chopped prosciutto tossed with penne

WITH CHICKEN 20 WITH SHRIMP 24 WITH LOBSTER 28

SUN-DRIED TOMATO TORTELLINI 19.5

Sautéed mushrooms, onions, roasted red peppers & spinach, tossed with a sun-dried tomato cream sauce & fresh basil



Off the pier

SEAFOOD RISOTTO 28.5

Clams, mussels & shrimp sautéed with garlic, butter, herbs & white wine served over creamy risotto

SALMON ARTICHOKE FRANCAISE 24.5

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

TUNA WONTON WASABI 28

Sashimi grade tuna seared to your liking, served with a wasabi mashed potato, crispy wontons, teriyaki demi glace & julienne vegetables

LOBSTER ENCRUSTED SEA BASS 38

Broiled chilean sea bass crowned with horseradish infused lobster meat & topped with a champagne cream sauce, served with creamy risotto & sautéed spinach

CRAB CAKES 28

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

DAY BOAT SCALLOPS 32

Sauté day boat scallops with spinach, garlic, tomato & a lemon white wine sauce, served with a mashed potato cake & baby green beans

BRONZED SWORDFISH 28.5

Swordfish steak dusted with cajun spices & pan seared, served with parmesan mashed potatoes & green beans, topped with a cognac cream sauce

MARECHIARA GROUPEL 26.5

Wild caught florida grouper, pan seared with diced tomatoes & a caper butter sauce, served with lobster scented sticky rice & sautéed baby spinach

sides

French Fries 4

Green Beans 4

Broccoli Slaw 4

Frizzled Onions 4

Sautéed Spinach 4

Sweet Potato Fries 5

Parmesan Mashed Potatoes 5

Parmesan Mashed Potato Cake 5

on the shore

NEW YORK STRIP STEAK 32

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

FILET MIGNON 34

Our tender angus-cut filet served with parmesan mashed potatoes & grilled asparagus, topped with mushroom-onion demi glace & herb oil with Crabmeat \$10 with Bleu Cheese \$4

BLACK ANGUS SHORT RIBS 28

Slow cooked in a hoisin & garlic sauce accompanied by sautéed spinach & parmesan mashed potatoes

COWBOY STEAK 28

French cut rib-eye steak fire grilled & served with roasted potato wedges & grilled asparagus finished with roasted garlic butter

12oz. T-BONE PORK CHOP 22.5

Served with an apple bourbon glaze, mashed potato cake & green beans

CHICKEN SAVOY 19.5

Chicken breast pan seared & topped with fresh mozzarella, cherry tomatoes & artichokes in a balsamic demi glace, served with a parmesan mashed potato cake

CHICKEN CORDON BLEU 24.5

Lightly breaded chicken breast baked with ham & swiss cheese, topped with a dijon mustard sauce, served with green beans & parmesan mashed potatoes

**ADD GRILLED SHRIMP
TO ANY OF THE ABOVE 9**

AMERICAN CLASSIC BURGER 12.5

10 oz. angus burger topped with american cheese, lettuce, tomato & onion on a soft bun

Add a side house or caesar salad 5

\$5 Split Charge on any shared entrées

