

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

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

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

CRISPY CALAMARI 14

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

CRAB & AVOCADO TOWER 16

Jumbo lump crabmeat tossed in remoulade layered with mango & avocado

PEI MUSSELS 12.5

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

DRUNKEN CLAMS 14.5

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

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

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

COBB SALAD 16.5

Mesclun greens tossed in a balsamic vinaigrette topped with bleu cheese, hard boiled egg, bacon, tomato, onion, avocado & shoestring vegetables

WITH CHICKEN 20.5 WITH STEAK OR SHRIMP 22.5
WITH LOBSTER 24.5

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

sandwiches

WARM LOBSTER ROLL 22

Maine lobster meat sautéed with shallots, tarragon & mushrooms, then deglazed with sherry & cream in a toasted bread bowl

CRAB CAKE SANDWICH 16.5

Pan seared lump crab cake, served with lettuce, tomato & onion on a soft bun with a spicy remoulade

HANNAH'S HEAVENLY HAM 12

Thinly sliced ham on a warm croissant with melted brie, sliced tomatoes & honey mustard

TRIPLE DECKER CLUB 14

Thinly sliced turkey piled high on sourdough toast with lettuce, tomato, bacon, swiss & mayonnaise

CHICKEN PITA 10.5

Grilled chicken tossed with lettuce, tomato, red onion, swiss & balsamic vinaigrette served in soft pita bread with mayonnaise

SLICED STEAK SANDWICH 18

Marinated top sirloin, grilled & sliced, served over garlic toast with sautéed mushrooms & onions, topped with melted swiss

CHICKEN SALAD 12

Shredded chicken breast tossed with mayonnaise, onions, celery & red grapes served on a soft bun

LOBSTER BLT 18

Our signature lobster salad piled with bacon, lettuce & tomato served on a buttery croissant

burgers

AMERICAN CLASSIC 12.5

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

TURKEY VEGETABLE BURGER 10.5

Turkey burger, grilled summer vegetables & fresh mozzarella on a country roll

BLACK BEAN CANTINA 10.5

Black bean burger, grilled pineapple, cheddar jack & smashed avocado on a country roll

paninis

CHICKEN FOCACCIA 14

Grilled chicken, arugula, tomato & melted mozzarella finished with a balsamic glaze on focaccia bread

PARMA'S DELIGHT 14

Prosciutto de parma & fresh mozzarella with roasted red peppers, shaved onions & white balsamic on focaccia bread

RUSTIC GRILLED CHEESE 12

Sourdough loaded with smoky bacon, sliced apples & cheddar

MOZZARELLA & TOMATO 10.5

Fresh mozzarella, sliced tomato & basil with white balsamic glaze on focaccia bread

wraps

SHRIMP SALAD 14

Diced shrimp tossed with mayonnaise, onions & celery served in a sun-dried tomato tortilla with shredded lettuce

BUFFALO CHICKEN 12

Crispy chicken tenders tossed in chipotle buffalo sauce with bleu cheese dressing, lettuce, tomato & onion in a flour tortilla

THE MEDITERRANEAN 12

Grilled chicken, roasted garlic hummus, sliced cucumber, roasted red peppers & avocado in a sun-dried tomato tortilla

JACK'S DELIGHT 12.5

Grilled squash, zucchini, eggplant & portabella mushroom with pesto & provolone cheese in a spinach tortilla

Sandwiches, wraps, paninis & burgers are served with cole slaw & a pickle

Substitute Sweet Potato Fries or French Fries for Cole Slaw \$2