

starters

VEGETABLE TOWER 9.95

Grilled marinated portabella mushrooms, zucchini, eggplant, onions & fresh mozzarella, drizzled with a balsamic glaze

McLOONE'S MUSSELS 10.95

Prince Edward Island mussels pan seared with garlic, onions, white wine & clam stock, served with garlic crostinis

CHILLED SPINACH & ARTICHOKE DIP 12.95

Homemade spinach dip served with carrots & celery sticks

BAKED BRIE 14.95

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

CRISPY CALAMARI 12.95

Served with a spicy plum tomato sauce

DRUNKEN CLAMS 14.95

A dozen sautéed littleneck clams in a roasted garlic beer broth with bacon & spanish onions served with french bread crostinis

CONNOR'S CRABCAKE 14.95

Maryland lump crabmeat with house seasonings served over roasted garlic tartar sauce & capers

SCALLOP CROSTINI 12.95

Two scallops pan seared & topped with parmesan cheese, oregano & japanese breadcrumbs atop seasoned crostinis with balsamic reduction

JERK SHRIMP QUESADILLA 15.95

Caribbean seasoned shrimp, tropical fruit salsa, peppers & onions, baked with monterey jack & cheddar cheese topped with jalapeños & sour cream

CHILLED CRAB DIP 15.95

Maryland crabmeat tied together with dill, fresh herbs & cream cheese, topped with parmesan cheese, tomatoes & scallions, served with carrots & celery

STEAMERS market price

Spinney Creek steamers cooked in a natural stock & served with drawn butter

raw bar

SHRIMP COCKTAIL 13.95

Four shrimp served with a tangy cocktail sauce

CLAMS ON THE HALF SHELL

1/2 Dozen 7.95 Dozen 14.95

OYSTERS ON THE HALF SHELL

1/2 Dozen 9.95 Dozen 17.95

SEAFOOD SAMPLER 27.95

Two chilled shrimp, four clams on the half shell, four oysters on the half shell & lump crabmeat



sushi

SPICY TUNA ROLL 10.95

CALIFORNIA ROLL 9.95

SHRIMP TEMPURA ROLL 12.95

MOLLY McLOONE'S ROLL 17.95

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

soups

LOBSTER & SHRIMP BISQUE 9.95

MANHATTAN CLAM CHOWDER 7.95

CORN CHOWDER 8.95



This menu is printed on recycled paper. This is part of McLoone's commitment as a green restaurant.

salads

ICEBERG BLEU WEDGE 9.95

Drizzled with bleu cheese dressing & topped with diced tomatoes, green onion, smoky bacon & bleu cheese crumbles

CLASSIC CAESAR 9.95

Chopped romaine lettuce tossed with imported parmesan cheese, homemade dressing & croutons
with Grilled Chicken 14.95 with Grilled Shrimp 18.95

BETTY'S SUMMER SALAD 12.95

Baby greens topped with dried cranberries, crumbled bleu cheese, walnuts & granny smith apples served with balsamic vinaigrette
with Grilled Chicken 16.95 with Tuna 20.95
with Grilled Shrimp 20.95 with Salmon 22.95

CAPRESE SALAD 12.95

Fresh jersey tomatoes & fresh mozzarella topped with a balsamic reduction, served over baby greens & finished with fresh basil

CALAMARI SALAD 14.95

Baby greens topped with golden fried calamari, served with a balsamic reduction & shredded parmesan cheese

PEPPERCORN TUNA SALAD 22.95

Pan seared rare atop a bed of baby greens, wonton strips, julienne peppers, onions & orange slices tossed with a sesame ginger dressing

LOBSTER COBB 22.95

Maine lobster meat, baby greens, egg, bacon, avocado, tomato, red onion & crumbled bleu cheese served with balsamic vinaigrette
with Grilled Chicken 14.95 with Grilled Shrimp 18.95

pastas

FIVE CHEESE MACARONI 14.95

Penne pasta tossed with a blend of havarti, american, cheddar, monterey jack & parmesan cheese then baked with seasoned breadcrumbs

PASTA CARBONARA 14.95

Tossed in our creamy alfredo sauce with peas, applewood bacon & penne, finished with parmesan cheese
with Chicken 18.95 with Shrimp 22.95

PENNE VODKA 16.95

Tossed with our creamy vodka sauce, prosciutto & mushrooms, finished with parmesan cheese
with Chicken 20.95 with Shrimp 24.95

MUSSELS FRA DIAVLO 16.95

PEI mussels pan seared in a spicy marinara & served over linguine

SHRIMP ALIGHIERI 26.95

Jumbo shrimp sautéed with onion, garlic, spinach, broccoli, tomatoes & basil, served over linguine

SCALLOPS OREGANATA 28.95

Pan seared scallops topped with breadcrumbs, served over linguine with marinara sauce

LINGUINE WITH AN ATTITUDE 29.95

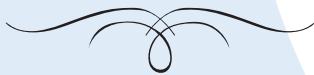
Shrimp & scallops pan seared in a spicy white wine marinara, tossed with linguine

entrées

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| CAJUN TILAPIA | 19.95 | CHICKEN LAURENA | 22.95 |
| <i>Pan seared blackened tilapia served with garden blend rice & topped with an avocado salsa</i> | | <i>Pan seared chicken breasts encrusted with japanese breadcrumbs & topped with tomatoes, an herb butter & balsamic reduction, served with greens beans & garlic mashed potatoes</i> | |
| ROSEMARY SALMON | 24.95 | McLOONE'S STUFFED SHRIMP | 26.95 |
| <i>Rosemary sprinkled salmon served atop a bed of spinach & garlic mashed potatoes, topped with lemon thyme vinaigrette</i> | | <i>Shrimp stuffed with our homemade crabcakes topped with a paprika butter & served with garden blend rice & grilled asparagus</i> | |
| SUMMERTIME SOFT SHELL CRAB | 26.95 | CARIBBEAN SWORDFISH | 26.95 |
| <i>Two soft shell crab beer battered & golden fried, served with mixed vegetables & roasted potatoes</i> | | <i>Swordfish steak grilled & topped with tropical fruit salsa & served with garden blend rice</i> | |
| SESAME ENCRUSTED TUNA | 22.95 | SHRIMP KABOBS | 24.95 |
| <i>Encrusted with sesame seeds, topped with our homemade ginger glaze & served with garden blend rice & sautéed bell peppers & onions</i> | | <i>Marinated grilled jumbo shrimp skewered with grilled vegetables & topped with a lemon thyme vinaigrette & basil aioli, served over garden blend rice</i> | |
| CRABCAKES FOR A CAUSE* | 28.95 | NY BLACK ANGUS STRIP STEAK | 27.95 |
| <i>Maryland crabmeat with house seasonings sautéed & served with red pepper coulis & roasted garlic tartar sauce, accompanied by garden blend rice & asparagus</i> | | <i>A select aged new york cut, grilled with a portabella mushroom cap & served with a red wine demi glace, garlic mashed potatoes & topped with frizzled onions</i> | |
| <small>*McLOONE'S WILL DONATE \$1 TO HOLIDAY EXPRESS EVERY TIME THIS DISH IS ORDERED</small> | | FILET MIGNON CLASSIC | 34.95 |
| APRICOT SCALLOPS | 28.95 | <i>Grilled & presented with a red wine demi glace, mushrooms & caramelized onions, topped with a béarnaise sauce, served with garlic mashed potatoes & grilled asparagus</i> | |
| <i>Pan seared scallops topped with an apricot glaze & served with garden blend rice & julienne granny smith apples</i> | | NEW ZEALAND RACK OF LAMB | 32.95 |
| | | <i>Drizzled with a rosemary merlot demi glace, served with mixed vegetables & garlic mashed potatoes</i> | |

sides

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| GRILLED ASPARAGUS | 5.95 |
| SAUTÉED SPINACH with
CHOPPED TOMATOES | 5.95 |
| GRILLED MIXED VEGETABLES | 5.95 |
| BAKED POTATO | 3.95 |
| GARLIC MASHED POTATOES | 4.95 |
| HOMEMADE FRENCH FRIES | 4.95 |
| ROASTED POTATOES | 4.95 |
| GARDEN BLEND RICE | 4.95 |



**Add a McLoone's house or caesar salad with your entree for \$5*

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