

# starters

## CHICKEN SPRING ROLLS 10.95

marinated chicken breast & asian stir-fry vegetables wrapped in a crispy wonton shell, served with spicy thai chili sauce & wasabi teriyaki

## McLOONE'S MUSSELS\* 9.95

prince edward island mussels sautéed with garlic, onions & white wine

## BAKED SPINACH & ARTICHOKE DIP 12.95

homemade spinach dip with peppers & onions topped with melted cheddar, sour cream, diced tomatoes & scallions, served with seasoned crostini

## CRAB CAKE 14.95

pan seared jumbo lump crab cake served with a spicy remoulade

## SESAME WASABI TUNA\* 14.95

seared sesame tuna, sliced & served over asian vegetables with a wasabi teriyaki sauce

## STUFFED PORTOBELLO CAP 9.95

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

## SAUSAGE PUFF PASTRY 9.95

italian sausage mix with garlic, onions & herbs wrapped in a puff pastry & baked, served with a light tomato basil cream sauce

## LOBSTER DUMPLINGS 14.95

fresh lobster meat & avocado served in a steamed dumpling with a coconut rum chili sauce

## BAKED BRIE 12.95

brie cheese baked in puff pastry, served with fresh fruit & strawberry grand marnier sauce

## CRISPY CALAMARI 12.95

served with spicy plum tomato & thai chili dipping sauce

## SHRIMP & LOBSTER SPRING ROLLS 16.95

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

## DRUNKEN CLAMS 14.95

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

## BUFFALO CHICKEN WONTONS 9.95

baked chicken in a creamy buffalo sauce, wrapped in a wonton pouch with bleu cheese dressing

## ASIAN BEEF SKEWERS\* 16.95

grilled filet mignon skewers served with a roasted red pepper rice & an herb oil drizzle

## ANGRY CRAB DIP 15.95

maryland crab meat, fresh herbs & cream cheese topped with melted cheddar & tomatoes served with garlic crostini

# raw bar

## SHRIMP COCKTAIL\* 12.95

jumbo shrimp served with cocktail sauce

## CLAMS ON THE HALF SHELL\*

1/2 dozen 6.95 baker's dozen 12.95

## OYSTERS ON THE HALF SHELL\*

1/2 dozen 8.95 baker's dozen 16.95

## CRABMEAT COCKTAIL\* 15.95

lump crabmeat on a bed of ice served with cocktail sauce

## SEAFOOD SAMPLER\* 26.95

two chilled shrimp, four clams, four oysters & lump crabmeat

# soups

## LOBSTER & SHRIMP BISQUE 9.5

our signature recipe for over twenty years

## MANHATTAN CLAM CHOWDER 8.5

## FRENCH ONION 8.5

topped with melted swiss & frizzled onion

\* Gluten Free Items, other dishes can be prepared Gluten Free upon request

# salads

**WEDGE SALAD\*** 9.95

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

**CLASSIC CAESAR** 9.95

crispy romaine hearts tossed with homemade caesar dressing, croutons & shaved parmesan cheese

**BETTY'S AUTUMN SALAD\*** 12.95

baby greens topped with dried cranberries, crumbled bleu cheese, walnuts & sliced granny smith apples served with balsamic vinaigrette

**GRANOLA PEAR SALAD\*** 10.95

baby greens tossed with pears, granola & bleu cheese in a blueberry-pomegranate vinaigrette

**COBB SALAD\***

egg, bacon, avocado, tomato, red onion & crumbled bleu cheese served over baby greens with balsamic vinaigrette

**CALAMARI SALAD** 14.95

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

**ADD-ONS**

with grilled chicken \$4    with grilled shrimp \$8  
with grilled steak \$10    with lobster \$14

# sides

GRILLED ASPARAGUS 5.95

SAUTÉED SPINACH 5.95

JULIENNE VEGETABLES 4.95

GREEN BEANS 4.95

GARLIC MASHED POTATOES 4.95

SWEET POTATO CAKE 4.95

GARDEN BLEND RICE 3.95

FRIZZLED ONIONS 4.95



# fresh pastas

**FIVE CHEESE MACARONI** 14.95

fresh rigatoni pasta tossed with a blend of havarti, american, cheddar, monterey jack & parmesan, baked with italian bread crumbs

**PENNE VODKA** 16.95

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

with chicken 19.95    with shrimp 22.95

with lobster 26.95

**RIGATONI RACIOPPI** 19.95

rigatoni pasta, sliced mushrooms, chicken, spinach, fresh mozzarella, chopped tomato, garlic & onion finished with demi glace, grated cheese & butter

**LINGUINE WITH AN ATTITUDE** 25.95

shrimp & clams served over linguine with a spicy marinara sauce

**SHRIMP ALIGHIERI** 24.95

jumbo shrimp sautéed with onion, garlic, spinach, tomatoes & basil, served over fresh linguini

**LOBSTER RAPPÀ** 27.95

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

**LOBSTER MAC & CHEESE** 27.95

rigatoni pasta tossed with asiago, monterey jack, cheddar & fresh maine lobster, baked with japanese bread crumbs, fresh herbs & a touch of truffle oil

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

# entrées

**RED SNAPPER PICATTA** 27.95

fresh florida snapper pan seared with onion, tomato, capers & julienne vegetables over garden blend rice with a lemon white sauce

**SALMON ARTICHOKE FRANCAISE** 24.95

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

**SANTA FE SWORDFISH\*** 27.95

grilled swordfish topped with a black bean salsa over garden blend rice

**TUNA WONTON WASABI\*** 29.95

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

**CRAB CAKES** 28.95

pan seared lump crab cakes served with red pepper coulis & roasted garlic tartar sauce, accompanied by garden blend rice & grilled asparagus

**DAY BOAT SCALLOPS\*** 32.95

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

**SEAFOOD RISOTTO** 27.95

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

**TILAPIA OREGANATA** 19.95

tilapia breaded with oregano, olive oil & panko crust, served with lemon juice & butter, roasted potatoes & green beans

**MAINE LOBSTERS** market price

# steaks & chops

**NY BLACK ANGUS STRIP STEAK** 32.95

certified black angus, served with garlic mashed potatoes, frizzled onions & portabella mushroom cap, topped with mushroom onion demi glace

**FILET MIGNON CLASSIC** 32.95

our tender angus cut filet, served with garlic mashed potatoes & grilled asparagus, topped with a red wine demi glace, mushrooms & caramelized onions

**COWBOY STEAK** 28.95

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

**BEEF TENDERLOIN** 32.95

twin medallions sautéed with mushrooms, shallots, spinach & sun-dried tomato in a marsala demi glace, served with garlic mashed potatoes

**12oz. T-BONE PORK CHOP** 22.95

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

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

# comfort foods

**McLOONE'S CHICKEN POT PIE** 16.95

chicken breast, carrots, peas, celery & onions in a light chicken cream sauce, served with a puff pastry crust

**MOM'S MEATLOAF** 16.95

ground beef mixed with herbs & vegetables, mom's secret spices, baked & served with a mushroom gravy & garlic mashed potatoes

**CHICKEN CORDON BLEU** 22.95

lightly breaded chicken breast baked with ham & swiss cheese, served over garden blend rice in a dijon mustard sauce with a side of fresh green beans

**SHORT RIBS** 28.95

slow cooked beef short ribs in a tangy demi glace served over mashed potatoes & sautéed spinach

**SOUTHWESTERN CHILI** 15.95

ground beef, onions, peppers, herbs, southwestern spices, tomato, great northern beans, slowly simmered & served in a portuguese roll & topped with melted cheddar cheese, onions & a dollop of sour cream