

## starters

<b>VEGETABLE TOWER</b>	9.95	<b>CONNOR'S CRABCAKE</b>	14.95
<i>Grilled marinated portabella mushrooms, zucchini, eggplant, onions &amp; fresh mozzarella drizzled with a balsamic glaze</i>		<i>Maryland lump crabmeat with house seasonings served over roasted garlic tartar sauce &amp; capers</i>	
<b>McLOONE'S MUSSELS</b>	10.95	<b>SCALLOP CROSTINI</b>	12.95
<i>Prince Edward Island mussels pan seared with garlic, onions, white wine &amp; clam stock, served with garlic crostinis</i>		<i>Two scallops pan seared &amp; topped with parmesan cheese, oregano &amp; japanese breadcrumbs atop seasoned crostinis with balsamic reduction</i>	
<b>CHILLED SPINACH &amp; ARTICHOKE DIP</b>	12.95	<b>JERK SHRIMP QUESADILLA</b>	15.95
<i>Homemade spinach dip served with carrots &amp; celery sticks</i>		<i>Caribbean seasoned shrimp, tropical fruit salsa, peppers &amp; onions, baked with monterey jack &amp; cheddar cheese topped with jalapeños &amp; sour cream</i>	
<b>BAKED BRIE</b>	14.95	<b>CHILLED CRAB DIP</b>	15.95
<i>Baked in a puff pastry &amp; served over a strawberry grand marnier sauce with fresh fruit</i>		<i>Maryland crabmeat tied together with dill, fresh herbs &amp; cream cheese, topped with parmesan cheese, tomatoes &amp; scallions, served with carrots &amp; celery</i>	
<b>CRISPY CALAMARI</b>	12.95	<b>STEAMERS</b>	market price
<i>Served with a spicy plum tomato sauce</i>		<i>Spinney Creek steamers cooked in a natural stock &amp; served with drawn butter</i>	
<b>DRUNKEN CLAMS</b>	14.95		
<i>A dozen sautéed littleneck clams in a roasted garlic beer broth with bacon &amp; spanish onions served with french bread crostinis</i>			

## soups

LOBSTER & SHRIMP BISQUE 9.95    MANHATTAN CLAM CHOWDER 7.95    CORN CHOWDER 8.95

## salads

<b>ICEBERG BLEU WEDGE</b>	9.95	<b>CAPRESE SALAD</b>	12.95
<i>Drizzled with bleu cheese dressing &amp; topped with diced tomatoes, green onion, smoky bacon &amp; bleu cheese crumbles</i>		<i>Fresh jersey tomatoes &amp; fresh mozzarella topped with a balsamic reduction, served over baby greens &amp; finished with fresh basil</i>	
<b>CLASSIC CAESAR</b>	9.95	<b>CALAMARI SALAD</b>	14.95
<i>Chopped romaine lettuce tossed with imported parmesan cheese, homemade dressing &amp; croutons</i>		<i>Baby greens topped with golden fried calamari served with a balsamic reduction &amp; shredded parmesan cheese</i>	
<b>with Grilled Chicken</b>	14.95	<b>PEPPERCORN TUNA SALAD</b>	22.95
<b>with Grilled Shrimp</b>	18.95	<i>Pan seared rare atop a bed of baby greens, wonton strips, julienne peppers, onions &amp; orange slices tossed with a sesame ginger dressing</i>	
<b>BETTY'S SUMMER SALAD</b>	12.95	<b>LOBSTER COBB</b>	22.95
<i>Baby greens topped with dried cranberries, crumbled bleu cheese, walnuts &amp; granny smith apples served with balsamic vinaigrette</i>		<i>Maine lobster meat, baby greens, egg, bacon, avocado, tomato, red onion &amp; crumbled bleu cheese served with balsamic vinaigrette</i>	
<b>with Grilled Chicken</b>	16.95	<b>with Grilled Chicken</b>	14.95
<b>with Grilled Shrimp</b>	20.95	<b>with Grilled Shrimp</b>	18.95
<b>with Tuna</b>	20.95		
<b>with Salmon</b>	22.95		



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

## 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

## paninis

Served with potato salad & a pickle

### JACK'S DELIGHT

Marinated portabella mushroom cap, squash, zucchini, eggplant, roasted red peppers & fresh mozzarella topped with homemade pesto & balsamic reduction on focaccia

10.95

### HANNAH'S HEAVENLY HAM MELT

Thinly sliced virginia ham topped with honey mustard & melted brie cheese on focaccia

12.95

### TUSCAN CHICKEN

Grilled chicken, baby spinach, tomatoes & fresh mozzarella drizzled with a balsamic glaze on focaccia

13.95

### PROSCIUTTO DE PARMA

Thinly sliced prosciutto, fresh mozzarella, tomato & balsamic reduction on focaccia

13.95

## sandwiches & such

Wraps & sandwiches are served with potato salad & a pickle

### BUFFALO CHICKEN WRAP

Crispy buffalo chicken, bleu cheese crumbles, bleu cheese dressing, lettuce & tomato in a flour tortilla wrap

12.95

### CABANA CRAB CAKE

Served on a brioche with lettuce, tomato & roasted garlic tartar sauce

15.95

### CHICKEN CAESAR WRAP

Romaine hearts, homemade caesar dressing & grilled chicken in a flour tortilla wrap

12.95

### LOBSTER BOAT

Maine lobster meat & mushrooms sautéed in a creamy tarragon lobster sauce served in a portuguese roll

18.95

### TIM'S TURKEY CLUB

Turkey, lettuce, tomato, crispy applewood bacon & mayonnaise on focaccia bread

12.95

### BOATHOUSE BURGER

Hamburger grilled to your liking with lettuce & tomato on a brioche

12.95

### TUGBOAT TUNA

Homemade albacore tuna salad mixed together with spices, onions & celery on Texas toast style rye bread

9.95

Additional Toppings \$1

### SUMMERTIME SOFT SHELL CRAB

Soft shell crab breaded & golden fried, served on a brioche with lettuce, tomato & roasted garlic tartar sauce

16.95

### ST. LOUIS STYLE BBQ RIBS

Half rack of slow cooked ribs in a spicy bbq sauce served with homemade roasted potatoes & corn on the cob

14.95

Full Rack 22.95

### FISH - N - CHIPS

Yuengling battered & served with roasted garlic tartar sauce & seasoned french fries

16.95

### RUM RUNNER KABOBS

Grilled summer squash, zucchini, bell peppers & onions topped with a lemon thyme vinaigrette & basil aioli served over garden blend rice

16.95

With Grilled Shrimp 24.95

Substitute a side of French Fries for \$2