

## starters

### MANHATTAN CLAM CHOWDER 5.95

A McLoone's favorite, homemade daily

### PRINCE EDWARD ISLAND MUSSELS 9.95

PEI mussels steamed with garlic, onion & white wine

### FRIED CALAMARI 12.95

Served with a spicy plum tomato sauce & thai chili sauce

### LOBSTER DUMPLINGS 9.95

Fresh lobster meat & avocado served in a fried dumpling with a coconut rum chili sauce

### SHRIMP & CRAB BRUSCHETTA 14.95

Fresh tomatoes, onion, basil & garlic tossed with diced shrimp & lump crabmeat placed on a crostini & drizzled with balsamic vinaigrette

### STEAMERS market price

Pound & a half spinney creek steamers cooked in a natural stock & served with drawn butter

### CHICKEN QUESADILLA 12.95

Grilled chicken with cheddar jack cheese placed in a white tortilla wrap, topped with peppers & onions, served with sour cream & salsa

### RUM RUNNER NACHOS 10.95

Corn tortilla chips topped with sauteed peppers, onions, diced tomatoes & jack cheddar cheese

### BAKED SPINACH & ARTICHOKE DIP 12.95

Homemade spinach dip with peppers & onions topped with melted cheddar cheese & sour cream, served with tortilla chips

### EDAMAME 7.95

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

### BUFFALO WINGS 10.95

Cajun seasoned buffalo wings mixed with a spicy hot sauce, served with carrots, celery & bleu cheese dressing

### MOZZARELLA STICKS 8.95

Served with a plum tomato sauce

## raw bar

### SHRIMP COCKTAIL 12.95

Jumbo shrimp served with a tangy cocktail sauce

### OYSTERS ON THE HALF SHELL

half dozen 9.95      dozen 18.95

### CLAMS ON THE HALF SHELL

half dozen 7.95      dozen 15.95

### CHILLED SEAFOOD

#### SAMPLER 27.95

2 shrimp, 4 clams,  
4 oysters & 1/4 lb crab meat

## sushi rolls

### SPICY TUNA 12.95

Shredded ahi tuna with a spicy garlic mayo

### SHRIMP TEMPURA 14.95

Butterflied jumbo shrimp encrusted with panko breadcrumbs & fried golden

### McLOONE'S ROLL 17.95

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

## salads

### BETTY'S SUMMER SALAD 12.95

Mixed baby greens, chopped walnuts, bleu cheese, dried cranberries & apples tossed with balsamic vinaigrette

With Chicken 16.95

With Shrimp 19.95

### CLASSIC CAESAR SALAD 12.95

Romaine hearts, homemade caesar dressing & croutons, topped with parmesan cheese

With Chicken 16.95

With Shrimp 19.95

### WEDGE SALAD 9.95

Iceberg lettuce topped with tomatoes, red onion, bacon, crumbled bleu cheese & topped with bleu cheese dressing

### GRANOLA PEAR SALAD 10.95

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

### CALAMARI SALAD 14.95

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

## from the land

## from the sea

### FISH - N - CHIPS 16.95

Corona battered cod, served with seasoned french fries & roasted garlic tartar sauce

### SHRIMP KABOBS 18.95

Jumbo shrimp skewers accompanied with assorted vegetables served over a bed of rice topped with a spicy creole sauce

### SANTA FE SWORDFISH 25.95

Blackened swordfish grilled & topped with a black bean salsa, served with garden blend rice & green beans

### SOFT SHELL CRAB 22.95

Two jumbo soft shell crabs served with garlic tartar sauce, french fries & corn on the cob

### CABANA CRAB CAKES 27.95

Maryland crabmeat mixed with house seasonings & served with red pepper coulis & roasted garlic tartar sauce, served with garden blend rice & grilled asparagus

### RED SNAPPER PICATA 27.95

Fresh Florida snapper broiled & topped with a lemon tomato caper sauce & served with garden blend rice & grilled asparagus served with a pesto cream sauce

### JAMBALAYA 24.95

Spicy chicken & shrimp jambalaya served over rice with green beans, andouille sausage, onions & tomatoes

### TWO POUND LOBSTER market price

Whole Maine lobster steamed & served with roasted potatoes & corn on the cob

Add a house or caesar salad to any entree for an additional \$5

Unsweetened Black Tea, Raspberry Tea, Coke, Diet Coke, Sprite, Barq's Root Beer, Ginger Ale & Lemonade

### RANCH STEAK 22.95

Sliced NY strip steak drizzled with a balsamic reduction, served with roasted potatoes & corn on the cob

### BOURSIN RIBEYE 28.95

14oz. ribeye rubbed with our house blend spices topped with boursin cheese & a chianti balsamic reduction, served with roasted potatoes & corn on the cob

### GRILLED PORK CHOPS 22.95

Topped with an apricot brandy sauce & served with roasted potatoes & corn on the cob

### ST. LOUIS STYLE BBQ RIBS 22.95

Full rack of slow cooked ribs in a tangy bbq sauce, served with roasted potatoes & corn on the cob

### CHICKEN KABOBS 15.95

Marinated grilled chicken skewers accompanied with assorted vegetables served over a bed of rice topped with a spicy creole sauce

### CARIBBEAN CHICKEN 19.95

Breaded chicken rolled with plantains & finished with a spicy mango & pineapple salsa rum

### STUFFED RIGATONI 16.95

Rigatoni stuffed with ricotta cheese & served with a pesto cream sauce

### BOATHOUSE BURGER 12.95

Certified Angus Beef grilled to your liking, served with choice of cheese, lettuce, tomato & onion on a brioche bun  
*Additional Toppings \$1*

### SANTA FE BLACK BEAN 12.95

A vegetarian black bean patty topped with mozzarella cheese, smashed avocado & pico de gallo on a brioche bun

## sides

### FRENCH FRIES 3.95

### ONION RINGS 4.95

### ROASTED POTATOES 3.95

### GARDEN BLEND RICE 3.95

### CORN ON THE COB 3.95

### GRILLED ASPARAGUS 4.95

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