SOUPS & STARTERS

SWEET POTATO-CHIPOTLE 7

HOMEMADE SOUP OF THE DAY 7

COLISEUM SALAD
(WHAT A "CAESAR" WOULD EAT)
CRISP LALAROSA, WHITE BALSAMIC DRESSING, GRAPE TOMATOES & AVOCADO STUFFED IN A GARLIC CROSTINI
10

MCKAY’S HOUSE SALAD*
BUTTER LETTUCE, CANDIED PECANS, BLUE CHEESE CRUMBLES & MAPLE VINAIGRETTE
10

CAJUN CATCH
CALAMARI FRIES, CRISPY FRIED OYSTERS & BREADED GULF SHRIMP
SERVED WITH HOUSE REMOULADE & LEMON
12

TUNA THAI’D*
SESAME & BLACK PEPPER CRUSTED AHI, SEARED RARE,
OVER A THAI MARINATED ASIAN SLAW, GRILLED PINEAPPLE
14

TEQUILA LIME CEVICHE*
SCALLOPS, SHRIMP & WHITE FISH, JALAPENOS, RED ONION, CUCUMBER, PEPPERS & CILANTRO
12

CURRIED MUSSELS*
FRESH FROM THE NET, PAN FLASHED IN A RICH COCONUT CURRY BROTH WITH GRILLED FLAT BREAD
18

SALADS

GREEK STEAK SALAD*
TENDER-MARINATED SIRLOIN TOSSED WITH CRISP ROMAINE, OREGANO VINAIGRETTE, GRAPE TOMATOES,
RED ONIONS, CUCUMBER, KALAMATA OLIVES & FETA
16

GO ‘ALL GREEK’ 14

KALE SALAD*
CRISP TUSCAN KALE, RADICCHIO, SLIVERED ALMONDS & PLUM DRESSING
14

WITH GRILLED SALMON 18  WITH GRILLED CHICKEN 17

SOUTHWEST SALMON*
HEARTS OF ROMAINE, SWEET ROASTED CORN, DICE TOMATO, BLACK BEANS, PEPPERS, RED ONION,
AVOCADO & CHIPOTLE DRESSING WITH BLACKENED SALMON
17

PACIFIC ISLAND SALAD*
SHREDDED ASIAN VEGETABLES, GRILLED SHRIMP, TOSSED IN A SPICY COCONUT-MISO DRESSING
18

WITH TOFU (VEGGIES ONLY) 16  WITH CRISPY SESAME DUCK 17

* CAN BE PREPARED GLUTEN FREE

ALL MENU ITEMS AVAILABLE FOR TAKE OUT
TAKE MCKAY’S HOME TODAY!
**McKay’s BURGERS**

**SEASONED BEEF SIRLOIN BURGER WITH**
Smoked Cheddar Cheese 14

RIGHT TACKLE 1 LB SIRLOIN BURGER WITH CHIVE HORSE RADISH JACK & JALAPENO BACON 19

**McKay’s BRINED GRILLED CHICKEN SANDWICH WITH**
Provolone & Applewood Smoked Bacon 17

**FETA STUFFED LAMB BURGER WITH SLICED**
Cucumber & Sundried-Tomato Cilantro-Pesto 15

**HOUSEMADE CHORIZO BURGER WITH MANCHEGO CHEESE AND POBLANO MAYO 15**
Add Fried Egg for a ‘HANGOVER BURGER’ 17

**GRILLED TURKEY BURGER WITH CHIPOTLE MAYO,**
Swiss Cheese & Fried Onion Straws 15

**ATLANTIC SALMON BURGER WITH NORI DIJONNAISE 15**

**VEGAN BURGER**
Our Own Blend of Farro, Black Beans, Brown Rice & Fresh Herbs on a Sprouted Bun 15

**ENTRÉES**

**MARKET FISH**
Sensibly Seasonal, Locally Sourced, From the Boats to the Backdoor Market Price

**FLAT IRON STEAK**
10 oz Flat Iron Steak Grilled to Perfection with Maytag Mashed Potatoes, Seasonal Vegetables & Red Wine Demi Glace 28

**PREMIUM ROAST**
8 oz Center Cut of Beef Tenderloin, Dusted with Espresso & Sea Salt, Served Over A Fig & Port Marmalade, Seasonal Vegetables 36

**THE DOUBLE CUT**
Grilled Boneless Pork Chops, Kabocha Squash Puree, Braised Swiss Chard, Pomegranate-Pinot Reduction with Jalapeno Apple Butter 26

**BONELESS SHORT RIB**
12-Hour, Cabernet Braised Short Rib Over Smoked Cheddar, Red Pepper Grits with Seasonal Vegetables 28

**MONTEGO BAY CHICKEN**
(Because Jerk is such a Down Right Good Word)
Half of a Farm Raised Chicken, Char-Grilled & Brushed with Authentic Jerk Marinade Over Calypso Rice 24

**SAKE SALMON**
Fresh Atlantic Salmon Glazed with Rice Wine & Miso, Stir-Fried Vegetables, Forbidden Rice 24

**CARBONARA BUCATINI**
Rich Garlic Cream, Pancetta & Razor Clams 18

**CATFISH & CHIPS**
Cornmeal Crusted, Beer-Soaked Catfish, Served with Garlic Parmesan Fries & Housemade Remoulade Sauce 16

**FIRE & ICE CURRY**
Sauteed Garden Vegetables in a Rich Coconut-Curry Broth, Served with White Ginger Sticky Rice, Followed By A Soothing Touch of Coconut Basil Sorbet 17

ADD GRILLED CHICKEN 22 ADD GRILLED SHRIMP 24

**FROM THE SIDE**

Seasonal Vegetables 4
Garlic Yukon Mashed 4
Smoked Cheddar, Red Pepper Grits 5
Garlic Parmesan Fries 4
Sweet Potato Fries 4
Forbidden Rice 5
White Ginger Sticky Rice 4
Calypso Rice 5

NO CELL PHONE IN THE DINING ROOM PLEASE | 10% GRATUITY SUGGESTED ON PARTIES OF SIX OR MORE