

MCKAY'S

SOUPS & STARTERS

SWEET POTATO~CHIPOTLE

7

HOUSEMADE SOUP OF THE DAY

7

COLISEUM SALAD

(WHAT A "CAESAR" WOULD EAT)

CRISP LOLOROSA, 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, DICED 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

MCKAY'S BURGERS

CHOICE OF GARLIC PARMESAN FRIES OR MIXED GREEN SALAD

SEASONED BEEF SIRLOIN BURGER WITH
SMOKED CHEDDAR CHEESE 14

RIGHT TACKLE 1 LB SIRLOIN BURGER WITH CHIVE
HORSERADISH 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 PURÉE, BRAISED SWISS CHARD, POMEGRANATE-PINOT
REDUCTION WITH JALAPEÑO 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 HARSH 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 MASH 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