

MCKAY'S

SOUPS & STARTERS

SWEET POTATO~CHIPOTLE

7

COLISEUM SALAD*

(WHAT A "CAESAR" WOULD EAT)

CRISP LOLAROSA, 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 OYSTER & 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

HOUSEMADE SOUP OF THE DAY

7

TEQUILA LIME CEVICHE*

SCALLOPS, SHRIMP & WHITE FISH, JALAPENOS, RED ONION, CUCUMBER, PEPPERS & CILANTRO

12

BBQ CHICKEN FLATBREAD

BBQ CHICKEN, RED ONION, CILANTRO & SMOKED GOUDA

12

STEAK FLATBREAD

GRILLED STRIPS OF HANGING TENDER, RICH GARLIC SAUCE & ROASTED FINGERLING POTATOES

12

DUCK FLATBREAD

DUCK CONFIT, HOISIN SAUCE, GREEN ONIONS & MOZZARELLA

12

MUSHROOM FLATBREAD

CHEF'S MEDLEY OF MUSHROOMS, GARLIC SAUCE & MOZZARELLA

12

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

"110 SOUTH" SALAD*

A TRAFFIC JAM OF ALL YOUR CLASSIC SALAD INGREDIENTS INCLUDING CHOPPED BACON, GRILLED CHICKEN, BLEU CRUMBLES, AVOCADO, GREEN ONION, EGG & TOMATO, TOSSED WITH RANCH DRESSING & TOPPED WITH ONION STRAWS

15

GO GREEN & CARPOOL (VEGGIES ONLY) 14

ALL THE WAY TO THE DOCKS (SUB SHRIMP) 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

KALE SALAD*

CRISP TUSCAN KALE, RADICCHIO, SLIVERED ALMONDS & PLUM DRESSING

14

WITH GRILLED SALMON 18

WITH GRILLED CHICKEN 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, SWEET POTATO 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

SANDWICHES

CHOICE OF GARLIC PARMESAN FRIES, SWEET POTATO FRIES, OR MIXED GREEN SALAD

CLASSIC REUBEN

GRILLED MARBLE OVERSTUFFED WITH CORNED BEEF, SWISS CHEESE, THOUSAND ISLAND & SAUERKRAUT 14

TUNA MELT

ALBACORE TUNA SALAD ON GRILLED PUMPERNICKEL WITH SWISS CHEESE & TOMATO
SERVED WITH A FRIED PICKLE 14

CUBANO

HOUSE-CURED PULLED PORK, SMOKED HAM, SWISS CHEESE, WHOLE GRAIN MUSTARD & HAVANA MOJO 15

TURKEY TOWER

SHAVED TURKEY & SWISS ON TOASTED ASIAGO-SOURDOUGH WITH BACON, AVOCADO, LETTUCE & TOMATO 15

BUFFALO CHICKEN MELT

GRILLED CHICKEN TOSSED IN FRANK'S RED HOT, MAYTAG BLEU CHEESE SPREAD & CARAMELIZED ONIONS
ON GRILLED CIABATTA 16

LOBSTER ROLL

CHUNKS OF MAINE LOBSTER TOSSED WITH LEMON, CLARIFIED BUTTER & CHIVES STUFFED
INTO A TOASTED BRIOCHE ROLL 18

SAVORY WAFFLE SANDWICH

A CRISPY, SAVORY WAFFLE SERVED OPEN FACED WITH GRILLED CHICKEN, TRUFFLED WILD ARUGULA, CRUMBLLED FETA
& JALAPENO-CITRUS INFUSED MAPLE SYRUP FOR DIPPING (*WE'LL STOP AT NOTHING!!*) 15

BOURBON BBQ PULLED PORK SANDWICH

SLOW ROASTED TENDER PORK TOSSED IN A SPICY BOURBON BBQ SAUCE, WITH APPLE SLAW 15

GRILLED THREE CHEESE PANINI & SOUP

SMOKED CHEDDAR, PROVOLONE & FONTINA ON TOASTED ASIAGO-SOURDOUGH WITH
YOUR CHOICE OF SOUP OR SIDE 14

ENTRÉES

MARKET FISH*

SENSIBLY SEASONAL, LOCALLY SOURCED, FROM THE BOATS TO THE BACKDOOR
MARKET PRICE

FLAT IRON STEAK*

10OZ FLAT IRON STEAK GRILLED TO PERFECTION WITH MAYTAG MASHED POTATOES,
SEASONAL VEGETABLES, & RED WINE DEMI GLACE 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

* CAN BE PREPARED GLUTEN FREE