

SMALL PLATES

STEAMED LITTLENECK CLAMS	
garlic and lager	14
PAN SEARED AHI TUNA	
tomato, artichoke, red wine and honey balsamic reduction	14
SHRIMP AND SCALLOP SKEWERS	
traditional cocktail sauce	15
SEARED SCALLOPS	
Sesame soy glaze and wakami salad	14

ENTREES

TRADITIONAL SHEPARDS PIE	
beef and pork stew, topped with baked mashed potato	16
BAKED LEMON DILL SALMON	
topped with lemon dill butter, steamed vegetables	20
JUMBO LUMP CRABCAKES	
roasted red pepper cream, sweet potato fries, and cole slaw	20
CLASSIC FISH AND CHIPS	
French fries, house made slaw, served with malt vinegar	16
CITRUS PONZU DRESSED AHI TUNA	
seared rare, and served with wasabi mashers and wakami salad	20
THE SIRLOIN	
topped with Maytag blue cheese, sautéed mushrooms, truffle fries	20
PAN SEARED RIB EYE	
mashers, seasonal veggies, horseradish cream	
petite (8oz) 15 queen (12oz) 18 king (16oz) 22	
SHRIMP AND SCALLOP PASTA	
basil pesto, roasted red peppers, fresh mozzarella	16

*~18% ADDED GRATUITY FOR PARTIES OF 6 OR MORE
~ALL MEALS MADE TO ORDER IN A SMALL KITCHEN, THANKS FOR BEING PATIENT
~FOR YOUR CONVENIENCE, MCSHEAS ACCEPTS PERSONAL CHECKS*