

Creamy Shrimp Scampi Dip	13.95
Creamy parmesan sauce seasoned with garlic	,
lemon, and spices served with House-made	
crostinis	

Hoop Cheese and Bacon Dip	11.95
Hoop cheese, pimento cheese, and bacon ser	ved

with House-made crostinis and spicy pork rinds

Seared Tuna 13.95 Sushi grade tuna encrusted with sesame seeds and seared rare served with sov-ponzu sauce

McClain Charcuterie Board 16.95

Sausage made fresh from our Butcher, Chef's Choice protein, House-made dips, pickled vegetables, and fresh fruit served with House-made cheese crackers and crostinis

Stuffed Portobello Mushroom 12.95

Baked portobello mushroom cap with Housemade crabmeat stuffing, creole spices topped with parmesan crust and served with a lightly dressed arugula salad

Lamb Pops

19.95

Classic lamb pops marinated with rosemary, shallots, and garlic, grilled medium-rare served with a feta cream sauce

Fried Green Tomatoes 13.95

Encrusted with Ritz crackers, flash-fried and
topped with House-made creole crawfish sauce

Crab Fritters

12.95

Gulf crab, red onion and basil tossed in panko and flash-fried served with remoulade sauce

Fried Green Beans Crispy fried and served with comeback sauce

11.95

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.

French Onion Soup

8.95

8.95

Caramelized onions, garlic, thyme, and wine, topped with House-made crostini layered with Swiss cheese and quickly broiled until bubbly

Buddy's Garden Salad	8.95
Variety of lettuces, tomatoes, cheddar cheese, eg	gg
wedges, smoked bacon crumbles, and croutons	

8.95 Wedge Salad

Fresh iceberg wedge, tomatoes, blue cheese crumbles, red onion, and bacon

Caesar Salad

Crisp romaine tossed with parmesan cheese and creamy Caeser dressing topped with croutons

Salad add-on:

Grilled jumbo shrimp	10.95
Tenderloin tips	11.95
Seared tuna	11.95
Grilled or fried chicken	8.95

SANDWICHES

All sandwiches are served with fries

McClain Burger

15.95

Butcher grind with hoop cheese, bacon, pickled red onions, local lettuce, and tomato on a toasted House-made brioche bun with creole aioli

Chicken Club Sandwich

14.95

Fresh fried or grilled chicken breast, hoop cheese, smoked bacon, honey mustard, red onion, local lettuce, and tomato on a toasted House-made brioche bun

Grouben

15.95

Blackened grouper topped with sauerkraut, Swiss cheese, and Thousand Island dressing on toasted marbled rye bread

17.95

Shrimp Po'Bov Crispy fried Gulf shrimp with remoulade, lettuce, and tomato on toasted Leidenheimer French bread

Reuben

12.95 Shaved corned beef topped with sauerkraut, Swiss cheese, and Thousand Island dressing on toasted marbled rye bread



43.95

27.95

•••STEAKS & CHOPS •

FISH & SEAFOOD · · ·

All entrées served with a salad

All entrées are served with a salad and a side

Ribeye

49.95 14-ounce Butcher cut, aged and grilled over pecan wood

Filet

8-ounce Butcher cut, aged and grilled over pecan wood

Sirloin

10-ounce Butcher cut, aged and grilled over pecan wood

26.95 **Frenched Pork Chop**

Double bone thick-cut pork chop, seasoned with a blend of spices and McClain coffee, grilled over pecan wood.

Chef's Cut:

Tomahawk Ribeye for Two Market Price 32-ounce Butcher cut, aged and grilled over pecan wood served with demi-glace. Choose four sides

Please allow extra time to cook based on the steak temperature

Toppings for Steaks and Chops

Demi-glace	1.95
Creole crawfish sauce	5.95
Lump crab	6.95
Garlic cream sauce	4.95
Blue cheese crust	3.95
Sautéed mushrooms and onions	3.95

Redfish 29.95 Creole spiced, pan-seared, and topped with jumbo lump crab and hollandaise sauce - served with asparagus and hollandaise sauce	
Grouper 25.95 Your choice of blackened or sautéed, topped with a garlic parmesan cream sauce - choose one side	
Fried Shrimp22.95Six crispy fried Gulf shrimp served with hushpuppies, steak fries, cocktail sauce and lemon	

Creamy Capellini Pasta 18.95 Lemon, garlic and parmesan cream sauce tossed with fresh parsley and spices

With chicken - fried or grilled	22.95
With shrimp and lump crab	26.95

SIDES

Sides 4.95 each Vegetable plate - Choose three sides 12.95

Sautéed vegetable medley Wood-grilled mushrooms Garlic-buttered Brussel sprouts Asparagus with hollandaise Creamed spinach Hoop mac-n-cheese Mashed potatoes Steak fries Baked potato - loaded Baked sweet potato - butter, cinnamon and sugar Choice of a small side salad