

# McNamara'S

STEAK & SEAFOOD

## STARTERS

CRISPY FRIED CALAMARI	13	DEEP FRIED ARTICHOKE HEARTS	13
JUMBO PRAWN COCKTAIL	15	CARPACCIO FILET MIGNON*	14
OYSTERS HALF SHELL*	16	SEARED AHI TUNA	17
SPICY CRAB CAKES	17	OYSTERS ROCKEFELLER	21

## SOUPS

HOUSE THREE CHEESE FRENCH ONION	7 / 9
NEW ENGLAND CLAM CHOWDER	7 / 9
SHRIMP AND LOBSTER BISQUE with Lobster Slice	10 / 15

## SALADS

HOUSE CHOPPED SALAD	7 / 11
SPINACH SALAD	7 / 11
ICEBERG WEDGE WITH MAYTAG BLEU CHEESE	7 / 11
RED BARTLETT PEAR AND MIXED GREENS	7 / 11
HOUSE CAESAR SALAD	7 / 11
ANTIOXIDANT FRUIT SALAD	11

## SEAFOOD

SERVED WITH WILD HERB RICE AND SEASONAL VEGETABLES

ATLANTIC SALMON	29	DEEP FRIED CAT FISH	24
AHI TUNA (SEARED RARE)	32	HALIBUT WITH FRUIT SALSA	37
PRAWNS DEEP FRIED	38	GARLIC SCAMPI PRAWNS	36
PETRALE SOLE	32	ALASKAN KING CRAB	49
WILD KING SALMON	44	LOBSTER TAIL 2 X 6 OZ.	56

## PASTA

PASTA PRIMAVERA	27	MUSHROOM RAVIOLI	27
SPAGHETTI & MEATBALLS	15	LOBSTER RAVIOLI	35

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*Corkage fee \$20 per 750ml. maximum of two bottles.*

*18% gratuity will be added to the ticket for parties of seven or more guests.*

*\*Consuming raw or undercooked food may increase your chance for foodborne illness.*

We thrive in making your experience memorable with quality and service  
your feedback is appreciated

# McNamara'S

STEAK & SEAFOOD

**WE SERVE Certified Angus Beef® only, AGED 21 TO 28 DAYS.** STEAK PREPARED IN A STATE OF THE ART 1800 DEGREE BROILER ALLOWING US TO SEAR IN ALL THE JUICES

McNamara's Steaks are prepared to the following specifications

**Rare:** Cool, Very Red Center - **Medium Rare:** Warm Red Center - **Medium:** Pink, Hot Red Center  
**Medium Well:** Slightly Pink Center - **Well Done:** Broiled Throughout, No Pink

## Certified Angus Beef® Dishes À la carte



PRIME RIB 8 OZ. 29 / 16 OZ. 43 / 24 OZ. 56  
 HOUSE CENTER CUT FILET MIGNON 8 OZ. 39  
 TWIN FILET BERNAISE WITH FRESH KING CRAB MEAT 39  
 NEW YORK STRIP 14 OZ. 44  
 PEPPERCORN NEW YORK STRIP WITH MAYTAG BLEU CHEESE 48  
 McNamara's RIB EYE CHOP 26 OZ. 58  
 POTERHOUSE 24 oz. SIZZLING PLATTER *(For two Guests with sides)* 89

## Certified Angus Beef® Prime Signature Dishes



*CAB Prime* FILET MIGNON 8 OZ. 47  
*CAB Prime* RIB EYE CHOP 24 OZ. 72  
*CAB Prime* RIB EYE BONELESS 14 OZ. 49

## CREATE YOUR OWN SURF & TURF

3 JUMBO SCAMPI PRAWNS 18  
 6 OZ. LOBSTER TAIL 26  
 6 OZ. KING CRAB MEAT 49

## Other Entrée

NEW ZEALAND LAMB CHOPS 39  
 DOUBLE CUT APPLE GLAZED PORK CHOPS 16 OZ. 39  
 BABY BACK RIBS 45  
 ROASTED DUCK *(with sides)* 45  
 OVEN ROASTED CHICKEN *(with sides)* 24  
 SPICY CHICKEN LEGS QUARTERS *(with sides)* 24

## ADD A SAUCE 5

HOLLANDAISE SAUCE - BEARNAISE SAUCE - BLEU CHEESE - A1 STEAK SAUCE  
 JACK DANIELS PEPPERCORN SAUCE - MARSALA WINE SAUCE

## SIDES

BAKED POTATO	7	SEASONAL VEGETABLES	8
HORSERADISH SMASHED POTATOES	7	SHERRY MUSHROOMS	9
ASIAGO AU GRATIN POTATOES	9	FRENCH FRIES	6
FRESH ASPARAGUS	9	ONION RINGS	6