

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

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

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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
PRIME RIB 16 OZ.	43
PRIME RIB 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 (<i>For two Guests with sides</i>)	89

Certified Angus Beef® Prime Signature Dishes



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

Wagyu ~ Kobe Signature Dishes



Japanese Wagyu Filet Mignon 8 OZ (<i>100% Certified A5 Miyazaki Wagyu</i>)	97
American Wagyu Top Sirloin	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 ZELAND LAMB CHOPS	39
DOUBLE CUT APPLE GLAZED PORK CHOPS 16 OZ.	39
BABY BACK RIBS	45
ROASTED DUCK (<i>with sides</i>)	45
OVEN ROASTED CHICKEN (<i>with sides</i>)	24
SPICY CHICKEN LEG QUARTERS (<i>with sides</i>)	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

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