

# APPETIZERS

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## **Artichoke Dip**

*A creamy blend of artichoke hearts and Parmesan cheese with a hint of garlic. Baked to golden brown. Nine*

## **Bruschetta**

*Grilled Tuscan bread rubbed with olive oil and garlic, topped with a fresh mozzarella, tomato and basil compote. Nine*

## **C.C. Calamari**

*Fried calamari with spicy cherry peppers and our house marinara. Twelve*

## **Stuffed Roasted Peppers**

*Roasted peppers stuffed with prosciutto and fresh mozzarella, topped with provolone and seasoned herb crumb. Broiled with garlic infused olive oil. Ten*

## **Maryland Crab Cakes**

*Panko crusted with creamy Dijon mayo. Ten*

## **Goat Cheese Crostini**

*with olive tapenade. Nine*

## **Seafood Pub Sampler**

*A combo of three house favorites (4ea.) Scallops wrapped in bacon, coconut shrimp, and shrimp quesadilla with avocado and roasted red pepper. Served with spicy dipping sauce. Sixteen*

## **Sausage Stuffed Mushrooms**

*Baked in garlic butter with aged Provolone cheese. Nine*

## **French Onion au Gratin**

*Served traditional style with Provolone and Swiss cheese. Seven*

## **Outer Banks Shrimp & Crab Bisque**

*A McCreivey's classic, velvety smooth and laced with Dry Sac sherry. Cup Four Bowl Six*

## **Chicken & Andouille Gumbo**

*Pan-braised chicken with Louisiana andouille sausage and fresh vegetables in a chicken stock with dark roux and brown rice. Cup Four Bowl Six*

## **Roasted Red Pepper Tomato Soup**

*Finished with cream and fresh basil. Cup Three Bowl Four*

## **Buffalo Chicken Chowder**

*"People's Choice" award winner, Chowderfest 2014. Cup Four Bowl Six*

## **Rhode Island Littlenecks**

*Simply steamed with drawn butter. Served with garlic toast points. Eleven*

## **Shrimp Cocktail**

*Colossal cold poached shrimp with traditional sauce. Nine*

## **Scallops Wrapped in Bacon**

*Teriyaki glazed with horseradish sauce. Thirteen*

## **Coconut Shrimp**

*Jumbo shrimp dipped in beer batter, rolled in coconut, deep fried golden brown and served with spicy citrus marmalade. Nine*

## **Pulled Pork Quesadilla**

*Bourbon molasses braised BBQ pork with melted cheese accompanied by homemade guacamole. Nine*



# MAIN COURSE

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## **Surf & Turf**

Thick cut 6 oz. filet paired with expertly broiled cold water lobster tail. Thirty-two add another Tail Twelve

## **Naked Steak**

Hand cut 14oz. New York strip grilled to your specifications. Twenty-two add garlic buttered mushroom caps Three

## **McGreivey's Cioppino**

Jumbo shrimp, scallops, clams and lobster in a rich tomato-herb broth. Twenty-four

## **Crab Stuffed Haddock**

Broiled with lemon basil buerre blanc. Twenty-one

## **Rack of Lamb**

14oz rack, fire roasted to perfection, served with pinot noir veal reduction. Twenty-six

## **Cedar Plank Salmon**

Fresh Atlantic salmon roasted on a cedar plank to impart a subtle, woodsy flavor, finished with a balsamic mustard glaze. Twenty-two

## **Roast Duckling**

Oven roasted half duck with honey plum glaze. Twenty-one

## **Jack Daniels Steak**

Char-grilled 8oz. sirloin with Jack Daniels glaze and beer battered onion rings. Nineteen

## **Sirloin and Shrimp Combo**

Marinated sirloin steak charbroiled to your liking with a trio of jumbo shrimp scampi. Twenty-one

## **Grilled Chicken Artichoke**

Marinated grilled chicken topped with spinach artichoke spread, Parmesan and oven roasted tomato. Served over a roasted garlic cream sauce. Nineteen

## **Mixed Garlic Grill**

Garlic grilled scallops, shrimp and chicken. Twenty-one

## **Broiled Seafood Platter**

Haddock, shrimp and scallops simply broiled. Served with a lemony basil butter sauce. Twenty-two

## **Shrimp Scampi**

Large shrimp sautéed with lemon, garlic and white wine and finished with fresh herb butter. Accompanied by rice pilaf. Nineteen

## **Steak al Forno**

Sirloin steak topped with roasted red and hot cherry peppers, basil, roasted garlic and tomato sauce. Topped with broiled fresh mozzarella. Nineteen

## **Salmon Tapenade**

Broiled Salmon topped with Mediterranean olive spread over roasted garlic buerre-blanc. Twenty-two

## **Petite Filet**

Hand cut 6oz. beef tenderloin seasoned and grilled with bordelaise sauce. Twenty-one 9oz. filet Twenty-six

## **Twin Tails**

A pair of 6oz. cold water tails broiled with lemon and butter. Twenty-eight

*\*Add House Salad or Caesar Style Salad...\$3*

## MAIN COURSE

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### **Filet Napoleon**

*Grilled petite filet and shrimp served atop a crispy crab cake with brandy tomato demi-glaze. Twenty-four*

### **Broiled Salmon & Scallops**

*Served over mascarpone risotto with a roasted red pepper cream. Twenty-four*

### **Cajun Jambalaya**

*The most famous rice dish in Louisiana history. A mélange of vegetables with sausage, chicken, shrimp and tomato in a rich stock. Nineteen*

### **Steak Diane**

*Pan seared tournedos with woodland mushrooms and shallots bathed in a brandy Dijon demi-cream. Twenty-six*

### **Iron-Seared Delmonico**

*Charred 18oz. Choice rib-eye finished with melted chipotle butter. Twenty-four*

### **Java Rubbed Pork Chop**

*12oz hand cut chop rubbed with coffee, brown sugar and spices. Finished with Guinness Stout glaze. Eighteen with two chops Twenty-five*

## PASTAS

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### **Lobster Ravioli**

*With shrimp, spinach and plum tomato in a sherry Newburgh sauce. Twenty-five  
Appetizer portion without shrimp. Sixteen*

### **Hibachi Steak & Noodles**

*Sliced teriyaki sirloin with onions, peppers, shitake mushrooms broccoli and sprouts in a soy steak sauce over lo mein. Twenty-one*

### **Linguini Pescatore**

*Shrimp, scallops, clams and lobster in a tomato herb broth over linguini. Twenty-five*

### **Penne with Vodka Sauce**

*Sautéed chicken in pink vodka sauce, seasoned with roasted garlic, prosciutto and fresh basil. Tossed with penne pasta. Twenty substitute shrimp for no additional charge*

### **Blackened Chicken & Shrimp Alfredo**

*Cajun grilled chicken and shrimp with broccoli over spinach fettuccini in a parmesan cream. Twenty-two*

### **Chicken Reggiano**

*McGreivoy's version of "chicken parm" crispy breaded chicken with tomato-basil vodka cream. Served with side of cavatelli and pink vodka sauce. Twenty*

### **Chicken Madeira**

*Bronzed chicken with prosciutto, spinach and melted mozzarella in a mushroom Madeira pan sauce over orichette. Twenty*

### **Calamari Marinara**

*Pan seared calamari simmered in a spicy marinara with minced olives, spinach and linguini. Eighteen*