



• • • **APPETIZERS** • • •

**Hoop Cheese and Bacon Dip 11.95**

McClain hoop cheese, pimento cheese, and bacon with spicy pork rinds and crostinis

**Tuna 13.95**

Sushi grade tuna, encrusted with sesame seeds and seared rare with soy-ponzu sauce

**Southern Board 15.95**

Sausage made fresh from our butcher-barbecue sauce, hoop cheese, candied nuts, bread & butter pickles with McClain homemade crackers and crostinis

**Stuffed Portobello Mushroom 11.95**

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

**Lamb Pops 18.95**

Four double-cut classic lamb pops marinated with rosemary, shallots, and garlic with feta cream sauce

**Fried Green Tomatoes 10.95**

Encrusted with Ritz crackers; flash-fried, and topped with McClain pimento cheese and double-smoked bacon crumbles with comeback sauce

**Crab Fritters 11.95**

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

**Fried Green Beans 11.95**

Crispy fried and served with comeback sauce

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

• • • **S A L A D S** • • •

**Buddy’s Garden Salad** **8.95**  
Local spring mix lettuce, tomatoes, cheddar cheese, hard-boiled egg, bacon, and McClain homemade croutons

**Wedge Salad** **8.95**  
Iceberg wedge, tomatoes, blue cheese crumbles, red onion, and bacon

**Caesar Salad** **8.95**  
Crisp Romaine with creamy Caesar dressing, shaved parmesan, and McClain homemade croutons

<b>Salad add-on:</b>	
Grilled shrimp	<b>10.95</b>
Tenderloin tips	<b>11.95</b>
Seared tuna	<b>11.95</b>
Grilled or fried chicken	<b>8.95</b>

• • • **S A N D W I C H E S** • • •

*All sandwiches are served with fries*

**Shrimp Po’Boy** **17.95**  
Crispy fried Gulf shrimp,with remoulade, lettuce, and tomato on toasted Leidenheimer French bread

**Mushroom Swiss Burger** **13.95**  
McClain butcher grind topped with sautéed onions and mushrooms, Swiss cheese, lettuce, and tomato on a toasted McClain homemade brioche bun

**Grilled Fish Sandwich** **15.95**  
Blackened or grilled redfish served with pickled red onions, slaw, lettuce, tomatoes, and remoulade on a toasted McClain homemade brioche bun

**McClain Burger** **15.95**  
McClain butcher grind with hoop cheese, bacon, pickled red onions, local lettuce, and tomato on a toasted McClain homemade brioche bun with creole aioli

**Reuben** **11.95**  
Shaved corned beef topped with sauerkraut, Swiss cheese, and Thousand Island dressing on toasted marbled rye bread

*Private rooms available  
for buffet or banquets  
Call 601-829-1101*

• • • STEAKS & CHOPS • • •

*All Entrées Served with a Salad and a Side*

**Ribeye** 49.95  
14-ounce McClain butcher cut, aged, and  
grilled over pecan wood

**Filet** 42.95  
8-ounce, McClain butcher cut, aged, and  
grilled over pecan wood

**Sirloin** 24.95  
10-ounce flavorful cut, grilled over pecan  
wood

**Tomahawk Ribeye for Two** Market Price  
32-ounce, McClain butcher cut, aged, and  
grilled over pecan wood, served with demi-  
glace-choose two sides

**Double Cut Pork Chop** 24.95  
Brown sugar and Bourbon brined, grilled  
over pecan wood

**Crab Stuffed Pork Chop** 21.95  
Panko and crabmeat stuffing made by our  
butcher-served with a parmesan crust topping

**Toppings for Steaks and Chops**

Demi glace	2.95
Lump crab	6.95
Garlic cream sauce	4.95
Blue cheese	3.95

• • • FISH & SEAFOOD • • •

*All entrées served with a salad*

**Seafood Lasagna** 24.95  
Layers of pasta, crawfish, fresh basil, bacon,  
shrimp and parmesan cream sauce

**Redfish** 29.95  
Creole spiced, pan-seared, and topped with  
jumbo lump crab and hollandaise sauce -  
served with asparagus and hollandaise sauce

**Grouper** 24.95  
Your choice of blackened or sauteed, topped  
with a garlic parmesan cream sauce - served  
with choice of one side

**Fried Shrimp** 21.95  
Six crispy fried Gulf shrimp, served with  
hushpuppies, steak fries, cocktail sauce, and  
lemon

• • • SIDES • • •

*Sides 4.95 each*

**Vegetable plate - Choose three sides** 12.95

- Baked sweet potato - butter, cinnamon, and sugar
- Sautéed green beans
- Wood-grilled mushrooms
- Garlic-buttered Brussel sprouts
- Honey-glazed baby carrots
- Asparagus with Hollandaise
- Creamed spinach
- Three cheese mac
- Mashed potatoes
- Steak fries
- Baked potato - loaded

• • •      **C O C K T A I L S**      • • •

**Pineapple Martini**

House-infused Cathead vodka 12

**Classic Martini**

Cathead vodka or Bristow gin | dry Vermouth 12

**Mississippi 75**

Sparkling wine | lemon juice | Bristow gin | simple syrup 10

**Old Soul Fashion**

Old soul bourbon | simple syrup | bitters | Luxardo cherry orange 12

**Southern Manhattan**

Old soul bourbon | sweet Vermouth | bitters  
maraschino cherry 12

**Honey Bubbles**

Cathead honeysuckle vodka | sparkling wine  
lemon twist 12

**Ruby Red Cosmo**

Cathead raspberry vodka | Cointreau | cranberry juice  
lime juice 12

**Squirrel Nut Sipper**

Cathead vodka | Ole smoky butter pecan moonshine  
Frangelico 12

**Sunrise at McClain Margarita**

Casamigos blanco tequila | Cointreau | orange juice  
lime juice | pom 12

**Cucumber Ricky**

Bristow gin | lime juice | cucumber slices | soda water 10

**Jackson Mule**

Cathead vodka | lime juice | ginger beer | lime | mint 10

**Black Raspberry Dark & Stormy**

Goslings Black rum | ginger beer | Chambord | mint  
blackberries 12

**Etta James**

Cathead honeysuckle vodka | fresh strawberries  
simple syrup | lemon | McClain honey 12

• • •      **F R O Z E N**      • • •

**WATUSI**

vodka | rum | gin | triple sec | tequila | Everclear  
strawberry | pineapple | coconut creme 10

*Sip Local!*  
*McClain is proud to Partner*  
*with Cathead Distillery in Jackson MS*

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WINE

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- Sparkling

Wycliff | Brut | California| 8
- Riesling

Kate Arnold | Washington | 10
- Pinot Gris

J Vineyards | California | 12
- Chardonnay

Clos Du Bois | California | 8.50

Kendall Jackson | California |10
- Pinot Noir

J Vineyards | California | 14
- Merlot

Charles Smith “The Velvet Devil” | Washington | 10
- Cabernet

Noble Vines 337 | California | 10

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BEER - DRAFT

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- Ultra | Anheuser Bush | St. Louis MO | 5

So Pro Light | Southern Prohibition | Hattiesburg, MS | 5
- Suey B | Southern Prohibition | Hattiesburg, MS | 5

Colson's Orignal | Flowood MS | 5
- Surfside Pineapple Wheat | Chandeleur Island Brewing | Gulf Port, MS | 5

Crowd Control | Southern Prohibition | Hattiesburg, MS | 5
- Southern Pecan | Lazy Magnolia | Kiln, MS | 5
- The Fourth Key | Key City Brewing| Vicksburg, MS | 5

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BEER - BOTTLED

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- Canebrake | 5

Coors Light | 4

Miller Lite | 4

Bud Light | 4

Michelob Ultra | 4

Sierra Nevada | 5

Sam Adams Lager | 5

Budweiser | 4

Pabst Blue Ribbon | 4

Yuengling | 5

Fat Tire | 5

Abita Wheat | 5

Abita Purple Haze | Fruit | 5

• • • **FLIGHTS** • • •

**BOURBON & WHISKEY**

**Shoobie 15**

Crown Royal  
Canadian Club  
Forty Creek

**Globe-Trotter 20**

Woodford Reserve Bourbon Whiskey (USA)  
Bushmills Irish Whiskey (Ireland)  
Glenmorangie 10yr Scotch Whisky (Scotland)

**Anorak 20**

TX Texas Straight Bourbon Whiskey (Texas)  
Breckenridge Bourbon Whiskey (Colorado)  
High West American Prairie Bourbon Whiskey (Utah)

**Monongahela 17**

Rittenhouse Rye  
Knob Creek Rye  
Basil Hayden Rye

**Wickersham Commission 28**

Clyde May Straight Bourbon (Alabama)  
Eagle Rare (Kentucky)  
Gentleman Jack (Tennessee)

**Long Tom 40**

Jefferson's Reserve  
Jefferson's Small Batch  
Jefferson's Old Rum Cask Finish

**SCOTCH**

**Uisce Beatha 27**

Balvenie 12yr Double Wood (Speyside)  
Glenmorangie 10yr (Highlands)  
Laphroaig 10yr (Islay)

**The Walker Triplets 40**

Johnnie Walker Red  
Johnnie Walker Black  
Johnnie Walker Blue

**IRISH WHISKEY**

**Storeen 25**

Power's John's Lane 12yr  
Redbreast 12yr  
Tullamore Dew 12yr

**RUM**

**Bearded Trees 21**

Barbancourt 8yr (Haiti)  
Plantation 8yr (Panama)  
Foursquare 8yr (Barbados)

**TEQUILA**

**Chaparrita 14**

El Mayor Blanco  
Cazadores Anejo  
Espolon Reposado