







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 served with House-made crostinis and spicy pork rinds

Seared Tuna

13.95

Sushi grade tuna encrusted with sesame seeds and seared rare served with soy-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

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.

SOUP & SALADS..

French Onion Soup

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, egg wedges, smoked bacon crumbles, and croutons

Wedge Salad

8.95

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

Caesar Salad

8.95

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

Shrimp Po'Boy

Crispy fried Gulf shrimp with remoulade, lettuce, and tomato on toasted Leidenheimer French bread

Reuben

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



· · · STEAKS & CHOPS ·

All entrées are served with a salad and a side

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

43.95 Filet 8-ounce Butcher cut, aged and grilled over pecan

27.95 Sirloin 10-ounce Butcher cut, aged and grilled over pecan

Frenched Pork Chop 26.95

Double bone thick cut pork chop, brown sugar and Bourbon brined, 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

FISH & SEAFOOD · · ·

All entrées served with a salad

Redfish 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 Shrimp 22.95 Six 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







McClain DESSERTS



MADE IN HOUSE

9.00 EACH

Pecan Pie Brownie A' La Mode

Rich chocolate brownie /
Traditional pecan pie layer /
Vanilla bean ice cream / Graham
crumble / Caramel drizzle

MaMaw's Carrot Cake

Traditional with raisins and pecans

New York Cheesecake

Fresh Berries

White Chocolate Bread Pudding

Spiced Rum Sauce

Vanilla Créme Brulée

Traditional Custard /
Madagascar Vanilla Beans/
Fresh Berries