

LIGHTER FARE

Jumbo Mac's Salad	7.95
Larger version of Mac's house salad add Chicken 3.00 Salmon 4.00	
Grilled Chicken Salad	10.95
Chargrilled, cajun spiced or blackened chicken breast on greens with garden veggies topped with pecans, mandarin oranges, and honey mustard dressing	
Caesar Salad Chicken 10.95 Salmon 11.95 Tuna 11.95	
Traditional Caesar salad topped with choice of dijon chicken, salmon, or tuna ; chargrilled, cajun or blackened	
Steak Salad*	11.95
Chargrilled sliced steak on a bed of mixed greens, mandarin oranges, onions, chopped walnuts & gorgonzola cheese with citrus walnut vinaigrette dressing	
Seafood Salad	10.95
Mixed greens topped with cajun shrimp, chilled poached salmon, tuna salad, chopped eggs and veggies, served with dijon vinaigrette	
Chicken Sandwich	8.95
Breast of chicken served chargrilled, cajun spiced, or blackened, topped with bacon and swiss cheese	
The Mac's Burger*	8.95
8 oz certified Angus beef , cheese, bacon, sautéed mushrooms, onions, mild peppers toppings available on request	
Served with coleslaw, lettuce, tomato, pickle and fries. Substitute cup of soup or house salad for 2.25; cup of gumbo for 2.95	

BEERS

Draft

Guinness Stout	4.95
Samuel Adams Boston Lager	4.95
Sierra Nevada Pale Ale	4.95
Stella Artois	4.95
Bell's Oberon	4.95

Domestic

Miller Genuine Draft	3.95
Miller Light	3.95
Budweiser	3.95
Bud Light	3.95
Killians' Red	4.50
Samuel Adams	4.50

Low Carb / Non-Alcohol

Michelob Ultra	3.95
Labatt Select	3.95
Labatt Nordic	3.95

Malt Beverages

Mike's Hard Lemonade	3.95
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Imported

Amstel light	3.95
Labatt Blue Light	3.95
Labatt Blue	3.95
Molson Canadian	3.95
Corona	4.50
Heineken	4.50
Newcastle Brown	4.50

BEVERAGES

Sparkling Water (500 ml)	3.95
Coffee: regular and decaf	1.95
Hot Tea: regular, decaf & herbal	1.95
Hot Chocolate	2.50
Iced tea	1.95
Lemonade	1.95
Soft Drinks: coke, diet coke, sprite, diet sprite, & ginger ale	1.95
IBC Root beer	2.50
Juice: orange, cranberry, grapefruit, pineapple & tomato	1.95
Milk: whole, 2 % , chocolate	1.95

*The above items are served raw or cooked to order. Consuming raw or under cooked meats or shellfish may increase risk of food-borne illness, especially if you have a medical condition.



acadian seafood shack



OUR SPECIALS THIS WEEK (Oct 1 - Oct 7)

OYSTER SELECTION (half dozen)*

Imperial Eagle (British Columbia)	8.95
Sailor Girls (Chesapeake Bay)	7.95
Malpeques (Prince Edward Island)	8.95
Combination (2 of each)	8.50

APPETIZERS

Tempura Ahi Tuna	9.95
Ahi tuna, deep fried with tempura batter, served with ginger soy, wasabi and sweet and sour sauces	

ENTREES

Lobster Seafood Platter	28.95
Broiled lobster tail, crabcake, and fried shrimp served with choice of side	
Michigan Swordfish	23.95
Chargrilled Atlantic swordfish, topped with wild mushrooms, Michigan dried cherries, and fresh basil, served with mashed potatoes and Michigan acorn squash	
Shrimp Galliano	18.95
Jumbo shrimp, sauteed and deglazed with Galliano, topped with roasted sweet red peppers, and served with choice of side	
Shrimp and Chicken Linguini	18.95
Shrimp and sauteed chicken, tossed in a sundried tomato pesto, served with garlic toast	

FRESH CATCH

Served with coleslaw and choice of side

Chargrilled Atlantic Swordfish*	22.95
Served with roasted red pepper pureé	
Chargrilled Atlantic Salmon*	18.95
Served with béarnaise sauce	
Deep Fried Lake Perch	20.95
Served with tartar sauce	
Chargrilled Mahi-Mahi	19.95
Served with honey pineapple salsa	
Broiled Canadian Whitefish	17.95
Served with tartar sauce	
Deep Fried Cornmeal Crusted Catfish	15.95
Served with red pepper tartar sauce	
Broiled Sea Scallops	23.95
Served in sherry butter	
Sautéed Rainbow Trout	21.95
Served with parsley butter	
Broiled Georges Bank Scrod	19.95
Served with tartar sauce	
Chargrilled Yellowfin Tuna*	24.95
Served with rice and wasabi / ginger sauce	
Broiled Great Lakes Trout	15.95
Served with apricot butter	

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STARTERS

Jumbo Shrimp Cocktail 5 peeled and deveined jumbo cocktail shrimp with cocktail sauce	9.95
Mac's Cajun Shrimp (1/2 lb.) Steamed and chilled in the shell tossed with cajun spice, served with red pepper tartar sauce	8.95
Steamed P.E.I. Mussels Traditional or white wine and garlic butter	8.50
Deep Fried Calamari Traditional or cajun spiced	8.50
Fresh New England Clam Strips Traditional or cajun spiced	7.95
Oysters Rockefeller Baked with spinach & parmesan cheese	9.95
Jambalaya Style Mussels Steamed in a jambalaya sauce with andouille sausage	9.50
Cajun Fried Alligator Deep fried with cajun spices served with jalapeño mayo	8.50
Maryland Lump Crab Cake Sautéed and served with mustard sauce	10.95
Buffalo Shrimp Rock shrimp tossed in a chipotle BBQ, with gorgonzola sour cream dipping sauce	8.95
Fried Artichoke Hearts Deep fried with herb bread crumbs, served with ranch dressing	7.95
Ahi Seared Tuna* Seared and sliced thin with sesame seed, served on seaweed salad with wasabi and ginger soy sauce	9.95
Crab Spring Rolls Served with sweet and sour dipping sauce	9.95

SOUPS / SALADS

Choice of ranch, dijon vinaigrette, honey mustard, citrus walnut vinaigrette, Caesar and low-fat raspberry vinaigrette

Mac's House Salad Mixed greens with red onions, tomato, gorgonzola and dried Michigan cherries	3.95
Side Caesar Traditional Caesar salad tossed with anchovies, croutons and parmesan cheese	4.95
Seafood Gumbo Seafood mix in a cajun gumbo broth	3.95 cup 4.95 bowl
Soup of the Day Made from scratch, ask your server	3.50 cup 4.50 bowl
Gumbo Ya Ya A traditional cajun stew: chicken and andouille sausage, thick dark roux, over white rice	5.95

CAJUN SPECIALTIES

Shrimp & Crawfish Etouffee A cajun favorite served over white rice	17.95
Cajun Spiced Pecan Whitefish Pecan and cajun spiced crusted whitefish sautéed, served with potato pancakes	18.50
Smothered Catfish Smothered in Mac's spicy dark roux, with peppers and onion over white rice	17.50
Mac's Jambalaya Classic cajun specialty with andouille sausage, chicken and shrimp, tossed with okra in a spicy tomato sauce. Served with white rice or red pepper fettuccine	18.95

PASTA CREATIONS

Butternut Squash Ravioli Served in a sage cream sauce, topped with roasted walnuts, served with garlic toast	17.95
Lobster & Rock Shrimp Fettuccine Lobster, shrimp, and asparagus tossed in a white cream sauce, served with garlic toast	19.50
Chicken Artichoke Pasta Chicken, wild mushrooms, and artichoke hearts in a garlic cream sauce, served with garlic toast	17.95

CRAB & LOBSTER

Twin Tails Two broiled lobster tails, drawn butter, and choice of side	33.95
1 1/2 lb. Alaskan King Crab Legs Served with drawn butter, and choice of side	28.95
Maryland Lump Crab Cakes Sautéed and served with mustard sauce and rice pilaf	22.50
Combination Dinners Petite filet, seafood selection, and choice of side	
Filet* & Lobster Tail	32.95
Filet* & 1/2 lb. Crab Legs	29.95
Filet* & Jumbo Fried Shrimp	27.95

SEAFOOD

Sautéed Shrimp Scampi Sautéed with garlic butter served over rice pilaf	18.50
Sautéed Chicken & Shrimp Sautéed in garlic cream served with rice pilaf	18.50
Mac's Fish & Chips Beer battered Atlantic haddock with french fries	15.25
Sautéed Scallops Sautéed with wild mushrooms & provencal sauce with rice pilaf	23.95
Fried Jumbo Shrimp Traditional or cajun spiced, served with french fries	18.50
Salmon Cakes Sautéed and served on an egg dill sauce with rice pilaf	17.95
Fresh Fried Clam Strips Traditional or cajun spiced, served with french fries	17.95

BEEF, PORK & CHICKEN

8 oz. USDA Choice Filet of Beef* Chargrilled and served with redskin potatoes, sautéed mushrooms, mild peppers or onions on request	29.95
Filet of Beef Oscar* 8 oz. filet with asparagus, lobster meat, and béarnaise sauce	30.95
12 oz. USDA Choice New York Strip* Chargrilled and served with redskin potatoes, sautéed mushrooms, mild peppers or onions on request	27.95
Chargrilled Marinated Pork Loin* Marinated in teriyaki and brown sugar, served with a honey pineapple salsa and potato pancakes	17.95
Grilled Chicken Breast Dijon Served with bearnaise or BBQ sauce with rice pilaf	17.50
Michigan Chicken Sautéed chicken breast with wild mushrooms, basil and dried Michigan cherries	17.95

SIDES

Redskin potatoes	2.25
Rice pilaf	2.25
French fries	2.25
White rice	2.25
Creamed spinach	2.95
Potato pancakes	2.95
Vegetable of the day	2.95
Red beans & rice	2.95

Mac's house salad, seafood gumbo, or soup du jour may be substituted for cole slaw for 2.25

Vegetarian selections available upon request

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