

acadian seafood shack



BEERS

Draft	
Guinness Stout	4.95
Samuel Adams Boston Lager	4.95
Two Hearted Ale	4.95
Stella Artois	4.95
Bell's Oberon	4.95
Black N' Tan	4.95
Domestic	
Miller Genuine Draft	3.95
Miller Light	3.95
Budweiser	3.95
Bud Light	3.95
Low Carb	
Michelob Ultra	3.95
Non-Alcohol	
Labatt Nordic	4.50
Malt Beverages	
Mike's Hard Lemonade	3.95
Imported	
Labatt Blue Light	3.95
Labatt Blue	3.95
Heineken	4.50
Corona	4.50
Amstel Light	4.50

FEATURED HOUSE WINES

Chardonnay Banrock Station- Australia	6.00 gl
Pinot Grigio Placido - Napa, CA	6.00 gl
Merlot Banrock Station- Australia	6.00 gl
Cabernet Sauvignon Stone Cellars- Beringer , CA	6.00 gl

Ask server for a complete wine list

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	1.95
Milk: whole, 2 % , chocolate	1.95

SPECIAL EVENTS

Free Birthday Dinner

- * Receive your lunch or dinner entree FREE with the purchase of an entree of equal or greater value.
- * Offer valid only on the day of your birthday
- * All ages must have proper ID - birth certificate, drivers license, passport
- * Raincheck given if dining on your birthday with no ID

Happy Hour

- * Everyday from 4:00 - 6:30 pm
- * Reduced prices on appetizers and drinks

Tuesday - Wine Night

- * Bottled wine - HALF PRICE OFF with purchase of 2 or more entrees
- * Half-off discounts must have two (2) paid entrees to qualify
- * Reserve Selections are excluded from discount offer

Fiesta Friday

- * Reduced prices on Corona and margueritas all night, starting at 4:00 pm

Visit our website www.macsinonline.com

RAW BAR

Mac's Peel and Eat Shrimp Steamed and chilled in the shell traditional or with cajun spice, served with cocktail sauce or red pepper tartar	
1/2 lb. (approx 14)	10.95
1/3 lb. (approx 10)	7.95

Oysters on Half Shell (half dozen)*	
Oyster Special of Week	8.95
Blue Point (Long Island)	9.95
Sailor Girls (Chesapeake Bay)	8.95
Combination (2 of each)	9.50

STARTERS

Steamed P.E.I. Mussels Steamed plain or with white wine and garlic butter	9.95
Deep Fried Calamari Traditional or cajun spiced, served with cocktail sauce	9.95
Crab Spring Rolls Served with sweet and sour dipping sauce	9.95
Oysters Rockefeller Baked with spinach & parmesan cheese	9.95
Fresh Fried Clam Strips Traditional or cajun spiced, served with tartar sauce	8.95
Jambalaya Steamed Mussels Steamed in a jambalaya sauce with andouille sausage	9.95

Maryland Lump Crab Cake Sautéed and served with mustard sauce	9.95
Buffalo Shrimp Rock shrimp tossed in chipotle BBQ, with gorgonzola sour cream dipping sauce	8.95
Cajun Fried Alligator Deep fried with cajun spice, served with jalapeño mayo	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 seeds, served on seaweed salad with wasabi and ginger soy sauce	9.95

SANDWICHES

Served with coleslaw, lettuce, tomato, pickle and fries. Substitute house salad for 2.50; cup of gumbo for 2.95

Chargrilled Chicken Sandwich Breast of chicken chargrilled, cajun spiced or blackened, topped with bacon and swiss cheese	8.95
Deep Fried Fish Sandwich Beer battered deep fried fish on a bun with tartar sauce	9.50
Grilled Turkey Rueben Turkey, 1000 island dressing, sauerkraut, swiss cheese on rye	8.95
Grilled Club Sandwich Traditional with turkey and bacon	8.95
With cajun spiced salmon, bacon and jalapeno mayonaise	9.95
With blackened tuna and bacon on burger bun	10.50

Grilled Tuna Melt Tuna salad topped with cheddar cheese, grilled on rye	8.50
Tuna Salad Sandwich Tuna salad on your choice of bread	7.95
The Mac's Burger* 8 oz certified Angus beef, cheese, bacon, sautéed mushrooms, onions, mild peppers toppings on request	8.95
Maryland Lump Crabcake Sandwich Crabmeat cake with jack cheese, sliced tomato, and mustard sauce on toasted English muffin	11.95
Lobster Roll Maine lobster salad on toasted baguette with french fries and coleslaw	11.95

FRESH CATCH

Served with coleslaw and choice of side

Chargrilled Atlantic Salmon* Available blackened upon request	12.95
Deep Fried Lake Perch	12.25
Chargrilled Swordfish	13.95
Sauteed Rainbow Trout	11.50
Deep Fried Cornmeal Crusted Catfish	9.95
Broiled Sea Scallops Broiled in sherry butter	13.50
Chargrilled Mahi-Mahi Available blackened upon request	13.95
Broiled Canadian Whitefish Available blackened upon request	10.95
Broiled Canadian Scrod Available blackened upon request	12.95
Chargrilled Atlantic Bluefish Available blackened upon request	9.95

Mac's house salad may be substituted for cole slaw for 2.50 or a cup of gumbo for 2.95

Vegetarian selections available upon request

ENTREES

Sautéed Shrimp Scampi Sautéed with garlic butter, served with rice pilaf	11.95
Sautéed Chicken & Shrimp Sautéed in garlic cream, served with rice pilaf	10.95
Mac's Fish & Chips Beer battered Atlantic haddock, served with french fries and tartar sauce	10.50
Fried Shrimp Traditional or cajun spiced, served with french fries and cocktail sauce	10.95
Salmon Cakes Sautéed and served with tarragon aioli, with rice pilaf	10.95
Sautéed Scallops Sautéed with wild mushrooms & tomato sauce, served with rice pilaf	13.50
Michigan Chicken Sautéed chicken breast with wild mushrooms, basil and dried Michigan cherries	10.95
Butternut Squash Ravioli Served in a sage cream sauce and topped with roasted walnuts	9.95
Chicken Artichoke Pasta Chicken, wild mushrooms and artichoke hearts in a garlic cream sauce	10.95
Fresh Fried Clam Strips Traditional or cajun spiced, served with french fries and tartar sauce	10.95

SOUPS

Seafood Gumbo Seafood mix in a tomato cajun broth	3.95 cup	5.25 bowl
Soup of the Day Please ask your server for today's selection		5.25
Gumbo Ya Ya A traditional cajun stew: chicken and andouille sausage, thick dark roux, over white rice		6.95

SALADS

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

Mac's House Salad Mixed greens with red onions, tomato, gorgonzola and dried Michigan cherries	3.95
Jumbo Mac's Salad Larger version of Mac's house salad add Chicken 4.00 Salmon* 4.50 Tuna 5.00	7.95
Grilled Chicken Salad Chargrilled, cajun spiced, or blackened chicken breast on greens with garden veggies topped with pecans, mandarin oranges, and citrus vinaigrette dressing	10.95
Caesar Salad Chicken 11.95 Salmon* 12.95 Tuna 13.50 Traditional Caesar salad topped with choice of dijon chicken, salmon or tuna, chargrilled, cajun spiced, or blackened (as side salad 5.95)	
Lobster Salad Maine lobster salad served on baby greens with fresh fruit garnish	12.95
Steak Salad* Chargrilled sliced steak on a bed of mixed greens, mandarin oranges, onions, chopped walnuts & gorgonzola cheese with citrus vinaigrette	12.50
Seafood Salad* Mixed greens topped with cajun shrimp, chilled poached salmon, tuna salad, chopped egg and veggies, served with dijon vinaigrette	11.95

CAJUN SPECIALTIES

Shrimp & Crawfish Etouffee A cajun favorite served over white rice	10.95
Chicken & Andouille Sausage Etouffee A spicier version of the traditional etouffee	10.95
Cajun Spiced Pecan Whitefish Pecan and cajun spiced crusted whitefish sautéed, served with rice pilaf	11.50
Smothered Catfish Smothered in Mac's spicy dark roux over white rice	10.95
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	11.95

SIDES

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

SAMPLERS

A "tapas" size portion of some of Mac's most popular entrees

Shrimp & Crawfish Etouffee	5.95
Chicken and Andouille Sausage Etouffee	5.95
Mac's Jambalaya	5.95
Smothered Cajun Sauce on Potato Pancakes	5.95

THIS WEEK'S SPECIALS (Aug 4 - 10)

STARTERS

Cheese Plate for Two Danish blue, Dutch smoked gouda, Tillamook cheddar, and French pyrenees with green peppercorns, served with fresh fruit and toast points	8.95
Curry Scallops Pan seared scallops, served with sweet corn and curry cream sauce	9.95

SANDWICH

Corned Beef Reuben Traditional reuban sandwich, with 1000 Island, sauerkraut, and swiss cheese, served with fries	8.95
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SUMMERTIME

Sangria Chilled mixture of red wine, brandy, and fresh fruit	4.95
Gazpacho Mac's homemade chilled Spanish soup, served with croutons and sour cream	5.95
Soft Shell Crabs Chesapeake Bay soft shell crabs, deep fried or sauteed, plain or cajun, served with jalapeno mayo	
Served as appetizer	9.95
Served as sandwich with fries	11.95
Served as entree with choice of side	13.95

ENTREES

Asian Swordfish Swordfish, glazed with teriyaki sauce, served with shrimp fried rice and honey pineapple sauce	12.95
Atlantic Salmon Atlantic salmon, served with roasted red pepper, basil and cucumber relish and choice of side	12.95
PASTA	
Chicken & Shrimp Linguini Sautéed chicken and shrimp with roasted red peppers, tossed in a basil pesto sauce over linguini	10.95

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