

Soups

Cream of Crab

cup or bowl

French Onion Soup

crock

Soup Du Jour

cup or bowl

Salads

Add to your Salad: (All Grilled)
Chicken or Salmon
(6) Shrimp or Ahi Tuna

MacGregor Tossed Salad

small or large

Classic Caesar Salad

➤ MacGregor's Cobb Salad

Mixed greens topped with Crisp Apple-wood Smoked Bacon, Cherry Tomatoes, Hard Boiled Eggs, sliced Avocado, Shoe peg corn & Crumbled Bleu Cheese served with Red Wine Vinaigrette

Savory Strawberry Salad

Crisp Romaine, Blue Cheese Crumbles, Strawberries, Red Grapes & Toasted Walnuts with Poppy Seed Dressing
small or large

Spinach Salad

With Sliced Egg, Sliced Mushroom, Apple Wood Smoked Bacon & Our Honey Mustard Dressing small or large

Appetizers

Crab Hush Puppies (6)

Lump Crab Meat & Scallions in a Sweet Corn Bread Batter Deep Fried, served with our Curried Honey Mustard Dipping Sauce

➤ **Ka-Pow** Shrimp

Gulf Shrimp fried til' Crispy & tossed with our Tangy Thai Remoulade Sauce

Hot Crab Dip

A Blend of Crab Meat, Creamy Imperial Sauce & Cheddar Cheese, Baked & Served with Baked Garlic Pita Wedges

Steamed Shrimp

Half Pound of Jumbo Shrimp with Shell Steamed to Order with Old Bay Seasoning

Crab Pretzel

Crab Dip Nestled on a Large Soft Pretzel Topped With Melted Jack & Cheddar Cheeses

Coconut Shrimp (8)

Large V-Cut Shrimp Breaded with Coconut Shavings, Deep-Fried Golden Brown & Served with a Duck Sauce

Angels on Horseback (6)

Golden Fried Oysters Wrapped in Bacon & Served with Horseradish Sauce

➤ **Roasted Tomato** Shrimp Cocktail

6 Gulf Shrimp gently nestled in a Fire Roasted Tomato, Avocado & cilantro Sauce.

Scallops Wrapped in Bacon (5)

Scallop Medallions Wrapped in Bacon & Tossed in our BBQ Sauce Served over Garlic Spinach & Marinated Tomatoes

Firecracker Calamari

Fresh Squid, Lightly Dusted & Fried, Tossed in Sesame & Soy Sauce with Fried Jalapeno & our Thai Dipping Sauce

Anniversary Single Crab Cake

Our Jumbo Lump Crab Cake, Broiled - Served on a Cracker

Dinner Menu



➤ New Menu Items

Atlantic Seafood Platter

Yellow Tail Flounder Fillet, Four Large Sea Scallops & Five Shrimp all Broiled with Chesapeake Spices in a Light Lemon Buerre Blanc - Served with Rice Pilaf & Vegetable Du Jour

Wasabi Ahi Tuna

Sushi Grade Tuna Steak, Seared & Topped with our Wasabi-Soy Butter Reduction Served with Rice & Asparagus

Flat Iron Steak [Certified Angus Beef]

8 oz. Choice Flat Iron Steak Char Grilled to your liking, Topped with a Chipotle Horseradish Compound Butter Served over Roasted Garlic Yukon Mashed Potatoes & Crispy Breaded Onion Rings

Anniversary Maryland Crab Cakes

Twin Crab Cakes Made with Jumbo Lump Crab Meat in our Award Winning Recipe, Broiled, served with Baked Potato & Vegetable Du Jour

➤ **Mediterranean Mahi Mahi**

Panko Crumb Crusted Fresh Mahi, topped with Tomatoes, Artichoke Hearts, Capers & Fresh Basil drizzled with a Balsamic Glaze served over Roasted Garlic Yukon Mashed Potatoes & sautéed Garlic Spinach

➤ **Chicken Baltimore**

Boneless Chicken Breast dusted with seasoned flour and Pan Fried, topped with Colossal Lump Crab Imperial & broiled 'til Golden brown, served with Baked Potato & Vegetable Du Jour

- "Harbor of Mercy" Rockfish -

MacGregor's Award Winning Recipe, Dijon Herb Bread Encrusted Rockfish Fillet with Roasted Garlic Yukon Mashed Potatoes, Asparagus, Sweet Corn, Marinated Tomatoes & Cracked Mustard, Buerre Blanc

Susquehanna Fettuccine

Jumbo Sea Scallops, Gulf Shrimp & Jumbo Lump Crab Sautéed in Butter & tossed with a Roasted Red Pepper Coulis - Served Over Fettuccine

➤ **Filet Mignon**

8oz. Center Cut Grilled Choice Filet Mignon wrapped with Bacon & topped with Maitre D' hotel butter cooked to your liking & nestled on Roasted Garlic Yukon Mashed Potatoes with Sautéed Asparagus

➤ **Santé Fe Chicken & Rib Platter**

Slow cooked Baby Back Ribs Grilled & basted with our house BBQ Sauce paired with our Grilled boneless Chicken Breast, topped with BBQ, Bacon & Cheddar Cheese- Served with Vegetable du Jour & Roasted Garlic Yukon Mashed Potatoes

➤ **Chicken Tortellini**

Julienne Chicken Breast sautéed with Fresh Basil, Roma Tomatoes, Minced Garlic & Romano Cheese Stuffed Tortellini Pasta gently tossed with a Delicious Pink Tomato Cream Sauce

Stuffed Flounder

Flounder Fillets Stuffed with our Crab Cake, Baked & Topped with a Fluffy Imperial Sauce - Served with a Baked Potato & Vegetable Du Jour

Blackened Chicken Penne

Sliced, Lightly Blackened Chicken Breast Tossed with Penne Pasta, Chopped Tomatoes, Fresh Scallions, Pine Nuts & Our Parmesan-Butter Sauce

Seafood Imperial

Gulf Shrimp, Fresh Sea Scallops, Jumbo Lump Crab Meat Topped with our Imperial Sauce & Baked till Golden Brown, Served with Baked Potato & Vegetable Du Jour



MacGregor's
Restaurant, Tavern & Catering
331 Saint John Street
Havre de Grace, MD 21078
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Sides

Sautéed Mushrooms
Baked Potato
Beer Battered French Fries
Roasted Garlic Yukon Mashed Potatoes
Onion Rings
Vegetable Du Jour