



MacGregor's Restaurant

Dinner Menu

SOUPS

	cup	bowl
Cream of Crab A rich combination of cream, crab meat & butter blended with our secret stock & finished with sherry	5.99	8.99
Maryland Crab our award winning hearty recipe with chunky pieces of tomato, potatoes, vegetables & crab meat	5.99	8.99
Soup Du Jour priced daily		

SALADS

	sm	lg
Add to your Salad: (4oz) ahi tuna steak 7.99 - (4oz) salmon 9.99 (6oz) steak 11.99 - chicken breast 4.99 our famous crab cake (4oz) 12.99		
MacGregor's House Salad mixed greens, cherry tomatoes, cucumbers & croutons	5.59	8.59
Caesar Salad romaine, fresh parmesan, seasoned croutons & black pepper tossed in our classic caesar dressing	5.99	8.99
Savory Strawberry Salad crisp romaine lettuce, bleu cheese crumbles, strawberries, red grapes, toasted walnuts & our famous house recipe poppy seed dressing	8.99	11.99
Dressings: ranch, blue cheese, 1000 island, poppyseed, honey mustard, oil and vinegar, balsamic vinaigrette or raspberry vinaigrette		

STARTERS

Maryland Crab Dip 12.99 crab meat, creamy imperial sauce & cheddar cheese blended with our secret spices - baked & served warm with pita wedges - extra pita wedges 1.00
Coconut Shrimp 10.99 (6) large v-cut shrimp rolled in coconut shavings & lightly fried to a golden brown - paired with a tangy marmalade sauce
Shrimp & Grits Hush Puppies 10.99 Chef Yale's new orleans style grits, candied bacon, mixed cheddar cheeses & gulf shrimp dipped into a cornmeal batter & fried to perfection - served with our tangy tomato jam & chipotle aioli
^{RAW} Tuna Tartare 11.99 fresh marinated ahi tuna served on fried egg roll skins - topped with asian slaw, pickled ginger & cucumber wasabi sauce
Rhode Island Style Calamari 11.99 fresh squid lightly dusted with seasoned flour, fried perfectly & topped with jalapeno peppers - served with a thai chili dipping sauce
Steamed Shrimp 12.99 (1/2lb) shrimp with onions steamed to perfection - served with cocktail sauce & lemon

SIDES

crab imperial 9.99 - crab cake 12.99 - sauteed mushrooms 2.99 onion rings 5.99 - fingerling potatoes 1.99 - sauteed corn 2.29 french fries 2.99 - asparagus 2.29 - veg du jour 2.29

ENTREES

Maryland Crab Cakes 26.99 twin crab cakes made with jumbo lump crab meat in our award winning recipe, broiled - served with fingerling potatoes & vegetable du jour
Chicken Baltimore 23.99 boneless chicken breast dusted with seasoned flour, pan fried, topped with lump crab imperial & broiled 'til golden brown - served with fingerling potatoes & creamed brussels sprouts
Grilled Steak Bearnaise 29.99 12 oz tender 'Cut of the Day' grilled to your liking, topped with our bearnaise compound - served with garlic parmesan fingerling potatoes & creamed brussels sprouts - add crab imperial & make it an oscar 8.99
Ahi Tuna Udon 24.99 lightly marinated ahi tuna crusted in black and white sesame seeds, prepared to your liking, set on a bed of sauteed kimchi, green onions, & mushrooms - finished with Udon Noodles
☛ "Harbor of Mercy" 22.99 MacGregor's award winning recipe, dijon herb bread encrusted sea bass fillet with roasted garlic yukon mashed potatoes, asparagus, sweet corn, marinated tomatoes & cracked mustard lemon beurre blanc
Braised Pork Liyempo, Shrimp and Grits 24.99 tender pork belly with a sweet maple brown sugar glaze, paired with (3) gulf shrimp & placed on a bed of chipotle cheesy grits - served with creamed brussels sprouts
Stuffed Flounder 19.99 flounder fillets stuffed with our crab imperial, baked & topped with a fluffy imperial sauce - served with fingerling potatoes & vegetable du jour
Salmon Florentine 24.99 8 oz atlantic salmon fillet grilled, topped with bleu cheese, bacon & spinach - served over mashed potatoes & paired with asparagus
Mac's Pasta Bowl 17.99 choice of alfredo, scampi or rose sauce with tomatoes & spinach over linguini noodles Add shrimp 5.99 crab 8.99 chicken 4.99

RAW OYSTER BAR

(6) served with Cocktail Sauce & Lemon

Traditional 11.99
Pineapple Salsa 12.99 topped with our house made pineapple salsa
Bloody Mary 12.99 topped with our Zing Zang bloody mary mix

PRINCE EDWARD ISLAND MUSSELS

Served with garlic bread

Black & Bleu Moon 12.99 blue moon beer, garlic, shallots, bleu cheese & bacon
White Wine & Butter 11.99 steamed in white wine, garlic & shallots

\$2.50 charge for split plates.

Public WiFi Access Password: Macs_Wireless

Consumer Advisory: raw or undercooked meat, poultry, fish or eggs may increase risk of foodborne illness

MACGREGOR'S DAILY SPECIALS



MARTINI MONDAY

1/2 off Appetizers & \$6 Martinis
- 4pm to Close -

STEAK & CRAFTS TUESDAY

\$20 Chef selected hand cut Steak
with Mashed Potatoes & a Vegetable
with Select Half Priced Craft Beers
- 4pm to Close -

WINE DOWN WEDNESDAY

1/2 Priced Bottles of Wine
& 3 Course Prix Fixe Menu
\$30 per person
- 4pm to Close -

BURGER & BREW THURSDAY

Build Your Own Burger \$5.99
(toppings extra) Add a Pint of one our
selected Drafts for \$1.50
- All Day! -

Mac's Happy Hours

**Monday - Thursday
4-7pm**

1/2 priced House Wine, Rail Liquor, Domestic
Bottles and Drafts
Excludes Premium Domestics
Available in Tavern & Deck Bar Only

**Friday 12-7pm
The 7 Happiest Hours of
the Week**

All of our amazing MacHappy Hour Drink
Specials plus a
Free Buffet 4-7pm

SUNDAY BRUNCH

**Champagne Brunch
10-2pm**

Featuring a Special Brunch Menu,
Complementary Fresh Fruit, Muffins
& Champagne

**Featuring our Very Own
Bloody Mary Bar**

Build Your Own!
Choose from various types of
Vodkas, Savory Rims & Delicious
Garnishes

A Little Bit About Us.....

MacGregor's location was originally a grain mill in the 1860's named the Edgewater Roller Mill, and in 1924 The Havre de Grace Banking and Trust Company was built over the mill foundation. MacGregor's opened for business in July of 1987 and we have been grateful to serve our patrons since. We pay homage to the buildings history by keeping some elements of the previous buildings such as the Havre de Grace Banking and Trust Company old exterior on display in Dining Room and the bank's Vault in our Tavern area. Several renovations have been made since our opening in 1987 such as the outside Deck and Pearl Bar, the second story Banquet Room, and many interior updates. Enjoy the view of the beautiful Susquehanna River while dining in our two tiered, all glass Dining Room or outside Deck, and after your meal take a stroll in beautiful downtown Historic Havre de Grace. Thank you for spending your time with us, the Best by the Bay!