

# Starters

FLUTES

<b>The Russian Flute</b> A fresh Wellfleet oyster, Russian vodka, sour cream, black tobiko	12
<b>The Ruby Flute</b> A fresh Wellfleet oyster, Deep Eddy Ruby Red vodka, citrus fruit	12
<b>The Peppered Flute</b> A fresh Wellfleet oyster, pepper vodka, bell peppers	12
<b>The Crow's Flute</b> A fresh Wellfleet oyster, 100% agave tequila, cocktail sauce	12

RAW BAR

<b>Wellfleet Oysters</b> Served with our house made cocktail sauce and mignonette	Six 13   Dozen 24
<b>Wellfleet Littlenecks</b>	Six 8   Dozen 16
<b>Wild Mexican Shrimp Cocktail</b>	Six 14   Dozen 27
<b>Russian Oyster</b> Raw oyster on the half shell, Russian vodka, sour cream, black tobiko	5

APPETIZERS

<b>Hamachi Aguachile Negro*</b> Pico de gallo, avocado, watermelon radish, cilantro oil	14
<b>Beet Poke*</b> Braised beets, avocado, onion, seaweed, shoyu dressing, sushi rice	12
<b>Tuna Tostadas</b> Pickled jalapeño, avocado poblano pepper sauce, cilantro	13
<b>Oysters Rockefeller*</b> (4) Cream, spinach, Parmesan, Pernod	14
<b>Local Sautéed Mussels or Littlenecks*</b> Shallots, garlic, fine herbs, white wine, lemon	14
<b>Steamer Clams*</b> 1.5 lbs, drawn butter, broth	17
<b>Shrimp &amp; Scallop Dumplings</b> Scallion, cilantro, radish, dashi broth	12
<b>Pork Empanada</b> Salsa tatemada, queso fresco, pickled onion, cilantro	12
<b>Pomegranate BBQ Wings</b> Fried chicken wings, blue cheese dressing	12
<b>Kung Pao Cauliflower</b> Deep fried cauliflower, scallions, macadamia nut	10
<i>Substitute fried tofu</i>	-
<b>Shishito Peppers</b> Fried with Tajín Clásico seasoning	7

SOUPS

<b>Mac's Clam Chowder*</b> Local sea clams, potatoes, leek, onion, thyme	cup 6   bowl 8
<b>Miso Soup*</b> Scallion, tofu, wakame, enoki mushroom	bowl   5
<b>Bermuda Fish Chowder*</b> Sherry pepper sauce, Gosling's dark rum	cup 6   bowl 8

SALADS

<b>House Salad*</b> Mixed greens, tomato, cucumber, red onion, white balsamic vinaigrette	7
<b>Caesar</b> Romaine, white anchovies, Parmesan, garlic croutons	11
<b>Roasted Beet*</b> Baby kale, goat cheese, pickled onion, pear, candied walnuts, blueberry vinaigrette	12
<b>Baby Bibb*</b> Bibb lettuce, onion, pickled cranberries, apple, macadamia nuts, apple cider vinaigrette	12
<b>Add to any salad:</b>	
Grilled chicken (7 oz)	7
Scottish salmon (7 oz)	12
Lobster salad (4 oz)	16
Grilled shrimp (4)	13

LOCATIONS

OPEN YEAR ROUND

**Mac's Chatham Fish & Lobster**  
 1291 Main St. at The Cornfield Marketplace  
 508-945-1173

**Mac's Fish House Provincetown**  
 Restaurant & Seafood Market  
 85 Shank Painter Rd. | 508-487-6227

**Mac's Market & Kitchen Eastham**  
 4680 State Highway Rte. 6 in Eastham  
 508-255-6900



**Mac's Shack**

OPEN MAY - OCTOBER

**Mac's On the Pier**  
 Restaurant & Seafood Market  
 Ice Cream Counter  
 265 Commercial St. in Wellfleet

508-349-9611 (Takeout)  
 508-349-0404 (Market)

Located on the Town Pier at Wellfleet Harbor  
[macsseafood.com](http://macsseafood.com)

ASTERISK (\*) INDICATES ITEM CAN BE PREPARED GLUTEN FREE. PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGY.

Menu item substitutions are kindly declined. Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked foods of animal origin, such as meats, eggs, or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions.

# Dinner

ENTREES

<b>Pan Roasted Halibut*</b>	Lobster mashed potatoes, lobster saffron broth	32
<b>Prosciutto Roasted Cod</b>	Almond mole, quinoa, chayote-jicama slaw, crispy pepitas	25
<b>Seared Scallops*</b>	Black rice, coconut curry sauce, miso-ginger bok choy, togarashi nuts	28
<b>Seared Salmon</b>	White bean ragu, blistered cherry tomatoes, tomato nage, sun dried tomato crust	26
<b>Grilled Swordfish*</b>	Patatas bravas, roasted shishito romesco, guajillo jus	26
<b>Fish Tacos</b>	Fried or broiled, spicy slaw, chipotle aioli, pico de gallo, guacamole, corn tortillas	20
	<i>Substitute tofu</i>	-
<b>Steak Frites</b>	10 oz New York strip steak, Parmesan frites, chimichurri	28
<b>Braised Short Rib*</b>	Creamy polenta, pickled onion, roasted carrots, salsa verde	26
<b>Vegetable Enchiladas*</b>	Black beans, zucchini, yellow squash, bell peppers, onion, queso fresco, poblano salsa	19
<b>Lobster Gnocchi</b>	House made squid ink gnocchi, fresh lobster meat, spring peas, pea tendril salad, pea purée	29

LOBSTER

<b>Boiled Lobster*</b>	Corn, drawn butter and choice of garlic mashed potatoes or side salad	
	1.5 lb. lobster	35
	2 lb. lobster	40
	<i>Add steamer clams*</i>	9
	<i>Add mussels*</i>	6

FRIED

<b>Fish &amp; Chips</b>	Lightly battered cod	21
<b>Jumbo Shrimp (5)</b>		25
<b>Wellfleet Oysters (11)</b>		26
<b>Whole Belly Clams</b>	<i>seasonal</i>	MP
	<i>Fried Classics served with fries, coleslaw and tartar sauce</i>	

BROILED

<b>Cod*</b>		23
<b>Native Scallops*</b>		26
<b>Scottish Salmon*</b>		25
<b>East Coast Swordfish*</b>		26
	<i>Broiled Classics served with seasonal vegetable and choice of garlic mashed potatoes or side salad</i>	

SANDWICHES

<b>Fried Fish Sandwich</b>	Tartar sauce, coleslaw, fried cherry peppers	13
<b>Swordfish Sandwich</b>	Grilled swordfish al pastor, roasted pineapple, avocado salsa	17
<b>Fresh Lobster Roll</b>	Hot or cold - 4 oz lobster meat, celery, mayo	21
<b>Shack Burger</b>	8 oz burger, cheddar, lettuce, tomato, onion	14
<b>Impossible Burger</b>	Plant-based vegan burger, lettuce, tomato, onion	13
<b>Veggie Burger</b>	House made with heirloom grains, lettuce, tomato, onion	13
<b>Grilled Chicken Sandwich</b>	Grilled chicken, lettuce, tomato, onion, Sriracha aioli	12
	<i>Sandwiches and burgers served with fries and house made pickles</i>	
	<i>Add bacon</i>	\$2
	<i>Add caramelized onion</i>	\$1.50
	<i>Substitute gluten-free bun</i>	\$2

SIDES

<b>Bucket o' Fries</b>		6
<b>Garlic Fries</b>		7
<b>Truffle Fries</b>		13
<b>Fresh Hand Cut Onion Rings</b>		7
<b>Lobster Mashed Potatoes*</b>		14
<b>Vegetable of the Day*</b>		5
<b>Sautéed Spinach*</b>		6

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# Sushi

SPECIALTIES

<b>Hawaiian Poke Salad*</b>	Tuna or salmon, avocado, red onion, seaweed salad, shoyu dressing, rice	17
<b>Big Mac*</b>	Spicy tuna, avocado, apple, topped with tuna over a petite tuna poke salad	25
<b>Baked Hand Grenades (3)</b>	Rice, shrimp, scallop, dynamite sauce <i>Please allow extra time when ordering this item</i>	13
<b>Spicy Tuna Mango Martini</b>	Served with crispy tortilla chips	17
<b>Mac's Tartare*</b>	Choice of tuna or salmon with avocado, red onion, shoyu dressing	14
<b>Yellowtail Collar</b>	Char-broiled, unagi sauce, scallion <i>Please allow extra time when ordering this item</i>	15
<b>Jalapeño Yellowtail Sashimi (6)</b>	Hamachi, jalapeño, cilantro, ponzu, sesame	18
<b>Halibut "Tiradito"*</b>	(6) Yuzu, lime, cilantro, sriracha, pink sea salt	18

COMBOS

<b>Sashimi Combo Appetizer*</b>	(6) Tuna, yellowtail, salmon, 2 pc. each	17
<b>Sashimi Dinner*</b>	Chef's choice, 21 pc., sushi rice	42
<b>Chirashi Bowl*</b>	Chef's choice assorted sashimi, seaweed salad, sushi rice, 9 pc.	25
<b>Deluxe Sushi Combo*</b>	10 pc. chef's choice nigiri, California roll	32

CLASSIC ROLLS

<b>Big Kahuna (10)</b>	Salmon, cucumber, cream cheese, scallion, sweet soy, tempura flash fried	15
<b>Stop Light* (8)</b>	Tuna, avocado, mango, yellowtail, green onion, sriracha dot	21
<b>High Roller (8)</b>	California roll, seared salmon, sweet soy, macadamia nuts	15
<b>Gon Jah Mon*(8)</b>	Tuna, avocado, mango, cream cheese, black tobiko	14
<b>Wave Roll (5)</b>	Spicy tuna, shrimp tempura, avocado, cucumber, soy paper	15
<b>Kamikaze (8)</b>	BBQ eel, avocado, cucumber, spicy tuna	16
<i>Brown rice or soy paper substitute</i>		<i>per roll 1</i>

MAKI ROLLS

<b>Tuna* (6) 10</b>	<b>Salmon* (6) 8</b>	<b>Avocado* (6) 5</b>	<b>Cucumber* (6) 5</b>	<b>Yellowtail Scallion* (6) 8.50</b>
<b>California* (8)</b>	Rock crab meat, avocado, cucumber, smelt roe			10
<b>Caterpillar (8)</b>	Eel roll, avocado, smelt roe, eel sauce			16
<b>Crabby Crunch (8)</b>	California roll, tempura flakes, sweet soy sauce, sriracha drop			12
<b>Dragon (8)</b>	California roll, eel, smelt roe, eel sauce			15
<b>New York, NY (8)</b>	Spicy snow crab, granny smith apple, crunchies, sweet soy sauce			11
<b>Philly* (8)</b>	Smoked salmon, cream cheese, avocado			11
<b>Rainbow* (8)</b>	California roll, tuna, yellowtail, salmon, whitefish			16
<b>Salmon Skin* (5)</b>	Burdock, bonito flakes, cucumber			7
<b>Shrimp Tempura (5)</b>	Cucumber, avocado, daikon sprouts			11
<b>Spicy Tuna* (8)</b>	Cucumber, wasabi roe			11
<b>Spider (5)</b>	Soft shell crab, cucumber, avocado, sprouts, smelt roe			14
<b>Thai Veggie* (5)</b>	Inari tofu, takuan, kampyo, yamagobo, avocado, cucumber, sweet chili sauce			10
<b>Unagi (5)</b>	Eel, cucumber, avocado, daikon, sprouts, eel sauce			10
<i>Brown rice or soy paper substitute</i>				<i>per roll 1</i>

SASHIMI

	NIGIRI 2 pc	SASHIMI 3 pc
<b>Tuna* Maguro/Ahi</b>	9	12
<b>Fatty Tuna* Toro (seasonal)</b>	MP	MP
<b>White Tuna* Albacore</b>	7	10
<b>Yellowtail* Hamachi</b>	8	11
<b>Scallop* Hotate</b>	8	11
<b>Spicy Scallop* Kaibashira</b>	8	11
<b>Salmon* Shake</b>	8	11
<b>Smoked Salmon*</b>	7.50	10.50
<b>Salmon Roe* Ikura</b>	8	11
<b>Octopus* Tako</b>	6.50	9.50
<b>White Fish* Shiromi</b>	8	11
<b>Mackerel* Saba</b>	6.50	9.50
<b>Shrimp* Ebi</b>	5	8
<b>Freshwater Eel Unagi</b>	7.50	-
<b>Sweet Egg Omelet* Tamago</b>	5	-
<b>Flying Fish Roe* Tobiko</b>	6	-
<b>Quail Eggs* Uzura</b>	3	-
<b>Monkfish Liver Pate* Ankimo</b>	8	-

NIGIRI

## HAND ROLLS

<b>Spicy Tuna*</b>	9
<b>Spicy Scallop*</b>	11
<b>Salmon &amp; Avocado*</b>	8
<b>Cucumber &amp; Avocado*</b>	6

## SUSHI SIDES

<b>Edamame*</b>	5
<b>Seaweed Salad*</b>	8
<b>Miso Soup*</b>	5
<b>Brown Rice*</b>	4
<b>Sushi Rice*</b>	3
<b>Fresh Wasabi</b>	3

ASTERISK (\*) INDICATES GLUTEN FREE ITEM

**ALL SUSHI IS SERVED  
TRADITIONAL FAMILY  
STYLE**

COCKTAILS

<b>Blueberry Lemonade</b> Triple Eight Blueberry Vodka and Limonata	11
<b>Great White</b> Vodka, ginger-infused coconut rum, lime, served up	13
<b>Rhubarb Collins</b> Gin, Aperol, rhubarb simple syrup, lemon, club soda	14
<b>Gin Spin</b> Hendricks Gin, fresh cucumber, basil, lime	13
<b>Rye Smash</b> Redemption Rye, lemon, mint, simple syrup	12
<b>Citrus Sour</b> Vodka, elderflower liqueur, yuzu, lemon, orgeat	11
<b>Painkiller</b> Pusser's Rum, orange, pineapple, coconut and nutmeg <i>(add Blackstrap Rum Float for \$2 extra)</i>	12
<b>El Mescalito</b> Jalapeño and citrus infused tequila, mezcal, lime and a chili-lime salted rim	13
<b>Oaxaca Julep</b> Mezcal, agave nectar, lime juice, mint	12
<b>Orange Blossom</b> Prosecco, elderflower liqueur, orange bitters	11

**MOCKTAILS**

<b>Paka Lolo</b> Pomegranate, mint, lime, soda	6
<b>Rosemary Lemonade</b> Lemon, rosemary simple syrup, soda	6
<b>Ginger Coolade</b> Lemon, lime, orange, ginger simple syrup, soda	6

**SPARKLING, ROSÉ AND WHITE**

<b>Cava</b> Dibon, Brut Reserve, Méthode Traditionnelle <i>Catalonia, Spain NV (Organic)</i>	10
<b>Sparkling Brut</b> Chandon, California 'Library Dosage', <i>Yountville, CA NV</i>	12
<b>Sparkling Brut Rosé</b> Chandon, <i>Yountville, CA NV</i>	15
<b>Pinot Grigio</b> Terredirai, <i>Veneto, Italy</i>	10
<b>Sauvignon Blanc</b> Biscaye Baie, 'Mac's Seafood Selection', <i>Côtes de Gascogne, France</i>	10
<b>Unoaked Chardonnay</b> Donati Family Vineyard, Sorelle per Sempre 'Sisters Forever', <i>Central Coast, CA</i>	12
<b>Chardonnay</b> William Hill, <i>Napa Valley, CA</i>	11
<b>Rosé</b> Villa Viva, <i>Côtes de Thau, France</i>	10
<b>Rosé</b> Miraval, <i>Côtes de Provence, France</i>	13

**RED**

<b>Pinot Noir</b> Fog & Light, Vintner's Reserve, <i>Monterey, CA</i>	12
<b>Cabernet Sauvignon</b> Lyeth Estate, <i>North Coast, CA</i>	11
<b>Zinfandel</b> Cline Cellars, Ancient Vines, <i>Contra Costa County, CA</i>	10

**HALF BOTTLES (357ml)**

<b>Sparkling Brut</b> Roederer Estate, <i>Anderson Valley, CA NV</i>	24
<b>Pinot Grigio</b> Alois Lageder, <i>Trentino-Alto Adige, Italy 2016</i>	21
<b>Sauvignon Blanc</b> Honig, <i>Napa Valley, CA 2017</i>	18
<b>Chardonnay</b> Ramey Wine Cellars, <i>Russian River Valley, CA 2015</i>	36
<b>Pinot Noir</b> Patz & Hall, <i>Sonoma Coast, CA 2014</i>	40
<b>Cabernet Sauvignon</b> Faust, <i>Napa Valley, CA 2013</i>	42

WINE

SAKE

<b>Kiku Masamune</b> Hot Sake	8/150 mL	15/300 mL
<b>Ozeki Junmai</b> One Cup Sake - Full-bodied with a light and fruity finish		11/180 mL
<b>Tozai Snow Maiden</b> Junmai Nigori - Full-bodied and slightly acidic		12/300 mL
<b>Konteki Tears of Dawn</b> Junmai Daiginjo - Light, fragrant, fruity and subtle taste		24/300 mL
<b>Yamagata Honten Co Kaori</b> Junmai Ginjo - Floral and lily accents, summer berry nose		25/300 mL
<b>Rihaku Wandering Poet</b> Junmai Ginjo - Well rounded, fragrant, tropical fruit nose		25/300 mL

**BOTTLES AND CANS**

<b>Budweiser</b>   USA   5.0% ABV & <b>Bud Light</b>   4.2% ABV	4
<b>Coors Light</b>   USA   4.2% ABV	4
<b>Switchback Ale</b>   VT   5.0% ABV	7
<b>Mayflower Brewing Boomerang</b>   APA   MA   6.0% ABV	7
<b>Night Shift Ever Weisse</b>   16 oz Sour   MA   4.5% ABV	9
<b>Harpoon Rec. League</b>   Hazy PA   MA   3.8% ABV	5
<b>Omission</b>   Lager   Gluten Free   USA   4.6% ABV	6
<b>Corona</b>   Mexico   4.6% ABV	6
<b>Bohemia</b>   Golden Pilsner   Mexico   4.7% ABV	6
<b>Stella Artois</b>   Belgium   5.0% ABV	6
<b>Guinness</b>   Ireland   4.2% ABV	6
<b>Sapporo</b>   16 oz Lager   Japan   5.0%	7
<b>Clausthauer</b>   Non-alcoholic   Germany	4

**CIDER**

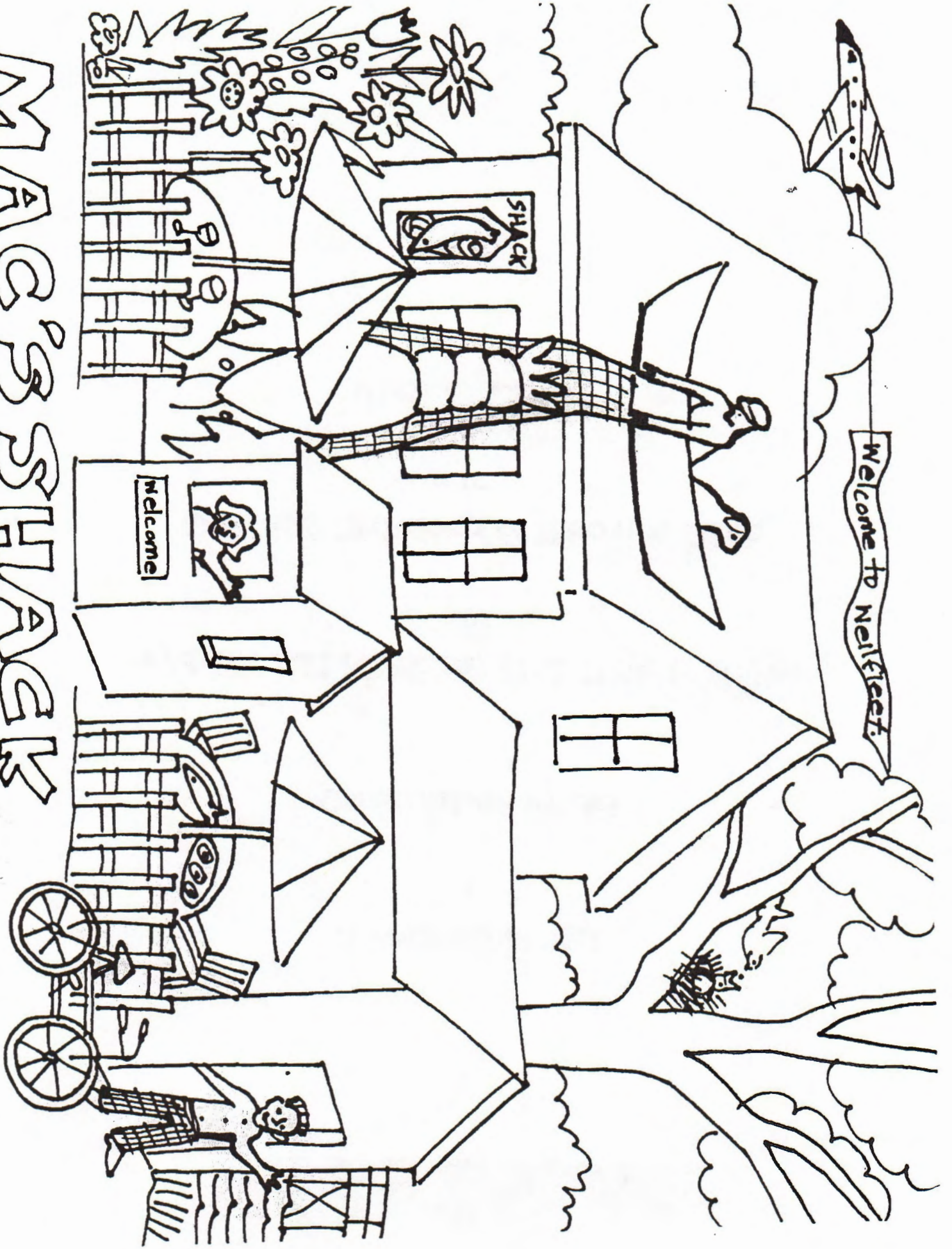
<b>Downeast Cider</b>   Boston, MA   5.1%	7
<b>Citizen Cider</b>   The Dirty Mayor   VT   5.2% ABV	7

**DRAFT**

<b>Nite Lite Lager</b>   Night Shift Brewing   MA   4.3% ABV	6
<b>Boom Sauce IPA</b>   Lord Hobo Brewing   MA   7.8% ABV	8
<b>New World IPA</b>   Mayflower Brewing   MA   6.0% ABV	7
<b>Whales Tale PA</b>   Cisco Brewers   MA   5.6% ABV	7
<b>Whirlpool APA</b>   Night Shift Brewing   MA   4.5% ABV	8
<b>White Shark Wheat</b>   Hog Island Beer Co.   MA   4.2% ABV	6
<b>Handline Kolsch</b>   Devil's Purse Brewing Co.   MA   5.0% ABV	6
<b>Porter</b>   Mayflower Brewing Co.   MA   5.5% ABV	8

BEER

# MAC'S SHACK



# **Kids Menu**

**Avocado Maki**

**5**

**Cucumber Maki**

**5**

**1/4 lb. All Natural Hot Dog & Fries**

**9**

**Grilled Chicken & Brown Rice**

**10**

**Fish & Chips**

**10**

# Lunch

RAW BAR

<b>Wellfleet Oysters</b> Served with our house made cocktail sauce and mignonette	Six 13   Dozen 24
<b>Wellfleet Littlenecks</b>	Six 8   Dozen 16
<b>Wild Mexican Shrimp Cocktail</b>	Six 14   Dozen 27
<b>Russian Oyster</b> Raw oyster on the half shell, Russian vodka, sour cream, black tobiko	5

APPETIZERS

<b>Beet Poke*</b> Braised beets, avocado, onion, seaweed, shoyu dressing, sushi rice	12
<b>Oysters Rockefeller*</b> (4) Cream, spinach, Parmesan, Pernod	14
<b>Local Sautéed Mussels or Littlenecks*</b> Shallots, garlic, fine herbs, white wine, lemon	14
<b>Steamer Clams*</b> 1.5 lbs, drawn butter, broth	17
<b>Shrimp &amp; Scallop Dumplings</b> Scallion, cilantro, radish, dashi broth	12
<b>Pork Empanada</b> Salsa tatemada, queso fresco, pickled onion, cilantro	12
<b>Pomegranate BBQ Wings</b> Fried chicken wings, blue cheese dressing	12
<b>Kung Pao Cauliflower</b> Deep fried cauliflower, scallions, macadamia nut	10
<i>Substitute fried tofu</i>	-
<b>Shishito Peppers</b> Fried with Tajín Clásico seasoning	7

SOUPS

<b>Mac's Clam Chowder*</b> Local sea clams, potatoes, leek, onion, thyme	cup 6   bowl 8
<b>Miso Soup*</b> Scallion, tofu, wakame, enoki mushroom	bowl   5
<b>Bermuda Fish Chowder*</b> Sherry pepper sauce, Gosling's dark rum	cup 6   bowl 8

SALADS

<b>House Salad*</b> Mixed greens, tomato, cucumber, red onion, white balsamic vinaigrette	7		
<b>Caesar</b> Romaine, white anchovies, Parmesan, garlic croutons	11		
<b>Roasted Beet*</b> Baby kale, goat cheese, pickled onion, pear, candied walnuts, blueberry vinaigrette	12		
<b>Add to any salad:</b>			
Grilled chicken (7 oz)	7	Grilled shrimp (4)	13
Scottish salmon (7 oz)	12	Lobster salad (4 oz)	16

ENTREES

<b>Lobster Enchiladas</b> Local lobster, red onion, pico de gallo, queso fresco, poblano salsa	21
<b>Fish Tacos</b> Fried or broiled, spicy slaw, chipotle aioli, pico de gallo, guacamole, corn tortillas	20
<i>Substitute tofu</i>	-
<b>Chilaquiles</b> Fried egg, salsa roja, fried tortillas, goat cheese, sour cream, red onion	15
<b>Quinoa Bowl*</b> 3 grilled shrimp, black beans, avocado, spicy pepitas, cherry tomatoes, onion, roasted salsa	16
<b>Fried Oyster Cobb Salad</b> Avocado, tomato, red onion, blue cheese, soft-boiled egg, bacon	15

SANDWICHES

<b>Fried Fish Sandwich</b> Tartar sauce, coleslaw, fried cherry peppers	13
<b>Swordfish Sandwich</b> Grilled swordfish al pastor, roasted pineapple, avocado salsa	17
<b>Fresh Lobster Roll</b> Hot or cold - 4 oz lobster meat, celery, mayo	21
<b>Shack Burger</b> 8 oz burger, cheddar, lettuce, tomato, onion	14
<b>Impossible Burger</b> Plant-based vegan burger, lettuce, tomato, onion	13
<b>Fried Egg Sandwich</b> Bacon, lettuce, tomato, basil pistou, cheddar	11
<b>Grilled Chicken Sandwich</b> Grilled chicken, lettuce, tomato, onion, Sriracha aioli	12
<i>Sandwiches and burgers served with fries and house made pickles</i>	
<i>Add bacon \$2   Add caramelized onion \$1.50   Substitute gluten-free bun \$2</i>	

FRIED

<b>Fish &amp; Chips</b> Lightly battered cod	20
<b>Jumbo Shrimp</b> (5)	25
<b>Whole Belly Clams</b>	MP
<b>Wellfleet Oysters</b> (11)	26
<i>Fried Classics served with fries, coleslaw and tartar sauce</i>	

LOBSTER

<b>Boiled Lobster*</b> Corn, french fries or salad, drawn butter			
1.5 lb. lobster	35	<i>Add steamer clams*</i>	9
2 lb. lobster	40	<i>Add mussels*</i>	6

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