
McKAY'S

FROM THE SEA

Small Platter 2 Persons \$550

6 oysters / 2 prawns / ½ lobster

Large Platter 4 Persons \$1,000

12 oysters / 4 prawns / full lobster

Chilled King Prawn Cocktail \$210

New England's Best Lobster \$500

1.5 lbs. whole maine lobster cooked and chilled

House-cured Salmon \$120

candied lemon / capers / pearl onion
cream cheese / toasted brioche

Langoustine Tartare \$245

chili pearls / green apple / lime zest
beetroot foam

OYSTERS

Our oysters are sourced fresh from pristine waters around the world. Varying in size, taste and texture, we encourage you to discuss with your server our ever changing selections.

Half / Full Dozen \$280 / \$540

CHAMPAGNE

Dom Perignon & 6 Oysters \$1,615

Dom Perignon & 12 Oysters \$1,820

So just who is this McKay's fellow? Donald McKay was an American ship builder who designed the first Clipper ship to sail the Tea Route from America to Hong Kong.

You can actually see this ship, as a portrait in The Clipper Dining Room.

McKAY'S

We have carefully sourced the best quality large format meat and seafood selections from around the globe that are perfect for sharing on any occasion. If you would like to enhance your experience with our various styles of seafood preparations and flavors, please speak to one of our friendly staff who will be more than happy to assist you.

APPETIZERS

McKay's House-cured Butcher Platter \$180

*Experience the McKay's Culinary team's new in-house
chacuterie program with the selections below -*

flank steak / duck breast prosciutto
pork, apricot & pistachio terrine
wine mustard / pickles

McKay's Steak Tartare \$260

4oz Brandt beef prime tenderloin
truffle / chive / quail egg / french baguette

Grilled Octopus \$210

beet crème fraîche / potato / leek
semi dried cherry tomato

King Crab Legs ½ lb \$435

*Our colossal king crab legs are harvested in Bristol Bay,
Alaska, off the Bering Sea. Within 24 hours of the catch,
the crabs are flash cooked at sea to ensure peak
freshness.*

*We have worked to source the finest product and
carefully finish over the grill with drawn butter and
smoked paprika.*

king crab legs / drawn butter / grilled lemon

Sea Urchin Spaghetti \$240

hokkaido sea urchin / soy / shiso / pea sprouts

SALADS

Grilled Baby Gem Caesar Salad \$150

crispy parma ham / sunny side up quail egg / anchovy
ciabatta crouton / parmesan

Healthy Lo Hei Salad \$90

cucumber / bean sprouts / cabbage / crispy noodles
carrots / beetroot / sesame dressing

SOUPS

McKay's Signature Lobster Chowder \$160

Our signature soup poured tableside over
a stew of poached lobster and peppers

Caramelized Onion \$110

sweet lacquered onions / fresh thyme
aged sherry / melted comte

Daily Vegetarian \$55

Ask your server for today's selection

McKAY'S

At McKay's we offer only the absolute best quality meats from the United States and around the world. The finest USDA Prime Beef and American Wagyu are sourced from specially selected farmers and ranchers who provide sustainable beef that adheres to the highest industry standards, where animals are treated humanely and with great care. This results in the best beef and we are very proud to have close partnerships that showcase the industry's best beef to our Members.

BRANDT BEEF

Hand selected natural beef from small family ranches in the US. Antibiotic free, hormone free, natural 400 day corn fed beef. Chargrilled over bourbon soaked hickory chips.

8 oz. Flat Iron Steak \$310

8 oz. Tenderloin Filet \$550

12 oz. New York Sirloin \$680

16 oz. Rib Eye \$795

SNAKE RIVER FARMS

The finest American Wagyu Beef sourced from Eastern Idaho.

Ask your server for today's cuts.

SAUCES

McKay's Steak Sauce / California Cabernet Reduction
Tarragon Béarnaise / 4-Peppercorn / Spicy Yuzu
Creamy Blue Cheese / Green Sriracha

MEATS BY LINZ

Established in 1963, now third generation, the Linz Family has specially sourced Midwest Black Angus cattle, which are carefully aged in Chicago. Great meat choice for sharing and slicing at the table.

Limited quantities are available so we recommend reserving ahead.

45 Days – Dry Aged Tomahawk
Market Price per oz.

Cut between 48 oz. up to 80 oz., ask your server for today's sizes

45 Days – Dry Aged Porterhouse
Market Price

40 oz. cut, offering the best of both worlds, the tenderloin & sirloin

SURF n' TURF

Your way – pick your surf additions

1/2 Grilled Lobster \$250

3 Hokkaido Scallops \$200

McKAY'S

THOMAS FARM

The lush, temperate climate provides a combination of grass species and plenty of fresh, clean water that makes Australia one of the premium lamb production regions in the world. From New England to the Southern regions, the vast areas of unspoiled natural pastureland provide the perfect conditions to raise quality lamb.

Oven Roasted Supreme Double Bone
Lamb Chops \$600

NYÍRTASS MANGALICA

This special breed of pork is unique to Hungary, purebred and unimproved. Mangalicas are raised in fresh air with an all-natural diet which includes walnuts, acorns & chestnuts. Nearing extinction in the 1970's, they are now a protected breed and flourishing in regions around the world. This pork is unmatched with its rich texture and marbling, now here for your enjoyment.

18 oz. Mangalica
Pork Tomahawk \$495

GRILLED ALTERNATIVES

Miso Marinated Chilean Seabass \$320

Organic Salmon \$300

Whole Grilled Boston Lobster \$500

Organic Chicken Breast \$300

SIDES

POTATOES

Truffle Mashed Potatoes \$70

Horseradish Mashed Potatoes \$70

Truffle Parmesan French Fries \$75

Lyonnais Potatoes \$70

MAC n' CHEESE

Traditional \$60

Green Curry \$80

Lobster \$150

Buffalo \$55

Cajun \$75

Truffle \$90

Black & Blue \$70

Sichuan Pepper \$70

Sun-dried Tomato \$75

Beef Stroganoff \$90

VEGETABLES

Creamed Spinach \$75

Sautéed Garlic Spinach \$75

Garlic Sautéed Wild Mushrooms \$80

Daily Seasonal Vegetable \$70

Grilled Imported Jumbo U.S. Asparagus \$150

HEALTHY EATERS

Vegetarians & Vegans

Our Chefs will design a few dishes with you in mind using our freshest in-house ingredients

\$ Market Price