

APPETIZERS

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| CHICKEN QUESADILLA, <i>Peppers, Onions, Cheddar & Pepper Jack Cheeses, Guacamole, Sour Cream & Pico de Gallo</i> | \$ 9.25 |
| CHEESE, SPINACH & ARTICHOKE DIP, <i>House Made Crackers</i> | \$ 8.75 |
| CHICKEN DRUMMETTES, <i>Hot Buffalo Style with Bleu Cheese Dressing</i> | \$ 8.75 |
| CRAB CAKE, <i>Sautéed with Chayote Slaw & Spicy Remoulade</i> | \$14.00 |

TRAVELER'S TRIO

\$14.95

Create your own unique combination by selecting three of the following:

| Mediterranean | Asia | America | South West & Mexico |
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| ❖ Italian Sausage Stuffed Portobella | ❖ Sesame Crusted Tuna Loin | ❖ Bleu Cheese Burger Shot | ❖ Queso Fundido |
| ❖ Sweet Onion & Goat Cheese Tart | ❖ Thai Chili Chicken Tenders | ❖ Cajun Stuffed Potato Skins | ❖ Roasted Tomato & Mozzarella Quesadilla |
| ❖ Margharita Pizza | ❖ Teriyaki Salmon Skewers | ❖ Buffalo Shrimp Pizza | ❖ Fresh Jalapeño Stuffed with Cheddar & Bacon |
| ❖ Lemon Hummus, Flatbread | ❖ Lemon Grass Chicken | ❖ BBQ Chicken Pizza | ❖ Chorizo Empanada |

SOUPS AND SALAD

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| CHICKEN NOODLE, <i>Matzo Ball & Kreplach</i> | \$ 6.00 |
| CAJUN CRAWFISH CHOWDER, <i>House Specialty</i> | \$ 6.50 |
| ONION SOUP AU GRATIN, <i>Thick with Onions, Melted Gruyère Crouton</i> | \$ 6.25 |
| McCOY'S HOUSE SALAD, <i>Chilled Baby Iceberg Lettuce, Tomato Wedges, Carrots & Bacon Bits</i> | \$ 6.25 |

ENTRÉE SALADS

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| CLASSIC CAESAR SALAD, <i>Whole Leaf Baby Romaine, Shaved Parmesan, White Anchovies & Rosemary Croutons</i> | \$ 8.75 |
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CREATE YOUR OWN ENTRÉE CAESAR BY ADDING:

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| Grilled Chicken Breast \$4 | Grilled Salmon \$7 | Grilled Shrimp \$8 |
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| COBB SALAD, <i>Romaine and Iceberg Lettuce, Bleu Cheese Crumbles, Chicken Breast, Avocado, Egg, Tomato, Smoked Bacon, & Chives with Lemon Dijon Dressing</i> | \$12.50 |
| GRILLED FLAT IRON STEAK SALAD, <i>Sour Dough Crouton, Spinach, Bacon, Bleu Cheese Crumbles, Red Peppers, Fried Onion Strings & Balsamic Drizzle</i> | \$13.95 |
| SOUTHERN FRIED CHICKEN SALAD, <i>Whole Leaf Baby Romaine, Cheddar Cheese, Tomato, Sunflower Seeds, Honey Mustard Dressing, Fresh Biscuit</i> | \$11.95 |

McCOY'S CLASSIC MELTS AND SANDWICHES

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| TUNA MELT, <i>Open Faced on Brioche Toast, Albacore Tuna Salad, Ripe Tomato, Cheddar Cheese & Mache Salad</i> | \$10.25 |
| CORNED BEEF, <i>Open Faced on NY Rye, Thousand Island Dressing, Sauerkraut, Stacked High with Shaved Corned Beef, Swiss Cheese & French Fries</i> | \$10.25 |
| WILD MUSHROOM, <i>On Potato Onion- Fontina Cheese Toast, Roasted Mushrooms of Oyster, Shiitake, Portobella, Cremini, Fresh Herbs & Mache Salad.</i> | \$ 9.25 |
| SIGNATURE CHICKEN CLUB, <i>Warm, Sliced Grilled Chicken Breast, Smoked Bacon, Crisp Bibb Lettuce, Sliced Tomatoes, and Herb Spread on a Rustic Ciabatta Roll</i> | \$10.95 |
| McCOY'S CUBAN, <i>Turkey, Ham, Pork, Pepper Jack Cheese, Mojo, with Cumin Dusted Plantain Chips</i> | \$10.50 |
| PULLED PORK SANDWICH, <i>Special McCoy's Recipe with Sweet Potato Chips and Coleslaw</i> | \$10.50 |
| SIGNATURE ANGUS BURGER, <i>8 oz Grilled Angus Beef Burger, Crisp Bibb Lettuce, Sliced Tomatoes, and Red Onions served Your Choice of Cheese with French Fries and Herb Spread</i> | \$10.50 |

PIZZAS

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| ❖ SPINACH WITH GARLIC, <i>Roasted Tomatoes, Basil & Fresh Mozzarella Cheese</i> | \$12.95 |
| ❖ BBQ CHICKEN, <i>Barbecue Sauce, Chicken, Caramelized Onions, Mozzarella & Cheddar</i> | \$12.95 |
| ❖ PEPPERONI, SAUSAGE AND WILD MUSHROOM PIZZA, <i>Tomato Sauce & Mozzarella Cheese</i> | \$12.95 |

SIGNATURE ENTRÉES

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| ROASTED LEMON HALF CHICKEN, <i>Creamy Fingerling Potatoes, Fresh Asparagus & Natural Juices</i> | \$21.00 |
| FILET MIGNON, <i>Wild Mushroom Butter Sauce, Creamy Fingerling Potatoes & Asparagus</i> | \$32.00 |
| McCOY'S COWBOY RIBEYE, <i>16 oz. Grilled Steak with Sautéed Garlic Mushrooms, Creamy Fingerling Potatoes, & Asparagus</i> | \$32.00 |
| CRAB CAKES, <i>Sautéed and served with Fingerling Potatoes, Jalapeno Remoulade, Fresh Spinach tossed with Warm Bacon Dressing & Corn Salsa</i> | \$26.00 |

DAYBOAT SPECIALTY FRESH CATCH SELECTIONS

Our Experienced Staff Will Explain the Fresh Catch of the Day

Your Choice of:

*Cedar Plank Roasted, Blackened or Grilled
With Mango Salsa, Jalapeno Remoulade or Creole Sauce*

The Department of Public Health Advises:

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Thorough cooking of such foods reduces the risk of illness.

Please notify your server if you have any food allergies or require special food preparation and we will be happy to accommodate your needs

.For parties of 6 or more, a 17% service charge will be included. Feel free to add, reduce or remove the service charge.

DESSERT

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| TIRAMISU, <i>Rum Soaked Chocolate and Vanilla Cake, Marscapone Mouse</i> | \$ 6.95 |
| FLORIDA KEY LIME PIE, <i>Key lime Custard, Whip Cream</i> | \$ 6.95 |
| BERRIES & CREAM, <i>Fresh Berries, Vanilla Bavarian Cream</i> | \$ 6.95 |
| CHOCOLATE BREAD PUDDING, <i>Chocolate Infused Bread Pudding, Chocolate Ice Cream</i> | \$ 6.95 |
| CARAMEL BANANA CHEESECAKE, <i>Caramel Sauce, Whip Cream</i> | \$ 6.95 |

We proudly serve Starbucks™ coffee....

Starbucks Espresso \$3.50
Starbucks Coffee \$3.25



Starbucks Cappuccino \$4.00
Starbucks Decaffeinated Coffee \$3.25

French Press Coffee \$4.75

FROZEN MOCHA COOLER

Starbucks Cream Liqueur
 Chilled Starbucks Coffee
 Vanilla Ice Cream
 Crème de Cacao

FROZEN RASPBERRY COOLER

Starbucks Coffee Liqueur
 Raspberry Vodka
 Vanilla Ice Cream

FROZEN WHITE ALLIGATOR

Starbucks Coffee Liqueur
 Absolut Vodka
 Vanilla Ice Cream

MOCHATINI

Chilled Starbucks Coffee
 Starbucks Cream Liqueur
 Dark Crème de Cacao

BEERS FROM AROUND THE WORLD

Red Stripe-Jamaica
Heineken-Holland
Molson Golden-Canada
New Castle-England
Budweiser-USA
Budweiser Light-USA
Sapporo-Japan

Corona-Mexico
Bass Ale – England
Becks - Germany
Heineken Light - Holland
Coors Light-USA
Killians Red-USA
O'Douls N/A-USA

Peroni-Italy
Rolling Rock-USA
St. Pauli Girl-Germany
Amstel Light-Holland
Michelob Ultra-USA
Smirnoff Ice-USA
Becks N/A-Germany

Foster's-Australia
Sierra Nevada-USA
Guinness Draught Can-Ireland
Samuel Adams Light-USA
Pilsner Urquell- Czech Republic
Samuel Adams-USA

DRAFT BEERS

Samuel Adams-USA

Miller Light-USA

Stella Artois-Belgium

Yuengling-USA

McCoy's Specialty Drink Our Hand-Squeezed Cocktails

HYATT "O.I.A." MARGARITA

Grand Marnier, Fresh Lime Juice, Fresh Lemon Juice, Finest Call Lime Juice, Finest Call Bar Syrup

CHOCOLATE BANANA MARTINI

Level Vodka, Banana Liqueur, Dark Crème de Cacao

MOJO MOJITO

Sip Cruzan Rum with Fresh Muddled Mint Leaves, Lime and Sugar

CLASSIC MARTINI

Level Vodka, Shaken, Ice Cold, Served Up, Bleu Cheese Stuffed Olives

MANGO MOJITO

Mango Flavored Rum, Finest Call Mojito Mix, Finest Call Mango Puree, Fresh Lime Juice, Fresh Mango, Fresh Mint Leaves, Soda Water

ULTIMATE MARGARITA

A Perfect Blend of 1800 Silver, a Float of Grand Marnier, and Margarita Mix, Frozen or on the Rocks

STRAWBERRY LEMON DROP

Smirnoff Strawberry Flavored Vodka, Finest Call Bar Syrup, Finest Call Strawberry Puree, Fresh Strawberry Juice, Fresh Lemon Juice

WASHINGTON APPLE MARTINI

Apple Pucker, Crown Royal, Splash of Cranberry

VERY BERRYTINI

Stoli Blueberry or Stoli Raspberry Vodka