

WE DO TAKEOUT 210 South Huron Ave Mackinaw City 231-436-6124 hookmackinaw.con

bookmackinaw.com

STARTERS &

WINGS Your choice of boneless or bone-in chicken wings tossed in your choice of sauce. Choose from **spicy buffalo**, **tangy BBQ**, **garlic parmesan**, **kickin' bourbon** or **sweet chili**. Bone-in 18.99 | Boneless 15.99

CRAB CAKE Our recipe is a fresh spin on the Maryland classic, a large lump crab cake served with a touch of greens and lemon aioli. 11.99

MUSSELS FRA DIAVOLO Mussels sauteed with white wine, shallots and tomato with just a bit of spice. 19.99



WHITEFISH RANGOONS

Our creamy homemade blend of smoked whitefish & creamy cheeses flash fried in wonton shells. 16.99

TRUFFLE FRIES Our seasoned, skin-on fries tossed with grated parmesan. truffle oil and fresh parsley. 11.99

LOBSTER POUTINE Our fries topped with lobster bisque, sharp white cheese curds and fresh parsley. 17.99

CALLAMARI FRITTI Calamari rings & tentacles flash fried in seasoned flour and served with lemon aioli. 19.99

from the GARDEN

MICHIGAN SALAD Fresh mixed greens with apple, tart dried cherries, toasted walnuts & blue cheese crumbles. 17.99

BIBB WEDGE Half of a head of bibb lettuce topped blue cheese dressing and loaded with bacon & blue cheese crumbles, grape tomatoes & red onion. 17.99

Dressing Choices: Buttermilk Ranch, Blue Cheese, Poppyseed, Balsamic Vinaigrette, Raspberry Vinaigrette, Mediterrean Feta, Thousand Island, Oil & Vinegar

HOOK BURGER* A 1/2 lb. patty

of our mouthwatering custom blend of beef,

Topped with leaf lettuce, tomato, onion &

Add Cheese for 1.50: American, Swiss, White

Cheddar, Pepper Jack, Smoked Gouda

pickle on a toasted bun, 16,99

Add two slices of bacon for 1.75

brisket & short rib, cooked the way you like it.

BISON BURGER*A 1/3 lb. patty

of lean, locally raised & grass fed bison packed

with incredible flavor. Topped with leaf lettuce.

tomato, onion & pickle on a toasted bun. 21.99

Add chicken for 7.99, grilled shrimp or a crab cake for 11.99

THAI SHRIMP Flavorful grilled shrimp on a bed of fresh mixed greens, cabbage & mint, topped with toasted peanuts, crispy wonton strips with sesame ginger dressing. 19.99

CAESAR Crisp romaine tossed in our caesar dressing topped with shaved parmesan and seasoned croutons. Available with or without anchovy fillets. 15.99

HANDHELDS All sandwiches served with our house-made chips. Sub fries for 4.99, sweet potato fries or onion rings for 5.99

LOBSTER ROLL Lobster tail & claw meat tossed with crisp celery in a cajun lemon aioli. Served in a buttered & toasted split top bun. 36.99

BOURBON CHICKEN

Grilled chicken breast with a sweet & spicy bourbon, molasses and pepper glaze. Topped with a slice of grilled pineapple, leaf lettuce, tomato, and onion on a toasted bun. 17.99

PERCH SANDWICH Hand beer-battered fillets of perch topped with leaf lettuce, tomato & onion on a toasted bun. 18.99

Dinner ENTRÉES

Entrees served with warm rolls. All entrees except pastas served with seasonal vegetable & choice of seasoned rice, baked potato or fries unless otherwise noted. Add a garden salad for 7.99 Substitute sweet potato fries or onion rings for 2.00

BONE-IN NEW YORK*

A mouthwatering 14oz. bone-in New York Strip finished to your liking on the grill and topped with our herb butter. 39.99

RIBEYE* A flavorful 14oz. Ribeye known for its balanced marbling and tenderness. Finished to your liking on the grill, topped with a creamy peppercorn sauce. 39.99

SURF & TURF^{*} A taste of land and sea. Our 14oz Ribeye finished to your liking with herb butter served alongside a skewer our succulent grilled shrimp. 49.99

LOBSTER MAC & CHEESE Our creamy

and decadent blend of seafood, lobster meat and sharp white cheddar & other cheeses with cavatappi pasta topped with breadcrumbs and broiled until toasty. 31.99

SEAFOOD PUTTANESCA

Our take on a classic Italian pasta dish. Mussels and shrimp sautéed in a sauce of anchovy, tomatoes, red pepper, black olives, capers and a touch of white wine over cavatappi pasta. 29.99

GRILLED SHRIMP

Skewers of plump shrimp lightly seasoned and grilled. Served with seasoned rice & grilled pineapple. 27.99

DEEP-FRIED SHRIMP

Tail on shrimp dredged in our seasoned flour and deep-fried. Served with seasoned rice & vegetable and a habanero citrus aioli for dipping. 28.99

BASKETS

Served with our house-made coleslaw & fries. Sub sweet potato fries or onion rings for 2.00

FISH & CHIPS A hearty portion of our flaky beer battered Atlantic cod served with homemade tartar sauce & lemon. 22.99

CHICKEN TENDERS

Premium strips of chicken tenderloin and breast meat with a homestyle breading. Served with your choice of dipping sauce. 17.99

GREAT LAKES

WHITEFISH Caught fresh daily, this fish is known for its delicate flavor profile. Broiled in your choice of *lemon-pepper*, *cajun* style, or *lime-pepper fennel*. Served with homemade tartar sauce and lemon. 32.99

CHILE LIME SALMON

Delicate and flaky Atlantic salmon fillet broiled with a zesty chile lime glaze. Served with seasoned rice & fresh mango salad. 29.99

HONEY SRIRACHA AHI

An 8oz. seared ahi tuna filet with a sweet & spicy honey sriracha sauce. Served with seasoned rice & grilled pineapple. 29.99

WALLEYE is known for its succulently sweet, mild flavor. Prepared *beer-battered* or *pan-fried*. Served with homemade tartar sauce and lemon. 31.99

PERCH A generous portion of perch beer-battered or pan-fried. Served with our homemade tartar sauce and lemon. 29.99

COCONUT SHRIMP Shrimp

coated with panko breadcrumbs and shredded coconut then lightly fried. Served with seasoned rice, grilled pineapple and orange marmalade rum sauce for dipping. 27.99

LOBSTER BISQUE 9.99 SOUP OF THE DAY CUP 7.99 GARDEN SIDE SALAD 7.99 CAESAR SIDE SALAD 8.99 BASKET OF FRIES 7.99 SWEET POTATO FRIES 9.99 BASKET OF ONION RINGS 9.99 SEASONAL VEGETABLES 6.99 SEASONED RICE 4.99 BAKED POTATO 4.99 LOADED POTATO 7.99

LITTLE MATES

FISH & CHIPS 14.99 CHICKEN TENDERS 12.99 BUTTERED PASTA 8.99

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your chance of foodborne illness, especially if you have certain medical conditions. All sales are subject to 6% Michigan sales tax and a 3% service fee.



While our bar can make all of your favorite cocktails, here are a few of our favorites!

B's OLD FASHIONED 14.50

Bulliet Frontier Rye whiskey stirred with ice over a muddled sugar cube & bitters. Garnished with a fine dark cherry & a twist of orange.

MAKERS MANHATTAN 14.50

Maker's Mark bourbon and sweet vermouth shaken and served neat or on the rocks. Garnished with a fine dark cherry.

LUX BELLINI 15.50

Crisp and aromatic Limoncello topped with sparkling Prosecco & a fine maraschino cherry.

RUM RUNNER 14.50

This deliciously fruity summer drink combines light rum & dark rum with flavors of banana, blackberry, orange & pineapple.

BLUE LAGOON 9.50

This warm weather favorite is a great way to relax by the water. Vodka mixed with vibrant blue curacao and flavors of lemon and orange.

MARGARITAS 11.50

Traditional or Strawberry. Frozen or on the rocks with a salted or sugared rim.

PERFECT MARGARITA 16.75

The perfect mix of Patrón Silver Tequila, Cointreau, and freshly squeezed lime. Served on the rocks with a salted rim.

BAHAMA MAMA 11.75

Light & Coconut rum combined with pineapple juice, orange juice and grenadine.





MOSCOW MULE 11.50

Vodka, freshly squeezed lime juice and spicy ginger beer served on ice in a copper mug.

KENTUCKY MULE 12.50

Just like the Moscow Mule but with a nice measure of Jim Beam Kentucky bourbon in the place of the vodka.

MICHIGAN MULE 11.50

A mule with a Michigan spin. Tart cherry infused Vodka and lime juice topped off with Vernors in a copper mug.

CUCUMBER MULE 12.50

A refreshing blend of muddled cucumber, vodka, lime juice and ginger beer.

MOJITO 12.50

This summer classic features rum, freshly muddled mint leaves and lime topped with crushed ice and served in a tall glass.

BLOODY MARY 12.50

A classic! Our bold & spicy bloody mary mix and vodka with a seasoned rim and finished with a skewer of veggies.

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GROWLERS!

Take some tasty brew to go with you! Purchase a 64 oz. growler for 6.95 & fill it up for the price of 3 drafts. Come back and refill it while you are in town if you start running low on juice!

Our 34 DRAFT SELECTIONS change often and the digital menus located throughout the dining room show our current tap list or scan the QR code aboveto see the our current tap list on our website.



HOUSE POURS

CABERNET SAUVIGNON	
MERLOT	
CHARDONNAY	8.95
PINOT GRIGIO	8.95
MOSCATO	9.95
WHITE ZINFANDEL	8.95

AVALON 19 CRIMES

CABERNET SAUVIGNON

CHATEAU SOUVERAIN

THE STAG North Coast Cabernet

RODNEY STRONG

RED BLEND

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CONUNDRUM Red Blend	29.95
UNSHACKLED The Prisoner Wine Company	59.95
MACKINAW TRAIL Big Red	24.95
CHATEAU GRAND TRAVERSE Michmash Red	23.95
MICHIGAN AWESOME Red Blend	20.95
MACKINAW TRAIL Lollipop Red	20.95
7 MOONS Red Blend	29.95
19 CRIMES Red Blend	24.95
19 CRIMES Uprising Red Blend	24.95

PINOT NOIR

CLOS DU BOIS	9.95	29.95
CLOUDLINE		42.95
STORYPOINT California		36.95
CHERRY PIE 3 VINES Pinot Noir		41.95
19 CRIMES Punisher Pinot Noir		24.95

ZINFANDEL

FEDERALIST	Bourbon Barrel Zin	45.95
BIG SMOOTH	Old Vine Zinfandel	33.95

DECOY	47.95
GHOST PINES	41.95
SILVER PALM	29.95

FRUITY & SWEET BLENDS

EPPA SuperFruta Red Sangria	. 9.95	29.95
GB PEACH & HONEY		26.95
GB RED CURRANT		22.95
GB STRAWBERRY RHUBARB		22.95
MACKINAW TRAIL Blackberry		20.95
MACKINAW TRAIL Blueberry		20.95
GOOD HARBOR Cherry Wine		29.95
MODERN CRAFT Fudge		19.95
TRAVERSE BAY CHERRY		21.95
TRAVERSE BAY CHERRY REISLIN	G	21.95
TRAVERSE BAY CHERRY SANGRIA	\	21.95

MACKINAC ISLAND WINERY

MACKINAW RED Semi-Dry	8.95	26.95
LIGHTHOUSE RED Dry	8.95	26.95
SWEET RED Sweet	8.95	26.95
MALBEC Dry	8.95	26.95
MICHIGAN CHERRY Sweet	8.95	26.95
MICHIGAN PEACH Sweet	8.95	26.95
CHARDONNAY Dry	8.95	26.95
PINOT GRIGIO Dry	8.95	26.95
WAWATAM WHITE Dry Pinot Grigio	8.95	26.95
RIESLING Sweet	8.95	26.95
LATE HARVEST RIESLING Swee	t 8.95	26.95
ROSÉ SUNSET Semi-Dry	8.95	26.95
SWEET WHITE Sweet	8.95	26.95
SWEET ROSÉ Sweet	8.95	26.95

glass bottle

glass bottle CHARDONNAY glass bottle KENDALL JACKSON 10.9532.95 LA CREMA Sonoma Coast 41.95 DECOY 39.95 19 CRIMES Hard Chard..... 24.95

WHITE BLEND

glass

..... 47.95

44 95

. 36.95

24 95

P&L ALMARINO Rias Baixas		
DOPFF & IRION CRUSTACÉS	White Blend	29.95
CHATEAU GRAND TRAVERSE Etc Wh	ite	24.95
CHATEAU GRAND TRAVERSE Michma	ash White	23.95
GOOD HARBOR Fishtown White		24.95

SAUVIGNON BLANC

WHITE HAVEN	39.95
SEAGLASS	26.95

MOSCATO

SAND CREEK Moscato..... 9.95 29.95

RIESLING

CHATEAU GRAND TRAVERSE Late Harvest 32 95 CHATEAU GRAND TRAVERSE Michmash Riesling ... 24.95

PINOT GRIGIO

ECCO DOMANI 27.95

ROSÉ

ROSE PISCINE VINOVALLE Iced Rosé	29.95
BLACK STAR Red House Rosé	27.95

SPARKLING

LA MAR	CA Prosecco	42.95
MAWBY	Green	34.95
MAWBY	Sex Rosé	36.95

DESSERT / PORT

BOATHOUSE Sweet Reisling	47.95
TRENTADUE Chocolate Amoré Port	47.95
FENN VALLEY Ice Wine	38.95
FROST BITTEN Ice Reisling	29.95
CHATEAU GRAND TRAVERSE Cherry Port	46.95
YOOPER STOOPER	26.95

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MERLOT