

WE DO TAKEOUT!

210 South Huron Ave Mackinaw City

231-436-6124 hookmackinaw.com

THE



LAKESIDE GRILL

STARTERS & SHAREABLES

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**. 18.99

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. 12.99

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. 18.99

TRUFFLE FRIES Our seasoned, skin-on fries tossed with grated parmesan, truffle oil and fresh parsley. 12.99

LOBSTER POUTINE Our fries topped with lobster bisque, sharp white cheese curds and fresh parsley. 18.99

CALAMARI FRITTI Calamari rings & tentacles flash fried in seasoned flour and served with lemon aioli. 22.99

from the GARDEN

MICHIGAN SALAD Fresh mixed greens with apple, tart dried cherries, toasted walnuts & blue cheese crumbles. 19.99

BIBB WEDGE Half of a head of bibb lettuce topped blue cheese dressing and loaded with bacon & blue cheese crumbles, grape tomatoes & red onion. 19.99

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

*Add chicken for 7.99,
grilled shrimp or a crab cake for 12.99*

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. 24.99

CAESAR Crisp romaine tossed in our caesar dressing topped with shaved parmesan and seasoned croutons. Available with or without anchovy fillets. 18.99

HANDHELDS

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

HOOK BURGER* A 1/2 lb. patty of our mouthwatering custom blend of beef, brisket & short rib, cooked the way you like it. Topped with leaf lettuce, tomato, onion & pickle on a toasted bun. 17.99

Add Cheese for 1.50: American, Swiss, White Cheddar, Pepper Jack, Smoked Gouda
Add two slices of bacon for 1.75

PERCH SANDWICH Hand beer-battered fillets of perch topped with leaf lettuce, tomato & onion on a toasted bun. 19.99

SHRIMP PO' BOY

A buttered & grilled brioche bun filled with our deep fried shrimp, shredded lettuce and tomato slices topped with our habanero citrus aioli. 24.99

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

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

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. 35.99

GRILLED SHRIMP

Skewers of plump shrimp lightly seasoned and grilled. Served with seasoned rice & grilled pineapple. 28.99

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. 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. 29.99

WALLEYE is known for its succulently sweet, mild flavor. Prepared **beer-battered** or **pan-fried**. Served with homemade tartar sauce and lemon. 34.99

PERCH A generous portion of perch **beer-battered** or **pan-fried**. Served with our homemade tartar sauce and lemon. 32.99

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

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 cod loins served with homemade tartar sauce & lemon. 25.99

CHICKEN TENDERS

Premium strips of chicken tenderloin and breast meat with a homestyle breading. Served with your choice of dipping sauce. 18.99

CHILE LIME SALMON

Delicate and flaky Atlantic salmon fillet broiled with a zesty chile lime glaze. Served with seasoned rice & fresh mango salad. 32.99

HONEY SRIRACHA AHI

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

LOBSTER MAC Our creamy and decadent blend of seafood, lobster meat and sharp white cheddar & other cheeses with cavatappi pasta. 31.99

CARIBBEAN CHOP

Thick center cut 12oz pork chop seasoned jerk-style and served with a savory & sweet peach sauce on the side. 38.99

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. 46.99

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. 46.99

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. 56.99

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 12.99

KID'S CHICKEN & FRIES 12.99

BUTTERED PASTA 9.99

** 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 3.5% administrative sustainability fee.*

Speciality COCKTAILS

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 with a fine dark cherry & a twist of orange.

MAKERS MANHATTAN 14.50

Maker's Mark bourbon and sweet vermouth stirred and served neat with a fine dark cherry.

RUM RUNNER 14.50

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

STRAWBERRY MOJITO 13.00

Refreshing summer classic where rum intertwines with the flavors of muddled mint, strawberry and fresh lime.

BAHAMA MAMA 12.00

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

BLUE LAGOON 9.50

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

MICHIGAN MULE 11.50

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

MOSCOW MULE 11.50

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

CUCUMBER MULE 12.50

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

Margaritas

SUNSET MARGARITA 16.50

A refreshing blend of Patrón Silver Tequila and freshly squeezed lime topped with a float of Cabernet Sauvignon.

PERFECT MARGARITA 16.50

The perfect mix of Patrón Silver Tequila, Cointreau, & fresh lime. Salted rim.

CLASSIC MARGARITA 12.00

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

LUX LIMONE 15.50

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

RASPBERRY ROYALE 15.00

A ruby-hued balance of citrus & sweet that will make you blush...gin with Chambord raspberry liqueur and freshly squeezed lime.

LAVENDER NO.9 16.00

A sophisticated botanical fusion of Hendrick's gin, lavender, lemon, and honey with mildly spiced ending notes.

ESPRESSO MARTINI 14.50

Elegant & velvety blend of chilled espresso, vodka & coffee liqueur...an ideal after dinner drink or the perfect pick me up.

BLOODY MARY 12.50

A savory & spicy classic bloody mary served with a seasoned rim and a skewer of veggies.

Wine

HOUSE POURS

	glass	bottle
CABERNET SAUVIGNON	8.95	29.95
MERLOT	8.95	29.95
CHARDONNAY	8.95	29.95
PINOT GRIGIO	8.95	29.95
MOSCATO	9.95	31.95

	glass	bottle
CABERNET SAUVIGNON	9.95	29.95
CHATEAU SOUVERAIN	47.95	29.95
RODNEY STRONG	42.95	29.95
THE STAG North Coast Cabernet	42.95	29.95
RAVEL & STITCH	29.95	36.95
AVALON	36.95	31.95
BIG SMOOTH Lodi	36.95	31.95

	glass	bottle
RED BLEND	9.95	29.95
CONUNDRUM Red Blend	42.95	29.95
UNSHACKLED Prisoner Wine Company	29.95	31.95
7 MOONS Red Blend	10.95	31.95
EPPA Red Sangria	10.95	31.95

	glass	bottle
PINOT NOIR	9.95	29.95
CLOS DU BOIS	42.95	29.95
CLOUDLINE	36.95	29.95
STORYPOINT California	34.95	41.95
PINOT PROJECT	34.95	41.95
CHEERRY PIE 3 VINES Pinot Noir	41.95	29.95

	glass	bottle
ZINFANDEL	45.95	39.95
FEDERALIST Bourbon Barrel Zin	39.95	33.95
TERRA D'ORO	33.95	29.95
BIG SMOOTH Old Vine	33.95	29.95

	glass	bottle
MERLOT	36.95	29.95
DECOY	29.95	29.95
GHOST PINES	29.95	29.95
SILVER PALM	29.95	29.95

	glass	bottle
SPARKLING	45.95	39.95
LA MARCA Prosecco	39.95	29.95
MAWBY Green / Sex Rosé	29.95	29.95

MACKINAC ISLAND WINERY

	glass	bottle
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
RIESLING Sweet	8.95	26.95
LATE HARVEST RIESLING Sweet	8.95	26.95
ROSÉ SUNSET Semi-Dry	8.95	26.95

	glass	bottle
CHARDONNAY	10.95	32.95
KENDALL JACKSON	41.95	31.95
LA CREMA Sonoma Coast	31.95	29.95
DECOY	31.95	29.95

WHITE BLEND

P&L ALBARINO Rias Baixas	15.95	45.95
CRUSTACÉS Dopff & Irion	29.95	29.95

SAUVIGNON BLANC

WHITE HAVEN	12.95	39.95
SEAGLASS	26.95	29.95

MOSCATO

SAND CREEK Moscato	9.95	29.95
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RIESLING

LATE HARVEST Chateau Grand Traverse	32.95	29.95
BLACKSTAR FARMS Old Mission	29.95	29.95

PINOT GRIGIO

ECCO DOMANI	27.95	29.95
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ROSÉ

CHATEAU de CAMPUGET	9.95	29.95
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DESSERT / PORT

FENN VALLEY Ice Wine	38.95	29.95
FROST BITTEN Ice Reisling	46.95	26.95
CHERRY PORT Chateau Grand Traverse	26.95	29.95
YOOPER STOOPER	26.95	29.95

what's
on
TAP?



GRAB A GROWLER!

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.

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 above to see our current tap list on our website.