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APPETIZERS AND SOUP

- Miso Soup 2.99
- Tuna Tartar* 16.99
Blue Fin Tuna, Avocado, Honey
Mango, Ponzu and Mango Puree
- Edamame 4.99
- Seaweed Salad 5.99

NIGIRI SUSHI

Fish over rice (2) pieces

- Tuna* (Maguro) 6.99
- Yellowtail* (Hamachi) 6.99
- Salmon* (Sake) 5.99
- Smoked Salmon* (Sake) 6.25
- Mackerel* (Saba) 5.75
- Squid* (Ika) 5.50
- Conch* (Hora-Gai) 7.99
- Fresh Water Eel* 6.50
- Scallops* (Hotate) 7.99
- Sweet Shrimp* 8.99

SASHIMI

(5) Pieces

- Tuna* (Maguro) 9.99
- Yellowtail* (Hamachi) 9.99
- Salmon* (Sake) 8.99
- Smoked Salmon* (Sake) 9.25
- Mackerel* (Saba) 8.75
- Squid* (Ika) 8.50
- Conch* (Hora-Gai) 10.99

Destin Roll*

Blue Fin Tuna, Avocado,
Topped with Green Onion and
Sesame Seed – **12.99**

Crab Island Roll

Lump Crab Salad, Krabstik,
Cucumber and Avocado.
Deep Fried and Topped with
Eel Sauce – **13.99**

Philadelphia Roll

Smoked Salmon, Cream Cheese,
Cucumber. Topped with Sesame
Seeds – **10.99**

Rainbow Roll*

Lump Crab Meat, Cucumber
and Avocado. Topped with Blue
Fin Tuna, Yellow Tail, Salmon,
Snapper and Avocado – **13.99**

McGuire Roll*

Prime Rib, Cucumber, Spicy Mayo, Avocado,
Cream Cheese and Green Onion. Topped with
Fish Roe (Black Tobiko) – **14.99**

Boston Roll

Lump Crab Salad, Cucumber
and Cream Cheese. Topped
with Sesame Seeds – **11.99**

Bruce Lee Roll*

Shrimp Tempura and spicy
Lump Blue Crab on the inside,
Topped with Avocado and Blue
Fin Tuna, finished with Masago,
Green Onions, Eel Sauce, and
house-made Ponzu – **15.99**

Canadian Roll*

Smoked Salmon, Bacon, Cream
Cheese, Cucumber and Avocado.
Topped with Green Onion,
Sesame Seed and Fish Roe
(Wasabi Tobiko) – **10.99**

California Roll

KrabStik, Cucumber and Avocado.
Topped with Sesame Seed – **8.99**

Crispy Cajun Roll

Cajun Crawfish with Creole
Seasonings and Cream Cheese,
rolled in Panko and flash fried,
finished with a trio of homemade
sauces – **15.99**

Dragon Skin Roll

Lump Crab Salad, Cucumber,
Avocado. Topped with Smoked
Eel Sauce – **12.99**

Caterpillar Roll

Smoked Eel, Cucumber, KrabStik
Topped with Avocado, Sesame
Seed and Eel Sauce – **11.99**

Crunchy Shrimp Roll

Tempura Shrimp, KrabStik,
Avocado and Cucumber.
Topped with Tempura Flake
and Eel Sauce – **10.99**

Godzilla Roll

Soft Shell Crab, Tempura
Shrimp, Lump Crab Salad,
Cucumber and Avocado.
Topped with Eel Sauce and
Crunchy Tempura Flakes – **16.99**

Salmon on the Beach*

A California Roll with Cream
Cheese, topped with fresh
Salmon and a Citrus Chili Sauce
and blowtorched – **12.99**

Spider Roll

Soft Shell Crab, KrabStik,
Cucumber and Avocado.
Topped with Eel Sauce.
Seaweed outside – **12.99**

Spicy Tuna Roll*

Blue Fin Spicy Tuna, Cucumber
Topped with Spicy Mayo, Sriracha
and Sesame Seed – **11.99**

Sumo Roll*

Shrimp Tempura and Cucumber
inside, Topped with Cream Cheese
and White Albacore Tuna finished
with a trio of sauces and blow-
torched with Tempura Crunch
and fresh Jalapeno – **16.99**

Ultimate Spicy Tuna Roll*

Spicy Blue Fin Tuna, Cucum-
ber, Blue Fin Fish Roe (Tobiko).
Topped with Spicy Mayo, Sriracha
and Green Onion – **14.99**

Volcano Roll

KrabStik, Cucumber, Avocado.
Topped with Lump Crab Salad,
KrabStik, Spicy Mayo, Sriracha.
(Baked) – **13.99**

Ultimate Salmon Roll*

Spicy Salmon, Cucumber.
Topped with Green Onion,
Fish Roe (Masago), Spicy Mayo,
Sriracha and sliced lemon – **12.99**

Yellow Tail Roll*

Yellow Tail and Green Onion.
Topped with Sesame Seeds – **9.99**

Red Dragon Roll*

Soft Shell Crab, KrabStik,
Cucumber and Avocado.
Topped with Blue Fin Tuna,
Masago and Green Onion – **15.99**

ALL OF OUR SAUCES ARE MADE FROM SCRATCH BY OUR MASTER SUSHI CHEF

*HRS Warning: Raw & Undercooked Foods: Foods from animals such as meat, poultry, fish, shellfish, oysters and eggs when eaten raw or undercooked sometimes contain harmful viruses and bacteria that can pose a risk of foodborne illness. Young children, pregnant women, older adults and those with compromised immune systems are particularly vulnerable.
*Contains raw ingredients.

MCGUIRE'S

CRAFT BREWED

IRISH ALE

NO CHEMISTS ALLOWED.

This is a brewery, not a beer factory! Nature and the old-time know-how of Master Brewers get the job done here. We brew with only the finest malted barley, hops, and yeast imported from the British Isles, with **no chemicals or additives**. In America's best-selling beers, there are as many as 96 chemicals. Heineken actually uses formaldehyde as a preservative. These facts should be required on beer labels. We disdain synthetics, scientists, and their accompanying apparatus.

McGuire's Craft-Brewed Ales

4.75 pint, 14 pitcher

MCGUIRE'S OLD-FASHIONED ALE

A full-flavored ale hand crafted by our Brewmasters and served in each of our locations.
Alcohol 4%.



MCGUIRE'S IRISH RED

The Pride of McGuire's. A full-bodied beer, great for sipping and goes well with most food, particularly McGuire's great steaks. Alcohol 4.5%.

"Life's too short to drink cheap beer"

— Sushi Chef

DRAGON PUNCH

Dark Rum, Dragon Berry Rum, Malibu Rum, Fresh Squeezed Orange Juice, Raspberry Syrup and a splash of lime 9.99

SAKE

FLAVORED SAKE

Moonstone Coconut Lemongrass	18
Moontstone Plum.	14

SPARKLING SAKE

Sho Chiku Mio	25
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ORGANIC SAKE

Sho Chiku Bai Nigori	20
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SAKE

Hot Sake (House Sake).	11
Sho Chiku Nama Draft	25
Junmai Daiginjo White.	80
Junmai Daigin Black	35
Junmai Daiginjo Rock Sake	45
Junmai Silver	30
Gekkeikan Black & Gold	40
Kasumi Tsuru Kimoto	30

ICE-COLD LONGNECKS

McGuire's Irish Red, Budweiser, Bud Light, Coors Light, Michelob Ultra, Lucky Buddha, Kirin and Sapporo

THE HOUSE WINES

CHILLED WHITES BY THE GLASS

White Zinfandel, House Select	5.99
Riesling, Polka Dot.	6.99
Sauvignon Blanc, Seaglass.	6.99
Pinot Grigio, Gabbiano	6.99
Chardonnay, House Select	5.99
Chardonnay, Kendall-Jackson	7.99

COOL REDS BY THE GLASS

Merlot, House Select	5.99
Merlot, BV Coastal	6.99
Cabernet Sauvignon, House Select	5.99
Cabernet Sauvignon, Snap Dragon	6.99
Pinot Noir, Mark West	6.99

OR, visit McGuire's gift shop for grocery store-priced bottles of wine with no corkage fees