C.F. McCarthy’s
CANTON, MASS
EST. 2018

SHARED PLATES

WINGS 14
7 flavors: house, firecracker, buffalo, creamy buffalo, chile-garlic-lime, garlic parmesan or dry rub

FRIED PICKLES 10
all pickle chips battered & fried, served with chipotle aioli sauce

OPEN ROASTED BRUSSEL SPROUTS 12
with crispy bacon and blue cheese crumbles

TACOS 14
choice of: chicken, beef, chorizo, short rib (2-2) served with coleslaw, sour cream, cilantro, avocado, cotija cheese, pickled onion, salsa

AHU TUNA TACOS 16
seared ahi tuna seasoned with nori flakes, kelp seaweed salad, avocado, pickled onion & jalapeños topped with unagi sauce

POUTINE 10
hand cut fries topped with brown gravy and cheddar cheese curds.
Add ons: fried egg -2, extra cheese -3, extra gravy -2, short rib -5, poutine peppers -1, serrano peppers -1, caramelized onion -1, bacon -1

NACHOS POBLANOS 12
chicken -3, shrimp or short rib -5, tortilla chips, Mexican cheese, black beans, cilantro, pico de gallo, topped with avocado, jalapeños, sour cream, salsa

JUMBO SOFT PRETZEL 9
served with on the side honey mustard, & creamy buffalo sauce

TEMPURA CALIFORNIA ROLL 10
served with a side of pineapple aioli or toasted in buffalo sauce with a side of blue cheese

CALAMARI MISTO 13
banana peppers, cilantro aioli & marinara sauce

BROILED SEA SCALLOPS mkt
fresh jumbo sea scallops broiled and topped with ritz cracker bread crumbles

PIZZA

CRAB RANGOON PIZZA 16
our signature crust topped with a cream cheese marinara sauce, mozzarella cheese, red bell pepper, creamed mushrooms, scallions and fresh rock crab meat with a balsamic soy drizzle

THE CF MAG 14
overnight brined short rib, poblano peppers, caramelized onions

BUFFALO 12
creamy buffalo sauce and your choice of grilled chicken or tempura cauliflower

BBQ CHICKEN 12
grilled chicken, mozzarella cheese, BBQ sauce, jalapeños

CUSTOM PIZZA 10
start with cheese and add your choice of toppings: bacon, chicken, tuna, pepperoni, chorizo, onion, tomato, poblano pepper, serrano peppers, cumin

BOWLS & GREENS

POKE TUNA BOWL 16
sushi grade tuna, forbidden rice, lettuce, seaweed salad, cilantro, nori flakes, sesame seeds, avocado, truffle wonton crisps

FIESTA BOWL 12
mexican rice, cheese, mixed peppers, black beans, avocado salsa, lettuce, pico de gallo, fresh cilantro add: chicken -4 , shrimp -6 -steak -8

MAPLE WALNUT SALAD 14
mixed green, cherry tomatoes, topped with maple walnut sauce, roasted candied walnuts, dried cranberries, grilled apples and goat cheese
add: chicken -6 -shrimp -8 -salmon -10 -steak tips -10

PICANHA WEDGE 18
brasilian style salad, sliced cherry tomatoes, bacon, blue cheese crumbles, blue cheese dressing, drizzled with balsamic glaze

KALE & PINK GRAPEFRUIT SALAD 14
fresh red and green kale, pink grapefruit, sliced burrata cheese and avocado served with a side of honey dijon dressing 
Add: chicken -6 -shrimp -8 -salmon -10 -steak tips -10

KOREAN CHICKEN BOWL 16
fresh ground chicken in a korean style chili garlic sauce served over white rice with fresh chopped kale. a sunny side up fried egg and topped with fresh scallion

MAINS

HERS-ROASTED HALF CHICKEN 24
seasoned with fresh rosemary & thyme served with choice of house starch & veg

GRASS-FED RIB EYE TIPS 28
new zealand grass fed rib eye cut into tips with a sweet barbecue glaze, choice of house starch & veg

FISH & CHIPS 20
fried haddock, arugula, tartar sauce served with chips/peas or house fries

SEAFOOD SCALLOPS mkt
fresh jumbo sea scallops served over gourmet mushroom risotto and tomato

LAMB & SHORT RIB SHEPHERD’S PIE 26
corn, carrots, peas, onions, fresh ground native lamb and our signature braised short rib topped with tricolor mashed potatoes

HUNTERS CHICKEN 24
slow roasted chicken breast with creamini mushrooms and fresh burrata cheese served over butternut pasta topped with a spicy cacciatore sauce

SEAFOOD PRA DIAVOLO RAVIOLI mkt
fresh jumbo scallops, gulf shrimp and calamari served over crab and lobster stuffed raviolis topped with a spicy pomodoro sauce

SESAME CRUSTED TUNA mkt
served seared over gourmet miso mushroom risotto and asparagus topped with a sweet soy glaze

DESSERTS

Chocolate Mousse Trilogy
Tres Leches
Flourless Chocolate Cake
Key Lime Pie
Chocolate Peanut Butter Cheesecake

Please inform your server if you or anyone in your party has a food allergy before ordering.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness

NEW ENGLAND "PUB" STYLE COCKTAILS

www.cimccarthyys.com