

Starters

Gf Seared Ahi \$17
over greens & carrots w/ green onion, Japanese
bbq, spicy mayo & soy sauce

Bruschetta \$14
served on cheesy toasted bread & topped w/
balsamic reduction

Chicken Tenders \$13
MADE WITH REAL CHICKEN; TOSS THEM IN
SAUCE!: Buffalo, Bourbon BBQ, Sweet Chili,
Garlic Parm, Spicy Honey, Memphis Rub, Cajun
Rub, Old Bay Rub
+ Add Blue Cheese, Ranch, Celery 1.00 ea.

Crab Bisque CUP \$7
+ BOWL \$9

Gf Strawberry Salad \$14
mixed greens, dried cranberries, red onion,
strawberries, goat cheese & sliced almonds
served w/ berry balsamic dressing

Crab Stuffed Mushrooms \$18
portabella stuffed w/ our royal crab mix, topped
w/ melted mozz & provolone

Gf Spinach Crab Dip \$13
served w/ tortilla chips

MSG Tacos

CARNITAS: pork, greens, avocado, mango salsa,
cilantro cream FISH: ahi, jolly slaw, spicy mayo,
sesame seeds, green onion VEGGIE: greens, beans,
beet burger, corn bean relish, chipotle ranch,
scallions
carnitas 14, fish 16, veggie 18

Caesar \$12
chopped romaine, croutons, shaved asiago &
parm cheese tossed in house made caesar

Gf House Salad \$12
mixed greens, carrots, tomato, onion, &
cucumber /w choice of dressing

ADD TO ANY SALAD: grilled/breaded chicken: 6 sirloin steak: 10 shrimp: 10 crab cake: 13
tuna: 13 salmon: 18

Entrée Salads

Gf Grilled Cobb \$20
grilled romaine, tomatoes, corn, red onion,
avocado, pickled eggs, bacon, blue cheese
crumbles & grilled chicken

Southern Chicken \$18
mixed greens, carrots, onions, cucumber,
tomatoes, sliced almonds, bacon & fried chicken
served w/ honey mustard

Gf Gridlock \$18
romaine, carrots, onions, cucumber, tomatoes,
fries, cheddar & grilled chicken
+ Steak Gridlock \$20;

Gf Mediterranean Steak \$20
mixed greens, tomatoes, red onion, cucumber,
feta, black olives, oregano & steak tips, served
w/ lemon herb vinaigrette

Dressings:

Buttermilk Ranch, Blue Cheese, Honey Mustard, 1000 Island, Caesar, Berry Balsamic, Chipotle Ranch, Italian,
Lemon Herb Vinaigrette

For features and events follow us on Facebook & Instagram @MSGrillofLH

Main Street Entrées

Citrus Salmon \$27

seared salmon served w/ citrus pan sauce & a quinoa and veggie blend

Gf Sirloin \$29

char-grilled to temp. served w/ choice of potato
+ add mushroom medley or side salad +\$3.50/ea

Gf New Orleans Chicken Risotto \$24

our take on Jambalaya; chicken, andouille, peppers, & tomatoes in creole seasoned risotto
+ make it SHRIMP RISOTTO 27

Hoisen Shrimp \$22

Hoisen glazed shrimp, served with steamed rice
add Broccoli or a side salad +\$3.50

Crab Cakes \$25

pan fried jumbo lump crab cakes served w/ cilantro lime rice & greens

Gf 6oz Filet Mignon \$31

char-grilled to temp. served w/ choice of potato
+ add mushroom medley or side salad +\$3.50/ea

Chicken & "Waffle" \$20

fried chicken on top of corn bread waffle, topped w/ sweet country gravy
+ add broccoli, mashed potatoes, or a side salad
+\$3.50/each

Gf Caribbean Mango Tuna \$24

grilled ahi steak topped w/ fresh mango salsa.
served w/ cilantro lime rice & greens

👑 Our Famous Royal Scallops \$35

seared sea scallops, topped w/ lump crab mix served w/ risotto & broccoli
+ try the petite size \$25 +

Sandwiches

gluten free buns available

served w/ fries. upgrade to cajun, Oldbay or buffalo fries: \$1.50

Beef Street Burger \$18

beer cheese, bacon, lettuce, tomato, & onion on toasted bun
+ plant based Beyond Burger +3.00

Street Cuban \$19

caribbean pork, sliced baked ham, swiss cheese, Dijon mustard, horseradish mayo & sweet pickles in a pressed roll

Philly Cheese Steak \$18

sliced steak, grilled onions & cheese sauce in a toasted roll
+ add mushrooms or green peppers .75ea add lettuce, tomato & red onion \$1

Island Pork \$17

caribbean pork, pineapple habañero bbq, creamy coleslaw, horseradish mayo & arugula on a toasted bun

Bourbon Blue Burger \$18

bourbon bbq, jalapenos, bacon, & blue cheese on a toasted bun
+ plant based Beyond Burger +3.00

Avocado Crab \$21

jumbo lump crab cake, mixed greens, tomato, avocado, & ranch

Blazing Chicken \$17

house breaded chicken tossed in buffalo, jalapenos, melted pepper jack, ranch, lettuce, onion, & tomato on a toasted bun

Sub a Side

garlic parm fries, sweet potato fries, cole slaw, steamed corn, broccoli, seasonal vegetable 1.00; cup soup or side salad 2.50

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Pastas

served w/ garlic focaccia

Breaded Chicken Parm \$24

house breaded buttermilk chicken topped w/
melted cheese & pasta sauce over linguine

Chicken Marsala \$24

pan-seared chicken, creamy mushroom marsala
sauce tossed w/ linguine

Cheesy Mac \$14

classic mac n cheese made w/ our house beer
cheese topped w/ green onions

Philly Mac \$19

steak, mushrooms, onions, & peppers topped
w/ melted provolone, house beer cheese &
green onions

Buffalo Chicken Mac \$17

grilled or breaded chicken, buffalo sauce &
house beer cheese topped w/ melted blue
cheese & green onions

Creole Mac \$19

grilled chicken, andouille, tomatoes, peppers,
cajun seasoning & house beer cheese topped
w/ melted cheddar & green onion

Seafood Scampi \$30

shrimp, scallops & lump crab in a butter garlic
sauce tossed w/ linguine

Seafood A La Vodka \$30

seared scallops, shrimp & lump crab tossed in a
rose vodka sauce served over penne

Seafood Mac \$24

scallops, jumbo shrimp, lump crab, house beer
cheese & OldBay topped w/ melted cheddar &
green onion

Garden Mac \$17

broccoli, mushrooms, bell peppers, tomatoes,
mixed greens & house beer cheese topped w/
melted cheddar & green onions

BBQ Pork Mac \$17

caribbean pork, bourbon bbq & house beer
cheese topped w/ melted cheddar, bacon
crumbs & green onions

****ask about gluten free option****

Desserts

Chocolate Chip Cookie \$8

Served with Vanilla Bean Ice Cream

Chocolate Cake \$11

Served with Vanilla Bean Ice Cream

Gf Ice Cream Sundae \$6

Seasonal Dessert \$9

Beverages

Coke, Diet Coke, Sprite, Mellow Yellow, Root Beer, Tea, Iced Tea, Lemonade, Orange Juice,
Pineapple Juice, Cranberry Juice, Coffee, Milk, Chocolate Milk

Enjoy an Espresso Martini or Jalapeno Margarita
while we prepare your meals

Main Street Grill & Bar

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EST. 2016

127 East Main Street

Lock Haven, PA

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