



Maguire's Taste of Fire Island Menu

Every Monday – Thursday \$17 to FI Ferries & \$30 to Maguire's Bayfront Restaurant

FIRST COURSE

Choice of Cup of New England Clam Chowder or Soup Du Jour

SECOND COURSE

Choice of Garden or Caesar Salad

THIRD COURSE (Choose One)

GRILLED SKIRT STEAK*

Roast shallot demi glace, haricot vert, roast garlic mashed potatoes

PAN-SEARED BARRAMUNDI

Saffron rice, braised baby bok choy, coconut red curry sauce

DRUNKEN PORK CHOP

Bali BBQ sauce, mango puree, haricot vert, roast garlic mashed potatoes

GRILLED SALMON FILET

Baby spinach, parmesan artichoke hearts, roast beets, plum tomatoes, red onions, lemon vinaigrette

PENNE PASTA

Spicy Italian sausage, spinach, shallots, crimini mushrooms, roast plum tomatoes
Available without sausage

ROAST FREE-RANGE CHICKEN BREAST

All natural Bell & Evans chicken, roast garlic mashed potatoes, haricot vert, aged sherry morel mushroom sauce

SEARED AHI TUNA*

Coriander crust, tamari vinaigrette, vegetable spring roll - additional \$3

GRILLED MAHI-MAHI

Ginger mashed sweet potatoes, roast fennel, orange miso beurre blanc - additional \$3

SEAFOOD BOUILLABAISSSE

Jumbo shrimp, mussels, calamari, and pan-seared fresh fish, roast fennel, shallot and tomato, roast garlic crostini - additional \$3

LOBSTER*

1 1/2 lb. lobster broiled or steamed, served with drawn butter, baked potato, corn on the cob - additional \$6

THURSDAYS ONLY - LOBSTERPALOOZA SPECIAL!

Cup of Soup, Garden Salad, and 1¼ Pound Lobster or Prime Rib
both served with corn on the cob and baked potato

*This menu item consists of, or contains meat, fish, shellfish, or fresh shell eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and/or virus. Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of food borne illness, especially if you have certain medical conditions.