



APPETIZERS

Shrimp Cocktail

Chilled poached jumbo shrimp cocktail with spicy cocktail sauce - 12.50

Hot Wings

Buffalo style hot wings served with cool celery and bleu cheese dressing - 10.50

Crispy Fried Calamari

With roasted garlic aioli and marinara dipping sauce - 12.75

Coconut Shrimp

Served with a mango chili dipping sauce - 10.75

Oysters*

A half dozen freshly shucked oysters with mignonette - Market Price

Tuna Pokie Tartar*

Served with avocado, wasabi vinaigrette and passion fruit purée - 14.00

LUNCH SALADS

Split Plate Charge - 1.00

Signature Salad

Mixed baby greens with toasted walnuts, sun-dried cranberries, smoked mozzarella cheese and raspberry vinaigrette - 9.25

Baby Spinach Salad

with marinated plum tomatoes, artichoke hearts, kalamata olives, balsamic dressing and parmesan crisp - 9.25

Caesar Salad*

Crisp romaine with toasted croutons, shaved parmesan cheese and house made dressing - 9.00

Baby Arugula

With fresh watermelon, feta cheese, roasted pine nuts, thinly sliced red onion and white balsamic vinaigrette - 9.25

Iceberg Wedge

Served with bleu cheese dressing, tomatoes, red onions and cucumbers - 8.50



Please refrain from cell use. • One check per table please.
Cash gratuity encouraged and appreciated
Please refrain from substitutions.
An 18% gratuity will be added to tables of 8 or more.

Long Island Steamers

Soft shell Long Island steamers served with drawn butter and broth - 14.50

Littleneck Clams*

Freshly shucked littleneck clams on the half shell.
Dozen - 16.00 Half Dozen - 9.00

Clams Casino

A half dozen freshly shucked clams with garlic, bell peppers and bacon - 10.50

Crab & Spinach Dip

Served hot with tricolored corn chips - 11.75

HOMEMADE SOUPS
New England
Clam Chowder - 8.00
Daily Soup Selection
Market Price



CHILDREN'S MENU

Pasta with Butter or Marinara Sauce - 6.75

Macaroni & Cheese with Green Beans - 7.75

The following meals are served with French fries.

Hot Dog - 7.00

Cheeseburger - 7.75

Hamburger - 7.00

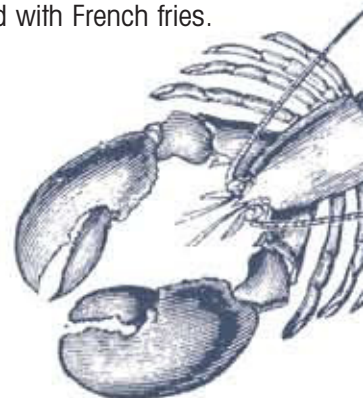
Grilled Cheese - 7.00

Chicken Fingers - 7.75

Sides

Corn on the Cob - 4.50

French Fries - 4.50



**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.*



SIGNATURE BURGERS*

Served with lettuce, tomatoes, onions, pickles and your choice of fries or mixed greens.

The Mag Burger

With bacon, cheddar cheese and house made BBQ sauce - 12.00

The All American

With American cheese and bacon - 11.50

The Bungalow

Smothered with sautéed mushrooms and onions - 11.50

Add Bacon, American, Mozzarella, Swiss or Cheddar Cheese - Add 1.00
Mushrooms, Onions or Housemade BBQ Sauce - 75¢ each

The Midway

With sautéed mushrooms and Swiss cheese - 11.50

The Big Bleu

With crumbled bleu cheese - 12.00

The Bayberry

Marinated chicken breast - 11.50

SANDWICHES & WRAPS

Served with your choice of fries or mixed greens.

Beer Battered Flounder Filet

Sandwich served with lemon caper aioli - 14.00

Curried Chicken Salad Wrap

White meat chicken with apples and raisins wrapped in a whole wheat flour tortilla - 10.50

Grilled Chicken Panini

Served with prosciutto, marinated plum tomatoes, spinach & fontina cheese - 14.00

Bacon Avocado Mozzarella Tomato Panini

With balsamic garlic mayonnaise - 12.00

Pulled Pork Sandwich

North Carolina style with house made slaw on top & side of bbq - 10.50

Add an Alaskan King Crab Leg to any Entrée for Market Price

Lobster

1 1/2 lb. lobster broiled or steamed with drawn butter and French fries or mixed greens - Market Price

Other sizes available. (Ask your server)

LUNCH ENTRÉES

Catch of the Day

Ask your server for details - Market Price

Alaskan King Crab Legs

Two succulent legs served with drawn butter and your choice of French fries or mixed greens - Market Price

Penne Pasta

Pasta with grilled spicy Italian sausage, roast fennel, marinated plum tomatoes & spinach - 14.00

BOTTLED BEER

Budweiser • Bud Light • Corona Spaten Pilsner • Franziskaner Weiss Guinness • Heineken • Amstel Light Miller Life • St. Paulies Girl (NA)

DRAFT BEER

Samuel Adams Boston Lager • Coors Light • Blue Moon

WINES BY THE GLASS

A meal without wine is breakfast.

Sophia, Blanc de Blanc - 9.75

Cadonini, Pinot Grigio - 7.75

Brampton, Sauvignon Blanc - 8.25

Geyser Peak, Chardonnay - 9.00

Row 11 "Vinas 3", Pinot Noir - 10.25

Petizos, Malbec - 8.00

Lyeth, Cabernet Sauvignon - 9.50

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SUMMER COCKTAILS

Bubba's Five Rum Punch

Four rums too many, I think not!

Bellini

Coppola's Sophia champagne with a dash of peach nectar...just like in the movies.

Mojito

Try the summers most refreshing drink with a hint of pomagranite, or strawberry.

Rocket Fuel

151 Piña Colada with an amaretto floater.

Dark & Stormy

Ginger beer topped with Goslings dark rum.

Maguire's Summer Sangria

A refreshing blend of fresh fruit and our own secret recipe perfect to share with friends. Served with your choice of red or white wine. Available in full or half pitchers.

