



APPETIZERS

Shrimp Cocktail†

Chilled poached jumbo shrimp, spicy cocktail sauce - 12.5

Hot Wings†

Buffalo style, cool celery, bleu cheese dressing - 11

Crispy Fried Calamari

Roasted garlic aioli, marinara dipping sauce - 13

Coconut Shrimp

Mango chili dipping sauce - 11

Oysters*†

Half dozen freshly shucked, mignonette - Market Price

Tuna Pokie Tartar*†

Avocado, wasabi vinaigrette, passion fruit purée - 14

Sayuri Unfiltered Cold Sake 300ml - 18

Long Island Steamers †

Soft shell clams, drawn butter, broth - 15

Littleneck Clams*†

Freshly shucked on the half shell, cocktail sauce
Dozen - 16 Half Dozen - 9

Clams Casino†

Half dozen shucked clams, garlic, bell peppers, bacon - 11

Crab & Spinach Dip†

Served hot, tricolored corn chips - 12

LUNCH SALADS

Split Plate Charge - Add \$1

Signature Salad†

Baby greens sun-dried cranberries, toasted walnuts, smoked mozzarella, raspberry vinaigrette - 10

Citrus Salad†

Baby greens, orange and grapefruit segments, pineapple, shaved fennel, citrus vinaigrette - 9.5

Caesar Salad*

Half romaine heart, truffle crostini, grated parmigiano-reggiano - 9.5

Baby Arugula†

Watermelon, feta cheese, toasted almonds, red onion, white balsamic vinaigrette - 9.5

Iceberg Wedge†

Tomatoes, cucumbers, red onion, chunky bleu cheese dressing - 9

HOMEMADE SOUPS

New England

Clam Chowder - 9

Daily Soup Selection

Market Price



Add to any salad:

Tuna or Marinated Shrimp - 8

Grilled Skirt Steak - 7.5

Salmon - 7

Grilled Chicken - 6



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 7 or more.

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

Cheeseburger - 7.75

Hamburger - 7

Grilled Cheese - 7

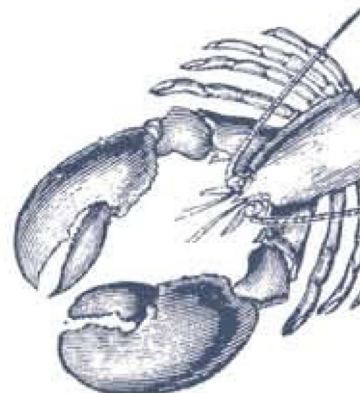
Chicken Fingers - 7.75

Sides

Corn on the Cob - 4.5

French Fries - 4.5

Edimame - 5.5



† Gluten Free

*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. Sweet potato fries - Add \$1.5

Mag Burger

Bacon, cheddar cheese and house made BBQ sauce - 13.5

All American

American cheese and bacon - 13

Bungalow

Smothered with sautéed mushrooms and onions - 12

**Add Bacon, American, Mozzarella, Swiss or Cheddar Cheese - Add \$1
Mushrooms, Onions or Housemade BBQ Sauce - 75¢ each**

Steakhouse

Frizzled onions, swiss cheese and A1 steak sauce - 13.5

Cottage

Marinated chicken breast with cheddar and avocado - 13

Bayberry

Marinated chicken breast - 11.5

SANDWICHES & WRAPS

Served with your choice of fries or mixed greens.
Sweet potato fries - Add \$1.5

Beer Battered Baramundi

Sandwich with tartar sauce - 14

Curried Chicken Salad Wrap

White meat chicken, apples, raisins,
whole wheat flour tortilla - 11

Grilled Chicken Panini

Proscuitto, marinated roast plum tomatoes,
mozzarella, spinach - 14

Veggie Wrap

Sauteed onions & peppers, grilled zucchini & squash, carrots,
avocado, tahini dressing - 13

Bacon Avocado Fresh Mozzarella Tomato Panini

With balsamic garlic mayonnaise - 13

Marinated Beef Tenderloin

Garlic roll, sauteed onions, melted mozzarella - 15.5

LUNCH ENTRÉES

Catch of the Day

Ask your server for details - Market Price

Alaskan King Crab Legs†

Two legs, drawn butter, french fries or mixed greens
- Market Price

Add an Alaskan King Crab Leg to any Entrée

- Market Price

Penne Pasta

Spicy Italian sausage, spinach, shallots,
crimini mushrooms - 14.5

Available without sausage

Lobster†

1 1/2 lb. lobster broiled or steamed, drawn butter,
french fries or mixed greens - Market Price

Other sizes available, ask your server

BOTTLED BEER

**Budweiser • Bud Light • Corona • Franziskaner Weiss
Sam Adams Boston Lager • Sierra Nevada • Heineken
Amstel Light • Miller Lite • St. Paulies Girl (NA)**

DRAFT BEER

Fire Island Lighthouse Ale • Coors Light • Blue Moon

WINES BY THE GLASS

A meal without wine is breakfast.

Zonin, Prosecco 187ml - 9.75

Cadonini, Pinot Grigio - 8.25

Brampton, Sauvignon Blanc - 8.5

Dr. Loosen, Reisling - 8.25

Raymond, Chardonnay - 10

Murphy Goode, Pinot Noir - 10.5

Terra Rosa, Malbec - 8.5

Monte Antico, Super Baby Tuscan - 8.75

Lyeth, Cabernet Sauvignon- 10

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SUMMER COCKTAILS

Bubba's Five Rum Punch

4 rums too many, I think not!

Rocket Fuel

151 Piña Colada with an
amaretto floater

Bellini

Prosecco with a dash of
peach nectar

Mojito

Try the summer's most
refreshing drink

Maguire's Summer Sangria

Fresh fruit blended with our
own double secret secret
recipe. Perfect to share with
friends. Your choice of red or
white wine. Available in full or
half pitchers.

Fire Island Spritzer

Prosecco, Elderflower liquor,
splash soda

Pear-fect Martini

Absolut Pear vodka, pear
purée, fresh lime juice

Razzer-Rita

Patron Silver, Cointreau,
raspberry puree, fresh
lime juice

Saki-Tini

Premium vodka, unfiltered
Saki, fresh lime juice

Dark & Stormy

Ginger beer topped with
Goslings dark rum

