



MAGUIRE'S BAYFRONT RESTAURANT

OCEAN BEACH, FIRE ISLAND • EST. 1936

2022 Preseason Dinner Menu

NOW ACCEPTING RESERVATIONS FOR PARTIES OF 6 OR MORE. ANY RESERVATION OF 7 OR MORE WILL REQUIRE A \$50 DEPOSIT. CALL 631.583.8800 TO BOOK YOUR RESERVATION.

APPETIZERS

Oysters	MP	Tuna Tartare	19
Daily Selection, Apple Cucumber Mignonette		Avocado, Wasabi Vinaigrette, Passion Fruit Puree, Won Ton Chips	
St. Louis Ribs	17.5	Clams Casino	16.5
Korean Barbecue Sauce, Kimchi		Half Dozen Baked Local Clams, Onion, Peppers, and Crisp Bacon	
Crispy Fried Calamari	17.5	Steamed Mussels	17
Served with Marinara Dipping Sauce		Lemongrass Broth with Sage and Garlic, served with Roasted Garlic Crostini	
Jumbo Shrimp Cocktail	17.5	Blistered Shishito Peppers	15
Poached, Chilled, Spicy Cocktail Sauce		Served with Roasted Garlic Dipping Sauce	
Long Island Steamers	23	Parmesan Truffle Fries	12
Fresh Soft Shell Clams, Broth, Drawn Butter		New England Clam Chowder	11.5
Buffalo Hot Wings	18.5	Local Littleneck Clams	12 per half dz 20 per dz
Served with Celery and Blue Cheese Dressing		Served Chilled on the Half Shell, with Cocktail Sauce	
Alaskan King Crab Legs	MP		
Ordered by the Leg. Served with Drawn Butter and Lemon.			

SALADS

Lemon Rocket Salad	15.5
Arugula, Cucumbers, Red Onion, Cherry Tomatoes, Quinoa, Raisins, Toasted Pumpkin Seeds, Lemon Truffle Vinaigrette	
Signature Salad	15
Baby Greens, Toasted Walnuts, Sun-dried Cranberries, Smoked Mozzarella, Raspberry Vinaigrette	
Caesar Salad	14.5
Half Romaine Heart, Seasoned Croutons, Shaved Parmegiano-Reggiano	



To better serve our guests, we ask for ONE check per table. We can only split credit cards up to 4 ways. Please put cell phones away while dining, we are not responsible for cell phone damage if left on the table. A 20% gratuity will be added to parties of 6 or more. Reservations for parties of 7 or more will require a \$50 deposit. A 3.5% surcharge will be added to each bill using credit cards as their form of payment.

Before placing your order, please inform your server if a person in your party has a food allergy.

**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. Consumed raw or cooked meats, fish, shellfish, or fresh shell eggs, may increase your risk of food borne illness, especially if you have certain medical conditions.*

ENTREES

Grilled Prime NY Strip 	46	Roasted Branzino 	32.5
Sage and Shallot Demi Glace, Roasted Garlic Mashed Potatoes, Grilled Asparagus		Garlic Spread, Preserved Lemon, Oregano and Olive Relish, Grilled Asparagus, Jasmine Rice, Spiced Toasted Almonds	
Ahi Tuna	39	Roasted Chicken 	31
Sesame Crust, Charred Scallion, Soy Miso Vinaigrette, Lemony Jasmine Rice, Sautéed Broccoli		Za'atar Marinade, Lemon Dijon Vinaigrette, Roasted Garlic Mashed Potatoes, Sautéed Broccoli	
Grilled Pork Chop 	33	Crispy Skin Salmon Filet 	32
Roasted Skin On Sweet Potatoes, Sautéed Broccoli, Creole Dijon Sauce, Grilled Onions		Mediterranean Farro, Baby Arugula, Garbanzo Beans, Cucumber, Tomatoes, Red Onions, Banana Peppers, Dill Yogurt Sauce, Lemon Vinaigrette	
Lobster 	MP	Lobster Roll	44
Maine Lobster, Steamed or Broiled, Baked Potato, Corn on the Cob, and Drawn Butter. <i>*Ask your server about our special lobster sizes*</i>		Brioche Roll, Dill Pickle. Served with Fries, Old Bay Seasoned Potato Chips, or Caesar salad. Add Bacon \$1.50 or Avocado \$4.00	
Pan Seared Atlantic Cod 	34	Basil Pesto Raviolis	28
Spring Risotto, Bacon, Leek, Asparagus, Roasted Tomatoes, Lemon Sake Butter Sauce		Light Tomato Sauce, Fresh Burrata, Sautéed Greens	
Alaskan King Crab Leg 			
Add a Leg to Any Entree Served with Drawn Butter and Lemon			
MP			

DINNER SIDES

Jasmine Rice	7.5	Old Bay Seasoned Potato Chips	7
Roasted Garlic Mashed Potatoes	7.5	Grilled Asparagus	8
Broccoli	8	Corn on the Cob	7.5
French Fries	8	Baked Potato	7.5

Bringing a little bit of Fire Island to wherever you are with our Sunset Cam!
Live stream anytime from our website
WWW.MAGUIRESBAYFRONTRESTAURANT.COM

LOBSTER PALOOZA
EVERY THURSDAY NIGHT
Starting June 16th

THREE COURSE DINNER INCLUDES: A SOUP, GARDEN SALAD, YOUR CHOICE OF A 1 1/4 LB LOBSTER OR PRIME RIB, SERVED WITH CORN ON THE COB AND A BAKED POTATO.

