



DINNER MENU

Served from 5 PM - 10 PM

TO ENSURE TIMELY SERVICE,
WE KINDLY REQUEST NO SUBSTITUTIONS
ON ANY OF OUR MENU ITEMS

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.

SALADS

Mediterranean   \$ 17.5

Arugula and Romaine, Cucumbers, Pickled Red Onion, Cherry Tomatoes, Marinated Giant White Beans, Greek Olives, Feta Cheese, Lemon Dijon Vinaigrette

Signature   \$ 17.5

Baby Greens, Toasted Walnuts, Sun-dried Cranberries, Smoked Mozzarella, Raspberry Vinaigrette

Caesar  \$ 17

Chopped Romaine Heart, Seasoned Croutons, Shaved Parmigiano-Reggiano

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

APPETIZERS

Fall Off the Bone Ribs  \$ 20

Asian Barbecue, Jicama Carrot Slaw

Tuna Tartare*  \$ 21.5

Avocado, Wasabi Vinaigrette, Passion Fruit Puree, Won Ton Chips

Buffalo Hot Wings  \$ 21

Celery, Blue Cheese Dressing

Brussels Sprouts \$ 16.5

Caramelized, Ponzu Sauce

Crispy Fried Calamari  \$ 20

Marinara Dipping Sauce

Baked Clams \$ 19

Whole Top Neck Clams, Scallop Stuffing

Steamed Mussels \$ 19.5

White Wine Garlic and Tomato,
Roasted Garlic Crostini

Blistered Shishito Peppers  \$ 17.5

Roasted Garlic Dipping Sauce

Local Littleneck Clams*   \$ 23

Served by the Dozen, Chilled on the
Half Shell, Cocktail Sauce

New England Clam Chowder \$ 12.5

Local Clams, Bacon, Potatoes, Cream

Parmesan Truffle Fries \$ 13.5

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INSTAGRAM @MAGUIRES_OB

ENTREES

Split Charge - \$8.00

Prime NY Strip Steak

\$ 55

Garlic Confit and Herb Butter, Grilled Asparagus, Roasted Garlic Mashed Potatoes, Demi-Glace



Ahi Tuna*

\$ 43

Ginger Soy Vinaigrette, Furikake Seasoning, Sautéed Japanese Vegetables, Coconut Rice



Grilled Pork Chop

\$ 40

Marsala Wine Sauce, Roasted Garlic Mashed Potatoes, Wild Mushrooms, Haricots Verts



Lobster

MP

1½ Lb Steamed Maine Lobster, Drawn Butter, Baked Potato, Corn on the Cob



Blackened Grouper

\$ 44

Lump Crab Cake, Fresh Herb Sauce, Roast Red Pepper Vinaigrette, Haricots Verts, Jasmine Rice

Long Island Lobster Roll

\$ 49

Chilled Lobster Salad, Brioche Roll, Dill Pickle, Fries, Old Bay Seasoned Potato Chips or a Side Caesar Salad

Short Rib Ragu

\$ 46

Pappardelle Pasta, Veal Demi-Glace, Braised Short Rib

Shrimp Risotto

\$ 42

Chipotle Garlic Marinade, Spring Vegetables



Crispy Skin Salmon Filet

\$ 36

Arugula and Romaine, Cucumbers, Pickled Red Onion, Cherry Tomatoes, Marinated Giant White Beans, Greek Olives, Feta Cheese, Lemon Dijon Vinaigrette



DINNER SIDES

Haricots Verts	\$8.5	Corn on the Cob	\$8
French Fries	\$8	Jasmine Rice	\$9
Old Bay Potato Chips	\$7.5	Coconut Rice	\$9
Grilled Asparagus	\$8.5	Baked Potato	\$8

Roasted Garlic Mashed Potatoes \$8

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.

Cash payments will receive a 4% Discount.

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.*



Indicates Menu Item is Dairy Free



Indicates Menu Item is Vegetarian



Indicates Menu Item is Gluten Free