



MAGUIRE'S BAYFRONT RESTAURANT

OCEAN BEACH, FIRE ISLAND • EST. 1936

2022 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*  	19.5
Daily Selection, Apple Cucumber Mignonette		Avocado, Wasabi Vinaigrette, Passion Fruit Puree, Won Ton Chips	
St. Louis Ribs  	18	Clams Casino 	17
Korean Barbecue Sauce, Kimchi		Half Dozen Broiled Local Clams, Onion, Peppers, and Crisp Bacon	
Crispy Fried Calamari 	18	Steamed Mussels	17.5
Marinara Dipping Sauce		Lemongrass Broth with Sage and Garlic, Roasted Garlic Crostini	
Jumbo Shrimp Cocktail  	18	Blistered Shishito Peppers 	15.5
Poached, Chilled, Spicy Cocktail Sauce		Roasted Garlic Dipping Sauce	
Long Island Steamers 	MP	Fried Brussel Sprouts  	15.5
Fresh Soft Shell Clams, Broth, Drawn Butter		Bacon, Ponzu Sauce	
Buffalo Hot Wings 	19	Parmesan Truffle Fries 	12.5
Celery, Blue Cheese Dressing		New England Clam Chowder	11.5
Alaskan King Crab Legs 	MP		
Ordered by the Leg, Drawn Butter and Lemon.			
Local Littleneck Clams*  	12.5		
Chilled on the Half Shell, Cocktail Sauce	per half dozen		
	21		
	per dozen		

SALADS

Split Charge \$1.00

Lemon Rocket Salad   	16	Caesar Salad	15
Arugula, Cucumbers, Red Onion, Cherry Tomatoes, Quinoa, Raisins, Toasted Pumpkin Seeds, Lemon Truffle Vinaigrette		Half Romaine Heart, Seasoned Croutons, Shaved Parmegiano-Reggiano	
Signature Salad  	15.5	Caprese Salad 	16
Baby Greens, Toasted Walnuts, Sun-dried Cranberries, Smoked Mozzarella, Raspberry Vinaigrette		Sliced Heirloom Tomatoes, Fresh Mozzarella, Fresh Basil, Passion Fruit Puree, Balsamic Reduction	

To ensure timely service, we kindly request no substitutions on any of our menu items



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 4% 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

Split Charge \$5.00

Grilled Prime NY Strip* 	52	Roasted Branzino  	34
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 	32
Sesame Crust, Charred Scallion, Soy Miso Vinaigrette, Lemony Jasmine Rice, Sautéed Broccolini		Sautéed Trumpet Mushroom and Truffle Sauce, Roasted Garlic Mashed Potatoes, Sautéed Broccolini	
Grilled Pork Chop 	36	Crispy Skin Salmon Filet	33
Ginger Mashed Sweet Potatoes, Haricot Verts, 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 larger lobster sizes*</i>		Brioche Roll, Dill Pickle. Choice of Old Bay Seasoned Potato Chips, or Caesar Salad. Add Bacon \$2 or Avocado \$4	
Pan Seared Atlantic Cod 	35	Penne Primavera	28
Organic Black Rice, Haricot Verts, Roasted Tomatoes, Capers, Lemon Sake Butter Sauce		Roasted Shallots, Tomatoes, Portobello Mushrooms, Artichoke Hearts, Asparagus, Light Tomato Sauce, Fresh Burrata	
Alaskan King Crab Leg 	MP	Pineapple Bowl  	39
Add a Leg to Any Entree Served with Drawn Butter and Lemon		Shrimp and Scallops, Thai Red Curry Sauce, Pineapple, Coconut Jasmine Rice	

DINNER SIDES

Jasmine Rice	7.5	Old Bay Seasoned Potato Chips	7
Roasted Garlic Mashed Potatoes	7.5	Grilled Asparagus	8
Broccolini	8	Corn on the Cob	7.5
Coconut Jasmine Rice	8	French Fries	7.5
Haricot Verts	8	Baked Potato	7.5
		Organic Black Rice	9