



Maguire's Dinner Menu

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.

APPETIZERS

Tuna Tartare* **\$20**
Avocado, Wasabi Vinaigrette, Passion Fruit Puree, Won Ton Chips

Oysters* **MP**
Daily Selection, Apple Cucumber Mignonette

Steamed Mussels **\$18**
White Wine and Garlic, Roasted Garlic Crostini

Buffalo Hot Wings **\$19.5**
Celery, Blue Cheese Dressing

St. Louis Ribs **\$18.5**
Korean Barbecue Sauce, Kimchi

Long Island Steamers **MP**
Fresh Shell Clams, Broth, Drawn Butter

Parmesan Truffle Fries **\$13**

Clams Casino **\$17.5**
Half Dozen Baked Local Clams, Onions, Peppers, Crisp Bacon

Crispy Fried Calamari **\$18.5**
Marinara Dipping Sauce

Alaskan King Crab Legs **MP**
Ordered by the Leg. Served with Drawn Butter and Lemon. **Not Included in Happy Hour**

Blistered Shishito Peppers **\$16**
Roasted Garlic Dipping Sauce

Jumbo Shrimp Cocktail **\$18.5**
Poached, Chilled, Spicy Cocktail Sauce

Local Little Neck Clams* **\$13 per 1/2dz**
\$22 per dz
Served Chilled on the Half Shell, Cocktail Sauce

New England Clam Chowder **\$12**

SALADS

Split Charge \$3.00

Mediterranean Salad **\$16**
Arugula and Romaine, Cucumbers, Pickled Red Onion, Cherry Tomatoes, Marinated Giant White Beans, Greek Olives, Feta Cheese, Lemon Dijon Vinaigrette

Caesar Salad **\$15.5**
Chopped Romaine Heart, Seasoned Croutons, Shaved Parmegiano-Reggiano

Signature Salad **\$16**
Baby Greens, Toasted Walnuts, Sundried Cranberries, Smoked Mozzarella, Raspberry Vinaigrette

Caprese Salad **\$16.5**
Sliced Heirloom Tomatoes, Fresh Mozzarella, Fresh Basil, Balsamic Reduction

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. A 4% surcharge will be added to each bill to help cover the increasing costs of labor and in support of increased wages for all our dedicated team members.

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

ENTREES

Split Charge \$7.00

Lobster 🌿 **MP**
Maine Lobster, Steamed, Baked Potato,
Corn on the Cob, and Drawn Butter.
Ask your server about our larger lobster sizes

Prime NY Strip Steak 🌿 **\$52**
Grilled Asparagus, Roasted Garlic Mashed
Potatoes, Demi Glace

Lobster Roll **\$46**
Brioche Roll, Dill Pickle, Old Bay
Seasoned Potato Chips or Side Caesar Salad

Pineapple Bowl 🌿 🌿 **\$40**
Shrimp and Scallops, Thai Red Curry Sauce,
Pineapple, Coconut Jasmine Rice

Crispy Skin Salmon Filet 🌿 🌿 **\$34**
Arugula and Romaine, Cucumbers, Pickled Red Onion,
Cherry Tomatoes, Marinated Giant White Beans,
Greek Olives, Feta Cheese, Lemon Dijon Vinaigrette

Pan Seared Atlantic Cod 🌿 **\$36**
Organic Black Rice, Haricot Verts, Lemon
and Dry Vermouth Beurre Blanc with
Red Grapes and Golden Raisins

Alaskan King Crab Leg **MP**
Add a Leg to any Entree
Served with Drawn Butter, Lemon

Penne Pasta Primavera 🌿 **\$29**
Roasted Shallots, Tomatoes, Portobello
Mushrooms, Asparagus, Artichoke Hearts,
Light Tomato Sauce, Shaved Parmesan

Ahi Tuna* 🌿 **\$40**
Sesame Crust, Scallion, Ginger, Soy
Vinaigrette, Sautéed Bok Choy, Coconut Rice

Short Rib Ragu **\$43**
Pappardelle Pasta, Veal Demi Glace,
Braised Short Rib

Grilled Pork Chop 🌿 **\$37**
Haricot Verts, Creole Dijon Sauce, Grilled
Onions, Roasted Garlic Mashed Potatoes

Roasted Branzino 🌿 🌿 **\$35**
Garlic Spread, Preserved Lemon, Oregano and
Olive Relish, Haricot Verts, Jasmine Rice,
Spiced Toasted Almonds

Roasted Chicken **\$33**
Morel Mushroom Sauce, Roasted
Garlic Mashed Potatoes, Prosciutto
Wrapped Asparagus

LOBSTERPALOOZA

EVERY THURSDAY NIGHT

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

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

WWW.MAGUIRESBAYFRONTRESTAURANT.COM

Dinner Sides

Haricot Verts	\$8.50
French Fries	\$8.00
Old Bay Potato Chips	\$7.50
Grilled Asparagus	\$8.50
Corn on the Cob	\$8.00
Organic Black Rice	\$9.50
Coconut Rice	\$8.50
Baked Potato	\$8.00
Roasted Garlic Mashed Potatoes	\$8.00