

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.

Tuna Tartare* 🛞 🛈

Clams Casino 🋞

Steamed Mussels

19.5

17

17.5

15.5

15.5

12.5

APPETIZERS

Oysters* () Daily Selection, Apple Cucumber Mignonette	MP
St. Louis Ribs (1) (1) Korean Barbecue Sauce, Kimchi	18
Crispy Fried Calamari ⁽¹⁾ Marinara Dipping Sauce	18
Jumbo Shrimp Cocktail ()) Poached, Chilled, Spicy Cocktail Sauce	18
Long Island Steamers 🛞 Fresh Soft Shell Clams, Broth, Drawn Butter	MP
Buffalo Hot Wings 🛞 Celery, Blue Cheese Dressing	19
Alaskan King Crab Legs 🛞 Ordered by the Leg. Drawn Butter and Lemon.	MP
Local Littleneck Clams* 🛞 🕧	12.5 p

Lemongrass Broth with Sage and Garlic, Roasted Garlic Crostini	
Blistered Shishito Peppers ® Roasted Garlic Dipping Sauce	
Fried Brussel Sprouts 🛞 🕧 Bacon, Ponzu Sauce	
Parmesan Truffle Fries 🛞	

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

Half Dozen Broiled Local Clams, Onion, Peppers, and Crisp Bacon

New England Clam Chowder 11.5

12.5per half dozen21per dozen

SALADS

Chilled on the Half Shell, Cocktail Sauce

Split Charge \$1.00	
Lemon Rocket Salad ℗℣ Arugula, Cucumbers, Red Onion, Cherry Tomatoes, Quinoa, Raisins, Toasted Pumpkin Seeds, Lemon Truffle Vinaigrette	16
Signature Salad 	15.5
Caesar Salad Half Romaine Heart, Seasoned Croutons, Shaved Parmegiano-Reggiano	15
Caprese Salad 🛞 Sliced Heirloom Tomatoes, Fresh Mozzarella, Fresh Basil, Passion Fruit Puree, Balsamic Reduction	16
LOBSTERPALOO	ΖΑ
EVERY THURSDAY NIC THREE COURSE DINNER INCLUDES; A S GARDEN SALAD, YOUR CHOICE OF A 1 1, LOBSTER OR PRIME RIB, SERVED WITH C ON THE COB AND A BAKED POTATO	H T OUP, /4 LB CORN

BOWLS

Tuna Poke Bowl* Sticky Rice, Spiced Aioli, Carrots, Cucumbers, Ginger, Sweet Soy Sauce, Wakame Salad. Add Avocado \$4	20.5
Mediterranean Bowl V Farro, Arugula, Garbanzo Beans, Cucumbers, Tomatoes, Red Onion, Banana Peppers, Tahini Yogurt Sauce, Lemon Vinaigrette	19

ADD TO ANY SALAD OR	BOWL
Grilled Chicken	8
Grilled Sirloin*	11.5
Grilled Salmon	9.5
Grilled Shrimp	10
Grilled Tuna*	10.5
Grilled Portobello Mushroom	4.5
Avocado	4

SIGNATURE BURGERS AND SANDWICHES

SERVED WITH LETTUCE, TOMATO, ONION, PICKLES, AND YOUR CHOICE OF; HOUSE-MADE OLD BAY SEASONED POTATO CHIPS, MIXED GREENS, FRIES, OR TRUFFLE FRIES (+1.50)

Certified Black Angus Burger*	17.5	Impossible Burger Plant Based Burger with Grilled Onions, Avocado, Roasted Garlic Aioli	16.5
All American Burger* American Cheese, Applewood Smoked Bacon	18.5	Mag's Dip Thin Sliced Roast Beef, Garlic Roll, Grilled Onions, Melted Munster, Au Jus Dipping Sauce	19.5
Mag Burger* Cheddar Cheese, House-made Barbecue Sauce, Applewood Smoked Bacon	19	Buttermilk Fried Chicken Cajun Aioli, Dill Pickles, Banana Peppers	19
"BAT" Panini Bacon, Avocado, Tomato, Fresh Mozzarella, Balsamic Garlic Mayonnaise. Add Grilled Chicken \$5.00	18.5	Grilled Chicken Cutlet Marinated Chicken, Maguires' Creole Dijon Sauce, Grilled Onions	17.5

ADD TO ANY	SIGNATURE	BURGER	OR SANDWICH	
American Cheese	1.5	Bacon		2
Cheddar Cheese	1.5	Avocado		4

ENTREES	
Split Charge \$3.00	F
Lobster Roll Brioche Roll, Dill Pickle, Old Bay Seasoned Potato Chips. Add Bacon \$2 or Avocado \$4.	44 O C
	S
Fish Tacos Roasted Corn and Avocado Salsa, Pico de Gallo,	19.5 G
Creole Sauce, Cabbage Slaw, Flour Tortillas	V
Lobster	P MP
Maine Lobster, Steamed or Broiled, Drawn Butter, Served with Fries or Greens	1.11
Ask your server about our larger lobster sizes	
 Indicates Menu Item is Dairy Free Indicates Menu Item is Vegetarian 	C
(iii) Indicates Menu Item is Gluten Free (iii) @maguires_OB (iii) @maguires (iiii) @maguires (iiii) @maguires (iiii) @maguires (iiii) @maguires (iiii) @maguires (iiiii) @maguires (iiiiii) @maguires (iiiiii) @maguires (iiiiiii) @maguires (iiiiiiiii) @maguires (iiiiiiiiiii) @maguires (iiiiiiiiiiiiiiiiiiiiiiiiiiiiiiiiiiii	SUI
	2

@maguiresob

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

LUNCH SIDESFrench Fries7.5Old Bay Potato Chips7Corn on the Cob7.5Sticky Rice6Greens with Raspberry Vinaigrette5.5Watermelon6Pickles3.5

COUNTDOWN TO SUNSET HAPPY HOUR Monday - Friday, 4-6 pm

25% off all appetizers \$2 off select wines \$2 off select beers 1/2 off all frozens (including rocket fuels) BAR DECK ONLY

SPORT A MAGUIRE'S I-SHIRT, SWEATSHIRT, OR HAT! Check out the display up

Check out the display up front and purchase your apparel at the host stand!

MAGUIRE'S CATERING On our Bayfront deck, or at Fire Island home. Let us hel

Fire Island home. Let us help take the stress out of planning your next event! Weddings, corporate outings, graduation, Bar/Bat Mitzvah's, office party, retirement parties. Visit our website or see your host for catering packages.

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.