



# Maguire's Bayfront Restaurant

## Taste of Fire Island

\$16 per person at Fire Island Ferries and  
\$29 at Maguire's Bayfront Restaurant (not including tax and gratuity)  
**Monday thru Thursday**

### First Course

CUP OF CHOWDER or SOUP OF THE DAY

### Second Course

**CAESAR SALAD\*** with toasted croutons, shredded parmesan, & house made dressing

OR

**GARDEN SALAD** with tomato, cucumber, & shaved red onion with bleu cheese dressing

### Third Course

**PENNE** pasta with grilled spicy sausage, roast fennel, marinated plum tomatoes and spinach

grilled **SKIRT STEAK** with chimichurri sauce, garlic mashed potatoes, & vegetable of the day

**BONELESS FREE-RANGE CHICKEN BREAST** with shitake mushroom and caramelized onion pan jus, roast garlic mashed potatoes & vegetable of the day

grilled **SALMON FILET** over arugala salad with fresh watermelon, feta cheese, roast pine nuts, thinly sliced red onion & white balsamic vinaigrette dressing

**DOUBLE CUT PORK CHOP** with Bali barbeque sauce, mango puree, roast garlic mashed potatoes, & vegetable of the day

tender braised **SHORT RIBS** with white truffle raviolis, red wine demi glace & mire poix

hot poached **HALIBUT FILET** with roast fennel, sweet ginger mashed potatoes and orange miso beurre blanc **add \$5**

stuffed **FLOUNDER FILET** with shrimp and crabmeat, smooth lobster sauce and vegetable of the day **add \$3**

seared **AHI TUNA\*** with a coriander crust, vegetable spring roll & tamari vinaigrette **add \$5**

sautéed **JUMBO SHRIMP & SEA SCALLOPS** with pineapple and coconut curry sauce served with jasmine rice **add \$5**

broiled or steamed **1 1/2 lb. LOBSTER** with corn on the cob and baked potato **add \$5**

**Ask Your Server about Tonight's Specials**

**Lobsterpalooza Special**

**Thursdays Only add only \$50**

Cup of Soup, Garden Salad, & 1 1/4 Pound Lobster or Prime Rib

Both served with corn on the cob & baked potato

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