

MUSE *in the Harbor*

A CHEF MATTHEW GUIFFRIDA PRODUCTION

~~Soup & Salads~~

Soup of the Moment

Here today, gone tomorrow.

\$8

The "BLT Chop"

Hearts of Romaine, Bacon, & Tomato Olive Tapenade with Bleu Cheese on a Grilled Crouton with Heirloom Tomato & Marsala Gorgonzola Dressing

\$12

The Muse "Casa" Salad (Gluten Free)

Baby Greens tossed in aged Balsamic Vinaigrette with Pesto tossed Tomatoes & feathered Cucumbers topped with shaved Pecorino Romano

\$11

Summer Apple Salad

Frisee Lettuce, Apples, Sunflower Seeds, Smoked Gouda, Craisins & Smoked Salmon "Bacon" with Orange Curry Caesar on Gruyere Bread Pudding

\$14

Watermelon Carpaccio Insalata (Gluten Free)

Shaved Watermelon topped with Organic Baby Arugula, Feta Cheese, Toasted Pine Nuts and Aged Balsamic Oil

\$14

~~Starters~~

**Tuna "Ménage A Trois"*

1. Ahi Tuna Tartar atop Mediterranean Israeli Cous Cous
2. Blackened Tuna Lollipop with Candied Wasabi Crust on Whipped Avocado
3. Hot Stone Seared Tuna Carpaccio with Seaweed Salad

\$18

Greek Lamb Meatball

Slow Braised Lamb Meatball served with Mint Demi, Crumbled Feta and a Dollop of Tzatziki Ricotta

\$12

**Tequila Shrimp Tostada (Gluten Free)*

Blackened Tequila Shrimp with Toasted Macadamia Nut Mole, Guac, Cotija Cheese, Micro Cilantro Shoots on a House made Corn Tortilla

\$17

**Pepper Crusted Beef Carpaccio*

Thinly Sliced and served with Pesto Aioli, Horseradish Onion Jam, Pickled Watermelon Radishes and Shaved Parmesan

\$20

**Scallop Mac-n-Cheese*

Loads of Peconic Bay Scallops tossed with Elbow Macaroni and a White Cheddar Boursin Cheese Sauce

\$16

Shishito Fritto

Tempura Fried Shishito Peppers with Sriracha Aioli and Queso Fresco

\$12

**East End Seafood Cake (Why settle for just a Crab Cake?)*

Jumbo Lump Crab, Shrimp, Clam, Bay Scallop & Char Grilled L.I. Corn Cake served with Amber Wave Farms Micro Shoots and Horseradish Caper Aioli

\$24

**Mussels a la Muse*

Prince Edward Island Mussels in a Prosecco Butter Sauce with Grilled Artichoke Hearts, Cured Tomatoes and Giganta Beans with Grilled Italian Bread

\$18

(There will be a \$4.00 split plate charge for appetizers and a \$8.00 charge for entrees)

~~Supper~~

Greek Chicken Piccata

Served on Kalamata Olive, Tomato Orzo, Capers, Feta Cheese and Grilled Artichoke Hummus with Shaved Fennel and Lemon Insalata \$26

**South of the Border Montauk Swordfish (Gluten Free)*

Lightly Blackened Swordfish Medallions served over Charred Mexican Street Corn and Hominy Hash with Roasted Green Chile Salsa Cream \$38

**"Grilled Pork Chops and Apple Sauce"*

Maple Cider Glazed Boneless Pork Chops with Nappa Cabbage, Carrot Slaw, Parmesan Truffle Polenta "Fries" with Sage Apple Butter \$30

**Burgers -n- Fries*

8 oz. Black Angus Burger served on a toasted Kaiser bun, with Lettuce, Tomato, Onion & Pickle; your choice of cheese American, Swiss, Gorgonzola, or Cheddar Mushrooms +\$2 Grilled Onions +\$2 Bacon +\$2 Side Salad +\$2 Sweet Fries +\$2 \$21

"The Vegetarian" (Gluten Free)

Grilled Zucchini Rollatini stuffed with Sundried Tomato Ricotta and Grilled Vegetable Ratatouille with Olive Oil Braised Tomato Ragu & Shaved Parmesan \$22

** Seared GIANT Sea Scallops (Gluten Free)*

Served on Whipped Parmesan Sweet Peas with Pea Shoot, Shaved Fennel Salad and a Lemon Thyme Prosecco Beurre Blanc \$45

**Horseradish & Gorgonzola Crusted, N.Y Strip Steak*

Served atop "LOADED Baked Potato Hash" (Sour Cream, Scallions, Onions, Bacon & Cheddar Cheese) with Tawny Port Demi-Glace \$45

**Indian Spiced Local Seabass (Gluten Free)*

Served with Curried Chickpea Masala, Local Pea Shoot Insalata, Micro Cilantro, and Ginger Chai Tzatziki \$34

**Muse Seafood Paella*

Chorizo Sausage, Mussels, Shrimp, Scallops, and Grilled Lobster Tail served over Saffron Tomato Rice \$59

**Blackened Sashimi Style Ahi Tuna (Gluten Free)*

Served on whipped Gingered Carrots and Baby Arugula Cucumber Slaw with Smoked Avocado Mousse and all the Sushi Fixin's \$44

**Teriyaki Seared Local Cod*

Served over Edamame Hummus with Enoki Mushroom, Zucchini stir-fry and Crisp Lotus Root \$32

**Tomato Crusted Scottish Salmon Scallopini (Gluten Free)*

Served alongside Roasted Shaved Brussel Sprouts, Shallots and Italian White Beans, with whipped Cauliflower \$29

**Simply Grilled (Done simple... but done well.)*

The following items are served with Whipped Potatoes & Grilled Vegetable Ratatouille
N.Y. Strip Steak...\$45... Ahi Tuna...\$44 Swordfish...\$40... Atlantic Salmon...\$29

PLEASE TELL YOUR SERVER OF ANY ALLERGIES AS SOME MARINADES CONTAIN SOY

Sides

Roasted Brussel Sprouts...\$7

French Fries...\$6

Whipped Potatoes...\$6

Truffle Polenta Fries...\$8

Sweet Potato Fries...\$7

Vegetable Ratatouille...\$6

*The Suffolk County Department of Health requires us to advise you that consuming raw or undercooked meats, fish, shellfish, or fresh eggs may increase your risk of food-borne illness especially if you have certain medical conditions. Items marked with an * are selections that are cooked to temperature and may not destroy harmful bacteria and/or viruses.