

Muse@theEnd

A Chef Matthew Guiffrida Production

~~Soup & Salads~~

Soup of the Moment

Here today, gone tomorrow.....\$8

The "BLT Chop"

Chopped Hearts of Romaine, Bacon, & Tomato Olive Tapenade with crumbled Bleu Cheese on a Grilled Peppered Crouton with sliced 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 tossed with Granny Smith Apples, Sunflower Seeds, Smoked Gouda, Craisins and Crispy Smoked Salmon "Bacon" with Blood Orange Marmalade Caesar on Crispy Gruyere Cheese 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

"Bacon-n-Eggs" Breakfast Salad

Grilled Pork Belly and a Poached Egg over Frissee tossed in a Maple Cider Vinaigrette with French Toast Croutons\$14

~~Starters~~

*Tuna "Ménage A Trois"

1. Ahi Tuna Tartar atop Vegetable Tabouli
2. Blackened Tuna Lollipop topped with Candied Wasabi Crust on Whipped Avocado
3. Hot Stone Seared Tuna Carpaccio with Seaweed Salad\$18

"Not Ya Mama's Meatball"

Slow Braised Meatball made with ground Pork, Short Rib, and Veal served with Pomodoro Sauce, Shaved Parmesan and a Dollop of whipped Pesto Ricotta.....\$12

*Scallop Mac-n-Cheese

Loads of Peconic Bay Scallops tossed with Elbow Macaroni and a White Cheddar Boursin Cheese Sauce topped with Herbed Bread Crumb Gratin...\$16

*"Big Easy" Fried Local Oysters

Cajun Cornmeal Dusted Fried Oysters served on Charred Scallion Johnny Cakes with Horseradish Caper Aioli and Dark Molasses Chile Oil.....\$15

*East End Seafood Cake

(Why settle for just a Crab Cake)

Lump Crab, Shrimp, Clam, Lobster, Bay Scallop & Char Grilled L.I. Corn Cake served with Koppert Cress Farms Rainbow 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\$28

* Jerked Local Black Bass *(Gluten Free)*

Caribbean Spiced Seared Black Bass served over Celeriac Apple Puree with Fennel Cucumber Salad and Maple Vinaigrette\$38

*“Pork Chops and Apple Sauce” *(Gluten Free)*

Maple Cider Glazed Grilled Boneless Pork Tenderloin Chops with Mission Fig Apple Slaw and Parmesan Rosemary Truffle “Fries” with Sage Apple Butter....\$30

“Muse’s World Famous Sausage” *(Gluten Free)*

(well, maybe not World Famous...but pretty Famous ...in my mind)

Muse House-made Roast Tomato, Artichoke & Feta Cheese Pork Sausage with Sweet Potato Green Apple Chutney, and Honey Mustard BBQ....\$28

“The Vegetarian” *(Gluten Free)*

Grandma Guiffrida’s Spinach Cake topped with Sautéed Artichokes, Roasted Roma Tomatoes, Baby Arugula, Feta Cheese and Pomodoro Sauce...\$26

* 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... \$40

*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

*Cajun Spiced Atlantic Cod *(Gluten Free)*

Served on Charred L.I. Corn & Saffron Hummus with House Grown Micro Greens, Honey, Black Vinegar Gastrique, Avocado Aioli, Chili Oil, and Fried Hominy...\$34

*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.....\$42

*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.....\$40

*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 and Grilled Zucchini Spears
N.Y. Strip Steak...\$45, Atlantic Salmon...\$29, Ahi Tuna...\$42, Sword Fish...\$40

***All sides are available a la carte.**

Muse uses the freshest local ingredients as they become available all year long..... “we are as local as local food gets”

*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.