

Muse in the Harbor

A Chef Matthew Guiffrida Production

S o u p & S a l a d s

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 *(Gluten Free)*

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

S t a r t e r s

*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

Chipotle Mole Grilled Jumbo Shrimp

Slightly Spicy, Slightly Sweet Grilled Shrimp with Charred Local Corn Pico De Gallo Avocado Aioli and House Grown Micro Cilantro.....\$22

Surf -n- Turf Tostadas *(Gluten Free)*

Turf: Stone Seared Kobe Beef Tartar with Local Radish and Pesto Tomatoes

Surf: Montauk Lobster Salad with Avocado and Charred Local Corn Pico De Gallo
Both are served on Grilled Masa Corn Cake with 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)

S u p p e r T i m e

Muse Chicken Marsala

Sundried Tomato Seared Chicken Breast topped with Porcini Mushroom Marsala
Served over Tomato & Artichoke Orzo Alfredo.....\$28

*Jamaican Jerked Local Black Bass *(Gluten Free)*

Lightly Spiced Seared Black Bass served over Celeriac Apple Puree with Fennel
Cucumber Salad and Maple Vinaigrette\$34

*"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 "G's" Spinach Cake topped with Mama Guiffrida's Eggplant
Giardiniera, Feta Cheese and Great NaNa Baglia's Red 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

"Grilled Lobster Bake" *(GF)*

Pesto Grilled Lobster Tail, Jumbo Shrimp & Little Neck Clams with Charred Corn,
Lima Bean and Roasted Fingerling Potato Succotash with Tomato Butter\$56

*Blackened Sashimi Style Ahi Tuna *(GF)*

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.....\$38

*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...\$38

***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"*

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.