

MUSE *in the Harbor*

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

Fall Apple Salad

Frisee Lettuce tossed with Granny Smith Apples, Sunflower Seeds, Smoked Gouda, Craisins and Crispy Smoked Salmon "Bacon" with Orange Marmalade Caesar on Crispy Gruyere Cheese Bread Pudding....\$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 Tabbouleh
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

Clams Oreganata Tart

Local Chopped Clams Oreganata Stuffing with Roasted Garlic Ricotta and Basil Shoots on Crisp Puff Pastry.....\$15

Shrimp -n- Grits

Blackened Shrimp served on Grilled Scallion and White Cheddar Grits with Blistered Sweet Peppers...\$16

Shishito Fritto

Tempura Battered, Lightly Fried Shishito Peppers with Sriracha Aioli and Queso Fresco....\$12

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....\$19

(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

Shrimp & Orzo Carbonara

Blackened Shrimp with Crispy Pork Belly, Sweet Peas, Caramelized Onion and Roasted Garlic in a Chardonnay Alfredo tossed with Toasted Orzo....\$27

“The Vegetarian” (Gluten Free)

Grandma Guiffrida’s Spinach Cake topped with Sautéed Artichokes, Roasted Roma Tomatoes, Baby Arugula, Feta Cheese and Pomodoro Sauce...\$24

**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.....\$38

**South of the Border Sea Bass (Gluten Free)*

Lightly Blackened Sea Bass served over Charred Mexican Street Corn Hummus with Pea Shoot and Shaved Fennel Salad.....\$32

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

Served alongside Roasted Shaved Brussel Sprouts, Shallots and Italian White Beans, with Whipped Cauliflower.....\$28

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

Maple Cider Glazed Grilled Boneless Pork Tenderloin Chops with Mission Fig Apple Slaw and Parmesan Truffle Sweet Potato “Fries” with Sage Apple Butter....\$27

**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.....\$42

Chianti & Tomato Braised Boneless Beef Short Ribs

Served over Celeriac Apple Puree with Grilled Organic Baby Carrots\$29

Burgers -n- Fries

8 oz Black Angus Burger served on a toasted Kaiser bun, with lettuce, tomato and onion and House made Pickle your choice of cheese—American, Swiss, Gorgonzola, or Cheddar...\$16

Mushrooms..+\$2 Grilled Onions..+\$2 Bacon..+\$2 Side Salad..+\$2 Sweet Fries...+\$2

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

The following items are served with Whipped Potatoes and Grilled Zucchini Spears
N.Y. Strip Steak...\$42, Atlantic Salmon...\$28, Ahi Tuna...\$38

Sides

Roasted Brussel Sprouts...\$7
French Fries...\$6
Whipped Potatoes...\$6

Grilled Baby Carrots...\$7
Sweet Potato Fries...\$7
Grilled Zucchini...\$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.