

MUSE @ the End

A CHEF MATTHEW GUIFFRIDA PRODUCTION

~~Soup & Salads~~

Soup of the Moment

Here today, gone tomorrow \$8

The "BLT Chop"

Hearts of Romaine, Bacon, Crumbled Bleu Cheese, Marsala Gorgonzola Dressing,
Bacon Gruyere Bread Pudding, Heirloom Tomato \$14

The Muse "Casa" Salad (Gluten Free)

Baby Greens, Roma Tomato Balsamic Dressing, Tomato Bowl, Cucumbers, Shaved
Pecorino Romano, Aged Balsamic Paint \$12

*Summer Apple Salad *Seed Allergy*

Frisee Lettuce, Apples, Sunflower Seeds, Smoked Gouda, Craisins, Smoked Salmon
"Bacon", Orange Curry Caesar \$14

*Watermelon Carpaccio Insalata (Gluten Free) *Nut/Seed Allergy*

Shaved Watermelon, Organic Baby Arugula, Feta Cheese, Toasted Pine Nuts, Aged
Balsamic Oil \$14

~~Starters~~

Montauk Pearl Oysters

Citrus Mignette, Cocktail Sauce, Lemon Wedge 1/2 dozen \$18
1 dozen \$36

*Tuna Poke Sushi Stack *Seed Allergy*

Local Tuna Poke, Scallions, Cucumber, Pickled Ginger, Sticky Rice, Avocado Crème
Fraiche \$18

"BACON"

Maple Glazed Pork Belly, Celeric Apple Butter, Candied Bacon,
Shallot Marmalade \$16

Greek Lamb Meatball

Slow Braised Lamb Meatball, Mint Demi, Crumbled Feta, Tzatziki Ricotta \$12

Grilled Corn & Blue Crab Fritters

Cilantro Lime Crème Fraiche \$16

Colossal Shrimp Cocktail (Gluten Free)

Citrus Cucumber Insalata, Cocktail Sauce \$24

**Scallop Mac-n-Cheese*

Peconic Bay Scallops, Elbow Macaroni, White Cheddar Boursin Cheese Sauce \$16

Cauliflower Fritto

Tempura Fried Cauliflower, Yuzu Curry Sriracha Aioli, Cotija Cheese \$18

Fried Lobster Roll

Local Lobster Salad, Panko Crusted Rolled Buns, Caper Aioli \$24

**Mussels a la Muse*

Prince Edward Island Mussels, Prosecco Butter Sauce, Grilled Artichoke Hearts, Cured
Tomatoes, Giganta Beans, 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

Kalamata Olive Tomato Orzo, Capers, Feta Cheese, Grilled Artichoke Hummus,
Shaved Fennel Lemon Insalata **\$26**

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

Lightly Blackened Swordfish Medallions, Charred Mexican Street Corn
Hominy Hash, Roasted Green Chile Salsa Cream **\$42**

**"Grilled Pork Chops and Apple Sauce" (Gluten Friendly)*

Maple Cider Glazed Boneless Pork Chops, Napa Cabbage, Carrot Slaw, Parmesan
Truffle Polenta "Fries", Sage Apple Butter **\$34**

**Burger-n-Fries*

8 oz Black Angus Burger, Toasted Ciabatta Bun, Lettuce, Tomato, Onion, Pickle
Choice of American, Swiss, Gorgonzola, or Cheddar Cheese **\$18**

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

"The Vegetarian" (Gluten Free)

Grilled Zucchini Boat, Sundried Tomato Ricotta, Garden Vegetable Ratatouille,
Grandma G's Pomodoro Sauce, Shaved Parmesan **\$24**

Seared GIANT Sea Scallops (Gluten Free)

Whipped Parmesan Sweet Peas, Pea Shoot, Shaved Fennel Salad, Lemon Thyme
Prosecco Beurre Blanc **\$36**

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

Center Cut, 12oz. Prime NY Strip, Loaded Baked Potato Hash,
(Sour Cream, Scallions, Onions, Bacon & Cheddar) Port Demi-Glace **\$59**

**Indian Spiced Local Cod (Gluten Free)*

Curried Chickpea Masala, Local Pea Shoots Insalata, Micro Cilantro, Ginger Chia
Tzatziki **\$34**

**Montauk Lobster & Shrimp Pad Thai *Nut Allergy*

Butter Poached Lobster, Shrimp, Carrots, Ginger, Shallots, Scallions, Cilantro,
Vermicelli Noodles, Red Curry Peanut Sauce, Sunny Side Up Egg **\$56**

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

Whipped Gingered Carrots, Baby Arugula Cucumber Slaw, Smoked Avocado Mousse,
Ginger, Wasabi Leaf **\$42**

Blackened Local Seabass (Gluten Free)

Falafel Fritters, Golden Beet Hummus, Local Pea Shoot Watermelon Radish Salad **\$40**

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

Roasted Shaved Brussel Sprout Hash, Shallots, Italian White Beans, Whipped
Cauliflower **\$34**

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

Whipped Potatoes, Grilled Vegetable Ratatouille, Choice of
N.Y. Strip Steak...**\$59**... Ahi Tuna...**\$42**... Sword Fish...**\$42**... Atlantic Salmon...**\$34**

***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

Falafel Fritters...\$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.