

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, & 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

Piquillo Peppers

Lump Crab and Ricotta Stuffed Peppers on Toasted Crostini with Scallion Oil and Roasted Rice Vinegar \$16

**Tequila Shrimp Tostada*

Blackened Tequila Shrimp with Toasted Macadamia Nut Mole, Guac, Queso Fresco, 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" (Gluten Free)*

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
and Pickle your choice of cheese American, Swiss, Gorgonzola, or Cheddar **\$18**

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

"The Vegetarian" (Gluten Free)

Grilled Zucchini Rolletini stuffed with Sundried Tomato Ricotta and Garden Vegetable
Ratatouille on Grandma G's Red Sauce with 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 **\$42**

**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 Shoots Insalata, Micro Cilantro, and
Ginger Chia Tzatziki **\$38**

**Montauk Seafood Paella*

Chorizo Sausage, Mussels, Shrimp, Scallops, and Grilled Lobster Tail served over Black
Rice **\$60**

**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**

**Teriyaki Seared Local Cod*

Served over Edamame Hummus with Enoki Mushroom, Zucchini Stir-fry and Crisp
Lotus Root **\$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 & Grilled Vegetable Ratatouille
N.Y. Strip Steak...\$45... Ahi Tuna...\$42 Sword Fish...\$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.