

The Mcguire Room



**FOR THOSE OF US
WITH ALLERGIES**



WE TAKE THIS
PRETTY SERIOUSLY,
SO PLEASE ALERT
YOUR SERVER OF
ANY ALLERGIES OR
DIETARY RESTRICTIONS

consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of food borne illness.

DINNER

TO START

BURRATA 18
'lookout farm' asian pear, red endive,
candied walnuts, olive oil, sourdough

CHEESE PLATE 17
selection of cheeses,
preserves, nuts, crostinis

ROASTED SQUASH SALAD 16
sweet & sour squash, charred radicchio,
whipped ricotta, pinenuts

CAESAR SALAD 12
romaine lettuce, croutons,
parmesan, caesar dressing

MAIN

HANDMADE CAVATELLI 28
gorgonzola, walnuts, butternut squash, nutmeg, crispy sage

HANDMADE FARFALLE 30
short rib ragu, parmesan

ROASTED STRIPED BASS 36
piri-piri

GRASS FED ANGUS FILLET MIGNON 8oz 39
garlic cream, bordelaise sauce

WHOLE ROASTED CHICKEN FRENCH STYLE FOR TWO 50
fries, lemon, garlic, aioli

SIDES

ROASTED FINGERLING POTATOES 9
sea salt

CRISPY BRUSSELS SPROUTS 12
maple, bacon, preserved lemon, rum & raisin

GRILLED NAPPA CABBAGE 7
chimichurri

SHUCKER'S SELECTION

all served with cocktail sauce, mignonette, horseradish, hot sauce

OYSTERS 16
selection of ½ dozen

CHERRY STONE
CLAMS 12
selection of ½ dozen

LITTLE NECK
CLAMS 14
selection of ½ dozen

SEAFOOD PLATTERS

all served with cocktail sauce, mignonette, horseradish, hot sauce, romesco

THE COUSTEAU 60 (serves 2-4)

*"the sea, the great unifier, is man's only hope. now, as ever before,
the old phrase has a literal meaning: we are all in the same boat"*

6 oysters, 6 cherry stone clams, 4 prawns, 4 snow crab claws

THE HEMINGWAY 110 (serves 4-6)

*"always do sober what you said you'd do drunk.
that will teach you to keep your mouth shut"*

6 oysters, 6 cherry stone clams, 4 prawns, 1 lobster tail,
3oz tuna poke, 4 snow crab claws

THE KRAKEN 160 (serves 6-8)

*"the kraken is the legendary like sea monster of gigantic size, the sheer size and
fearsome appearance have made it the common ocean-dwelling monster"*

6 oysters, 6 cherry stone clams, 6 little neck clams, 6 prawns, 1 lobster tail,
6oz tuna poke, 8 snow crab claw, 8oz king crab leg

DESSERT

KEY LIME PIE 10
whipped cream,
graham

CHOCOLATE
MOUSSE 10
coffee cream, cocoa nibs

COCKTAILS

* = available in large format

EZ-PASS 15/75*
tito's, lavender, lemon, club soda

PERFECT STORM 15/75*
spiced rum, applejack, lemon, ginger beer

TOP GUN 16/80*
mezcal, amaretto, lemon, aperol

SHARK BITE 16/80*
ghost pepper tequila, cucumber,
watermelon, lime, tajin

WINDBREAKER 15/75*
gin, homemade grenadine, cinnamon,
lime, orange bitters, club soda

CAWFEE TAWK

ESPRESSO MARTINI 16
vodka, mr black, kahlua, espresso

IRISH COFFEE 16
irish whiskey, coffee cream

KEEPIN' IT CLASSIC

MARGARITA 14
maestro dobel

OLD FASHIONED 14
sagamore rye

NEGRONI 14
hendrick's

MARTINI 16
grey goose or hendrick's

MOSCOW MULE 14
tito's

APEROL SPRITZ 12
prosecco

MOCKTAILS

PINEAPPLE GINGER FIZZ 8
POMEGRANATE LEMONADE 8

HONEY LEMON ICED TEA 8
CUCUMBER SODA 8

BEER

IN A BOTTLE

CORONA 7

MICHELOB ULTRA 7

BUDWEISER 7

BUD LIGHT 7

ROCKAWAY IPA 7
in a can

WINE

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WHITE

PROSECCO Le Contese, *it* 11

DECOY Domestic Sparkling, *ca* 17

PINOT GRIGIO Lavis, *it* 12

SAUVIGNON BLANC Buisse, *fr* 13

CHARDONNAY Sea Sun, *ca* 14

RED

PINOT NOIR Elouan, *ca* 16

MONTEPULCIANO Barba, *it* 13

CABERNET Braai, *ca* 14

ROSÉ

ROSÉ La Vieille Ferme, *fr* 10

ROSÉ Studio by Miraval, *fr* 15

A BOTTLE

WHITE

PINOT GRIGIO Lavis, <i>it '19</i>	50
SAUVIGNON BLANC Buisse, <i>fr '18</i>	55
CHARDONNAY Sea Sun, <i>ca '17</i>	60
PINOT GRIGIO A to Z, <i>or '18</i>	50
PINOT GRIGIO Gradi Ciutta, <i>it '18</i>	55
SAUVIGNON BLANC Mellot Sancerre, <i>fr '18</i>	75
SAUVIGNON BLANC Momo, <i>nz '19</i>	45
SAUVIGNON BLANC Emmolo, <i>ca '17</i>	75
CHARDONNAY Drouhin Chassagne Montrachet, <i>fr '17</i>	155
CHARDONNAY Topiary, <i>sa '17</i>	60
CHARDONNAY Red Tail, <i>ny '17</i>	45
CHARDONNAY Rickshaw, <i>ca '18</i>	50
CHARDONNAY Jordan, <i>ca '17</i>	90
CHARDONNAY Neyers 304, <i>ca '18</i>	80
ALBARINO Vega N, <i>sp '19</i>	55
REISLING Empire Estate, <i>ny '17</i>	55
WHITE BLEND Bedell, <i>ny '19</i>	50

ROSÉ

ROSÉ Studio by Miraval 750mL, <i>fr '18</i>	50
ROSÉ Miraval 1.5L, <i>fr '18</i>	155
ROSÉ Whispering Angel 3L, <i>fr '19</i>	385

RED

PINOT NOIR Elouan, <i>ca '17</i>	60
MONTEPULCIANO Barba, <i>it '18</i>	50
CABERNET Braai, <i>sa '17</i>	55
PINOT NOIR Calera, <i>ca '17</i>	75
PINOT NOIR Banshee, <i>ca '18</i>	65
MALBEC Nieto, <i>ar '18</i>	50
MALBEC Ernesto Catenary Siesta, <i>ar '15</i>	95
MALBEC Red Schooner, <i>ar '18</i>	125
RIOJA Monte Real, <i>sp '15</i>	65
GRENACHE Gigondas Brusset Tradition Le Grande Montmirail, <i>fr '18</i>	75
BRUNELLO DI MONTALCINO Caparzo, <i>it '14</i>	105
CABERNET Daou, <i>ca '18</i>	75
CABERNET Quilt, <i>ca '17</i>	125
CABERNET Caymus, <i>ca '18</i>	225
CABERNET Spring Mountain, <i>ca '05</i>	295
CABERNET Bonanza, <i>ca '18</i>	70
CABERNET Glenelly Lady May, <i>sa '12</i>	125

BUBBLES

DECOY DOMESTIC SPARKLING, <i>ca</i>	65
MOET CHANDON BRUT, <i>fr</i>	95
HENRIOT 1.5L, <i>fr</i>	250

