

starters

Bourbon Wings \$15 🔥 ★
Choice of Buffalo, BBQ, Roasted Garlic Sriracha, Cajun Dry Rub or Mahogany Served with Bleu Cheese Dressing

Buffalo Chicken Quesadilla \$14 🔥
Shredded Buffalo chicken with Jack & Cheddar Cheeses Served with Homemade Salsa & Sour Cream

Guacamole & Chips \$10 v
Our Homemade Guacamole served with Corn Tortilla Chips

Sliders \$13
3 Pulled Pork Sliders Topped with Coleslaw or 3 Beef Sliders served on Toasted Potato Rolls with Sliced Pickle.
Add Cheese for \$1 Extra

Spinach & Artichoke Dip \$13 v ★
Served with Corn Tortilla Chips

Bavarian Jumbo Pretzel \$12
Served with a Homemade Spicy Cheese Sauce

Rooftop Nachos \$13 v
Tortilla Chips topped with Cheese Sauce, Jalapenos, Black Bean Salsa & Sour Cream

Rooftop Rockefeller \$16 GF
Oysters on the 1/2 Shell topped with Cream Spinach, Garlic & Mozzarella Cheese, Baked to Perfection

Classic Clams \$14 GF
Little Neck Clams in a White Wine Garlic Sauce

salads

Add Chicken, Steak, Salmon or Shrimp to Any for \$6 Extra

Blueberry Chicken \$14 ★ GF
Grilled Chicken over Fresh Baby Arugula, Fresh Blueberries, Toasted Pecans, Pickled Carrots, Smoked Gouda with Citrus Vinaigrette

Caesar \$10
Hearts of Romaine, Caesar Dressing & Shredded Pecorino Romano topped with Seasoned Croutons

Watermelon Feta \$14 GF
Fresh Watermelon, Tomatoes & Feta Cheese with Balsamic Reduction over a bed of Baby Arugula

Bourbon Street \$20 GF
Mixed Greens, Red Onion, English Cucumber, Fresh Strawberries & Grilled Shrimp tossed in a Strawberry Vinaigrette

raw bar

Blue PT Oysters \$15 / \$29 GF
Half Dozen / Dozen

Little Neck Clams \$8 / \$13 GF
Half Dozen / Dozen

Shrimp Cocktail \$15 GF
Colossal Shrimp Served with Homemade Cocktail Sauce

Tuna Tartar \$13 GF
Served with Corn Tortilla Chips

Seafood Platter \$37 GF
4 Clams, 4 Oysters, 4 Jumbo Shrimp & Tuna Tartar

Seafood Tower \$65 GF
6 Clams, 6 Oysters, 6 Jumbo Shrimp & Tuna Tartar
6 oz Lobster Tail

entrees

All Served with Cole Slaw, Tater Tots or Cornbread

Grilled Salmon \$25
10 oz Salmon Steak Char Grilled & Served with Fresh Lemon

Black Angus Rib Eye \$30 ★
16 oz Steak, Cooked to Order topped with Grilled Red Onions

Grilled Ahi Tuna \$26
10 oz Grilled Tuna Steak topped with Fresh Pineapple Chutney

Fish Tacos \$17 ★
Three Over Stuffed White Fish Tacos with Lettuce, Tomato & Spicy Green Sauce

Shrimp Skewers \$26
2 Marinated & Grilled Shrimp Skewers

Bay Back Ribs \$28 ★
Dry Rubbed Ribs with Honey Chipotle Cornbread

burger / sandwiches

All Served with Pickle & Tater Tots

Classic Burger \$12

9 oz Black Angus Beef, Cooked to Order, with Lettuce, Tomato & Pickle Add Cheese for \$1 Extra

Rooftop Burger \$15 ★

9 oz Black Angus Beef, Cooked to Order, with Bacon, Caramelized Onions, Mozzarella, Pickle Lettuce, Tomato & Our House Burger Sauce

Pulled Pork Sandwich \$12

BBQ Rubbed, Slow Roasted Shredded Pork Butt topped with Homemade Coleslaw

Lobster Sliders \$20

Freshmade, Chunky Lobster Salad served on a Mini Slider Rolls

Rooftop Rib Eye Sandwich \$17

10 oz Strip Steak, Cooked to Order with Caramelized Onions & Roasted Garlic Aioli topped with Mozzarella Cheese. Served on a Semolina Roll

Chicken Sandwich \$15 ★

Marinated Grilled Chicken with Sliced Avocado, Bacon & Mozzarella Cheese on Garlic Aioli, Served on a Hoagie Roll

Fish Sandwich \$17

Fresh Broiled Grouper Topped with Lettuce, Tomato & Our Special Burger Sauce

artisanal pizzas

Margherita \$12

Tomato Sauce, Fresh Mozzarella & Basil

White Truffle \$14

Mozzarella, Ricotta & Parmesan Cheeses Drizzled with White Truffle Oil

Veggie \$15 v

Roasted Artichoke, Red Onions, Bell Peppers, Sundried Tomatoes, Mozzarella Cheese & Rosemary Oil

Muffelatta Calzone \$15

Cajun Ham, Roasted Garlic, Olives, Tomatoes, Ricotta, Mozzarella Cheeses

Cheeseburger \$16

Ground Beef, Mozzarella & Cheddar Cheeses Topped with Shredded Lettuce, Tomatoes, Pickles, Our House Burger Sauce & Finished with Tater Tots

Spinach & Artichoke Pizza \$14 v

Spinach & Artichoke Dip Spread over Crispy Baked Dough Topped with Mozzarella & Parmesan Cheese

sides

Corn Tortilla Chips \$4

Tater Tots \$4

Honey Chipotle

Cornbread \$4

Fresh Corn Salsa \$4 GF v

desserts

Nutella Pizza \$14

Fresh Pizza Smothered with Hazelnut Nutella, Topped with Seasonal Berries & Dusted with Powdered Sugar

Cheesecake \$8

Mini NY Style Creamy Cheesecake

Chocolate Mousse Cake \$8

Chocolate Layered Cake with Chocolate Mousse & Cake Crumbs

did you know.....

Rooftop Happy Hour 3 - 6 Monday - Friday...

Buck A Shuck - Clams or Oysters on the Half Shell
\$5 Guacamole & Chips
\$5 Red or White Sangrias,
Montauk Cans, Peroni Drafts

Magnolia Catering Room

Host your Next Event with Us for Any
Seating for up to 120 + Guests

Rooftop Rentals Available

See Management for Further Details

🔥 - Spicy v - Vegetarian ★ - House Specialty GF - Gluten Free