

Appetizers

Green Salad - mixed greens, herbs, charred cucumber vinaigrette. 13

Tomato Bowl - vine-ripe tomato, fresh oregano, cucumber, red onion, olive oil, ricotta salata. 16

Ember Roasted Peppers - Burrata cheese, olive oil, wild arugula, capers, aged vinegar. 17

Wings - smoked, crispy fried, Vietnamese hot sauce, peanuts, cilantro. 14

Street Corn - fire grilled corn on the cob, chipotle mayo, cotija cheese, cilantro, lime. 16

Beets - ember roasted baby beets, whipped horseradish goat cheese (Coach Farms, NY), Champagne-vinaigrette, greens, toasted black sesame seeds. 16

Bluepoint Oysters - oven roasted Connecticut oysters, chimichurri, house cured bacon. 17

Steamers - clam broth, drawn butter. 17

Mussels - white wine, ceci beans, shaved sweet vidalia onion, prosciutto, garlic. 17

Octopus - char grilled, avocado veloute, watercress, Marcona almond romesco. 17

Local Meat, Cheese & Vegetable Boards

Charcuterie - Dry Cured Beef (NY), Prosciutto di Parma (IT), Salsiccion Sec (OR), Spicy Salami (NY), Speck (IN), Sweet Apple Ham (CA), grilled bread, house made mustard, charred onions, Patriot pickles. 23

Cheese - Old Chatham Creamery Nancy's Camembert (NY, sheep), Jasper Hill Moses Road Sleeper (VT, cow), Beehive Barely Buzzed Cheddar (UT, raw cow), Hooks Cheese Co. Blue (WI, cow), Cypress Grove Humboldt Fog (CA, goat) with candied orange, bacon marmalade, fig puree, local honey, bread chips. 22

Vegetables - grilled on open fire served room temperature, corn, carrots, onion, beans, tomato, zucchini, peppers, green onions, romesco, olive puree. 22

Burgers & Sandwiches on Brioche roll with house made potato chips

Burger - bibb lettuce, onion marmalade. 18

add: American, Grafton 1yr cheddar, crumbled blue, house cured pork belly bacon or fried local egg. 2

Impossible Vegan Burger - bibb lettuce, avocado mash, onion marmalade. 18

Chicken Sandwich - pulled 2 hour smoked chicken, Oaxaca spicy marinade, Jasper Hill Moses Road cheese (VT), bacon marmalade. 17

Pastrami Sandwich - house made Pastrami, mustard, caraway kraut, Patriot pickles. 18

Pulled Pork Sandwich - 12 hour smoked pork shoulder, caraway slaw, bbq sauce. 17

Smoke & Fire - cooked on oak and fruit woods

Ora King Salmon - fire roasted peppers, green onion, zucchini, shaved fennel, grilled pole beans, lemon oil. 36

Market Fish - plancha seared filet, grilled baby artichoke, lemon yogurt, frisee. 36

Lobster Pot - 1 1/4 lb. lobster, shrimp, mussels and calamari in a clam stock, corn on the cob, new potato. 38

Oaxaca Chicken - 72 hour Oaxaca marinade, fire roasted half chicken, Cuban black beans, tortilla chips, cotija cheese. 32

Center Cut Pork Chop - broccolini, grilled ramps, red wine vinegar, sage, white wine, capers, cherry peppers. 36

Short Rib - slow braised beef short rib, cabernet sauvignon, celery potato puree, Castelvetrano olives, watercress, walnuts, horseradish zest. 36

Hanger Steak - fire grilled Black Angus steak, plancha potatoes, escarole, red onion, salsa verde. 36

Ribs - Smoked St. Louis pork ribs, honey butter cornbread, caraway cole slaw. 33

Cowboy Steak - 26 ounce (can be shared) Certified Black Angus 28 day dry aged, sea salt, herbs, roasted garlic. MKT

Sides

Chips - house made, rosemary, sea salt. 4

Cornbread - honey butter. 8

Potatoes - Yukon gold potato skewers, mustard vinaigrette. 9

Asparagus - char grilled, lemon zest, mint, pistacchio. 12

Creamed Corn - green onion, jalapeño. 14

Creamed Spinach - béchamel, bacon crumbs, nutmeg. 14

Long Hots - fire grilled, olive oil. 12



bubbles

- Cuvee 1821 Prosecco, Zonin - Italy 12
- Surf Moscato, Zonin - Italy 12

rosé

- Surf Sparkling Rosé NV, Zonin - Italy 12
- Provence Rose 2017, Maison Saleya - France 14
- Whispering Angel 2017, Chateau d'Esclans - France 16

white

- Pinot Grigio 2016, La Vendemmia - Italy 12
- Sauvignon Blanc 2016, Marlborough Estate - New Zealand 13
- Dry Riesling "Seneca Lake" 2016, Hermann J. Wiemer - New York 14
- Chardonnay "Charm Acres" 2015, Pali Wine Co - California 14
- Albariño 2016, Néboa - Spain 13
- Chablis 2016, Joseph Drouhin - France 15

red

- Barbera d'Asti "Le Orme" 2014, Michele Chiarlo - Italy 12
- Côtes du Rhône "Colline" 2016, Domaine la Cabotte - France 13
- Grenache, Syrah, Cinsault
- Bordeaux Superior 2015, Chateau Rousett Caillou - France 14
- Cabernet Sauvignon, Merlot
- Pinot Noir 2015, Drouhin Row 503 - Oregon 15
- Cabernet Sauvignon "Rt. 29" 2014, Routestock - California 16
- Toscana Rosso "Le Difese" 2015, Tenuta San Guido - Italy 17
- Cabernet Sauvignon, Sangiovese

New York & Friends Beer On Draft

- Single Cut Beersmiths Half Stack IPA Queens, NY 8.5
- Evil Twin Citra Sunshine Slacker Brooklyn, NY 8.5
- Surf Lager by Flagship Staten Island, NY 7.5
- Sixpoint Crisp Pilsner Brooklyn, NY 8.5
- Maine Beer Co. "Peeper" Pale Ale Freeport, Maine 10
- Carton "Carton of Milk" Milk Stout Atlantic Highlands, NJ 8.5
- Threes "Table Beer" Brooklyn, NY 8.5
- Killsboro "Sweat Shorts" Kolsch Staten Island, NY 8.5
- Flying Dog Numero Uno Blonde Ale Frederick, MD 8
- Montauk Brewing Co. Watermelon Session Ale. Montauk, NY 7.5
- Other Half "Green City" IPA Brooklyn, NY 10
- Greenport Pale Nimbus Greenport, NY 8.5
- Surf Shandy Brooklyn, NY 8.5

Bottles & Cans

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| Miller Lite | 5 | Montauk Summer Ale | 7 |
| Naragansett Pint. | 6 | Anderson Valley Sour | 8 |
| Corona | 7 | Estrella Daura (gf) | 7 |
| Heineken | 7 | Citizen Cider (gf) | 9 |
| Blue Moon | 7 | Kaliber (non-alc) | 5 |

Montauk Summer Ale Bucket - 25
(Downstairs & Patio Only)

Signature Cocktails \$13

- Chili Margarita
Espolon Blanco tequila, Ancho Reyes Chile liqueur, smoked salt
- Berry Mojito
Havana Club white rum, raspberries, mint, lime, raw sugar
- Verrazano Lemonade
Four Roses bourbon, house made lemonade, muddled blueberries
- Basil T
Absolut Citron, Limoncello, basil, lemon, raw sugar, fresh brewed iced tea
- Rosé Berry Fizz
Stoli Raz, St. Germain, Saladini Pilastrini Rosato, fresh berries, sparkling water
- Watermelon Daquiri
Havana Club White Rum, Ancho Reyes Verde, watermelon puree, fresh lime, sweet & spicy rim
- PineAperol Spritz
Pineapple infused Aperol, Zonin Prosecco, sparkling water, dehydrated orange slice
- Gin-ger Tonic
Beefeater gin, cucumber, ginger syrup, Q- tonic, served up
- Martini Moscato
Absolut Citron, Poggio Moscato, lemon twist, served up
- Smokey Cherry
Del Maguey y Vida mezcal, Formula Antica sweet vermouth, bitters, Amarena Cherries