



Brunch Cocktails

Mimosa - fresh squeezed orange juice, Zonin prosecco 15/40

Bloody Mary - tomato juice, fresh horseradish, sriracha, celery. 15/40

Fireboat - fresh squeezed grapefruit juice, Four Roses Bourbon, local honey, muddled mint and lemon. 15/40

Juice & Coffee

Fresh Squeezed Juice - orange or grapefruit 6

Unique Coffee Roasters (Staten Island, NY) has created a custom Surf blend with beans from Sumatra, Bali, and Ethiopia. It is clean, and full bodied, with tasting notes of chocolate and red wine.

Drip coffee 4

French Press Coffee 6/14

Smith Signature Teas

Mao Sheng Fui green, Peppermint (d), Bungalow Darjeeling, Lord Bergamot. 5

Cold Brew

Locally roasted cold brew coffee shaken with cream and raw sugar. 5

Brunch served with Surf Bread Basket - morning glory muffin, blueberry muffin, croissant and cornbread, pecan butter and raspberry jam additional bread board \$10

Green Salad - local greens, herbs, charred cucumber vinaigrette. 14

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

Watermelon Salad - local east coast watermelon, cucumber, red onion, wine vinegar, olive oil, mint. 16

Octopus - grilled Spanish octopus, watercress, avocado veloute, romesco. 18

Brioche French Toast - pecan butter, fresh berries, VT. maple syrup. 18

Three Eggs Any Style - three eggs, breakfast potatoes. 14

Avo Toast - brick oven bread, fresh avocado puree, fresh corn salad. 18

Farm Egg Omelette - three eggs, Moses Road Sleeper brie, spinach, onion, salsa, plancha fried potatoes. 18.5

"B.E.C" Sandwich - scrambled farm eggs, green onion, house cured pork belly bacon, aged cheddar, brioche roll, french fries. 18.5

Hanger Steak - fire grilled Black Angus steak, over easy farm egg, salsa verde, grilled onion, potatoes. 33

Surf Burger -over easy egg, Grafton 1yr cheddar, onion marmalade, brioche roll, french fries. 19

Ora King Salmon - fire roasted peppers and green onion, grilled pole beans, shaved fennel, grapefruit. 33

Organic Chicken - lightly smoked and crispy fried 1/2 chicken, chipotle marinade, Cuban black beans, tortilla, cotija cheese. 31

Sides

Bacon - house cured pork belly bacon , mustard 8

Pastrami Hash - house smoked pastrami and potatoes 12

Breakfast Potatoes - plancha roasted 10



bubbles

Cuvee 1821 Prosecco, Zonin - Italy 13
 Surf Moscato, Zonin - Italy 13

rosé

Montepulciano Rosato 2017, Saladini Pilastrri - Italy 13
 Surf Sparkling Rosé NV, Zonin - Italy 13
 Provence Rose 2017, Maison Saleya - France 15
 Whispering Angel 2017, Chateau d'Esclans - France 17

white

Pinot Grigio 2016, La Vendemmia - Italy 13
 Sauvignon Blanc 2016, Marlborough Estate - New Zealand 14
 Dry Riesling "Seneca Lake" 2016, Hermann J. Wiemer - New York 15
 Chardonnay "Charm Acres" 2015, Pali Wine Co - California 15
 Albariño 2016, Néboa - Spain 14
 Chablis 2016, Joseph Drouhin - France 16

red

Mendoza Malbec 2016, Tinto Negro - Argentina 13
 Barbera d'Asti "Le Orme" 2014, Michele Chiarlo - Italy 13
 Côtes du Rhône "Colline" 2016, Domaine la Cabotte - France 14
 Grenache, Syrah, Cinsault
 Chianti Classico 2016, Bramosia - Italy 15
 Pinot Noir 2015, Drouhin Row 503 - Oregon 16
 Cabernet Sauvignon "Rt. 29" 2014, Routestock - California 17

New York Beer On Draft

Ommegang Witte Wheat Ale 9
 Cooperstown, NY - 5.2% ABV
 Evil Twin Citra Sunshine Slacker 9
 Brooklyn, NY - 4.5% ABV
 Surf Lager by Flagship 8
 Staten Island, NY - 5.6% ABV
 Sixpoint Crisp Pilsner 9
 Brooklyn, NY - 5.4% ABV
 Great South Bay Brewery Blood Orange Pale Ale 9
 Bayshore, NY - 5% ABV
 Greenport Harbor Brewery Black Duck Porter 9
 Greenport, NY - 4.7% ABV
 Threes "Table Beer" 9
 Brooklyn, NY - 4.2% ABV
 Kills Boro "Ebb & Flow" Kolsch 9
 Staten Island, NY - 5.9% ABV
 Five Boroughs Summer Ale 9
 Brooklyn, NY - 5% ABV
 Montauk Brewing Co. Watermelon Session Ale 9
 Montauk, NY - 4.9% ABV
 Barrier Brewing Co. Money IPA 10
 Oceanside, NY - 7.3% ABV
 Grimm Artisanal Ales 12
 Brooklyn, NY
 Surf Shandy 9
 Brooklyn, NY - 5.4% ABV

Bottles & Cans

Miller Lite	6	Lord Hobo "Boom Sauce" IPA	9
Naragansett Pint	7	Anderson Valley Melon Sour	9
Corona	8	Estrella Daura (gf)	8
Heineken	8	Citizen Cider (gf)	9
Blue Moon	8	Wölffer Estate Rosé Cider	9
Montauk Summer Ale	8	Kaliber (non-alc)	6

Montauk Summer Ale Bucket 38
 (Downstairs & Patio Only)

Signature Cocktails \$15

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
 Pilastrri 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
 Frozé
 Montepulciano Rosato 2017, frozen,
 Fresh berry skewer