

Appetizers

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

Tomato Bowl - vine-ripe tomato, fresh oregano, cucumber, red onion, olive oil, ricotta salata. 17

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

Wings - smoked, crispy fried, Vietnamese hot sauce, peanuts, cilantro. 15

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

Watermelon Salad - East coast watermelon, cucumber ribbons, bibb lettuce, red onion, mint, olive oil, red wine vinegar. 17

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. 18

Steamers - clam broth, Flagship lager beer, drawn butter. 18

Mussels - fresh mussels, tomato, white wine, herbs, garlic, toasted brick oven bread. 18

Octopus - char grilled, avocado veloute, watercress, Marcona almond romesco. 18

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. 25

Cheese - Old Chatham Creamery Nancy's Camembert (NY, sheep), Jasper Hill Moses Road Sleeper (VT, cow), Hooks Cheese Co. Blue (WI, cow), Beehive Barely Buzzed Cheddar (UT, raw cow), Cypress Grove Humboldt Fog (CA, goat) with candied orange, mustard, bacon marmalade, fig puree, local honey, bread chips. 24

Vegetables - grilled on open fire served room temperature, corn, carrots, onion, string beans, tomato, zucchini, sweet and hot peppers, eggplant, asparagus, mushrooms, green onions, romesco, olive puree. 24

Burgers & Sandwiches

Burger - bibb lettuce, onion marmalade, house cut rosemary & sea salt French fries. 19

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

Impossible Vegan Burger - bibb lettuce, beefsteak tomato, avocado mash, onion marmalade, house cut rosemary & sea salt French fries. 19

Chicken Sandwich - pulled 2 hour smoked chicken, spicy Oaxaca marinade, Jasper Hill Moses Road cheese (VT), bacon marmalade, house cut rosemary & sea salt French fries. 18.5

Pastrami Sandwich - 16 hour house smoked Creekstone farms brisket, house made mustard, Patriot pickle, caraway kraut, house cut rosemary & sea salt French fries. 19

Pulled Pork Sandwich - 12 hour smoked pork shoulder, bok choy slaw, bbq sauce, house cut rosemary & sea salt French fries. 18.5

Lobster Roll - 1 1/4 lb Maine lobster roll, mayonnaise, celery, brioche roll, Empress Green salad, guacamole, heirloom tomatoes. 32

Smoke & Fire - cooked on oak and fruit woods

Ora King Salmon - fire roasted peppers, green onion, zucchini, shaved fennel, grilled pole beans, lemon oil, Castelvetrano olives. 38

Market Fish - plancha seared filet, tomato, caper, onion, olive oil, rice cake, lime. 38

Fisherman's Pot - Half Maine lobster, shrimp, mussels and calamari in a clam stock, corn on the cob, new potato. 39

Oaxaca Chicken - 72 hour Oaxaca marinade, fire roasted half chicken, Cuban black beans, tortilla chips, cotija cheese. 34

Center Cut Pork Chop - broccolini, grilled spring onion, red wine vinegar, sage, white wine, capers, cherry peppers. 38

Short Rib - slow braised beef short rib, cabernet sauvignon, celery root potato puree, Washington State cherries, Urby farm greens, walnuts, lemon zest. 38

Hanger Steak - fire grilled Black Angus steak, plancha potatoes, escarole, red onion, salsa verde. 38

Ribs - Smoked St. Louis pork ribs, honey butter cornbread, caraway cole slaw. 35

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

Sides

French Fries - house cut, rosemary, sea salt. 7

Cornbread - honey butter. 8

Potatoes - plancha seared, caramelized onions, roasted garlic confit, herbs, olive oil. 10

Asparagus - char grilled, lemon zest, mint, pistachio. 13

Creamed Spinach - béchamel, bacon crumbs, nutmeg. 15

Long Hots - fire grilled, olive oil. 14

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



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
 Cotes de Provence Rose 2016, Espritgassier - **France** 13
 Whispering Angel 2017, Chateau d'Esclans - **France** 17

white

Pinot Grigio 2016, Giro- **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
 Collio Pinot Bianco 2015, Villa Russiz - **Italy** 16

red

Mendoza Malbec 2016, Tinto Negro - **Argentina** 13
 Barbera d'Asti "Le Orme" 2015, 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 & Friends 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 Dry Rosé Cider 9
 Montauk Summer 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