



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

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 on Brioche roll with house cut rosemary french fries

Burger - bibb lettuce, onion marmalade. 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. 19

Chicken Sandwich - pulled 2 hour smoked chicken, Oaxaca spicy marinade, Jasper Hill Moses Road cheese (VT), bacon marmalade. 18.5

Pulled Pork Sandwich - 12 hour smoked pork shoulder, bok choy slaw, bbq sauce. 18.5

Smoke & Fire - cooked on oak and fruit woods

Ora King Salmon - fire roasted peppers, green onion, zucchini, shaved fennel, grilled pole beans, lemon oil. 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 ramps, red wine vinegar, sage, white wine, capers, cherry peppers. 38

Short Rib - slow braised beef short rib, cabernet sauvignon, celery root potato puree, Castelvetrano olives, watercress, walnuts, radish, horseradish 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

5/29/18



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, 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
- 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
- Bordeaux Superior 2015, Chateau Rousett Caillou - France 15
- Cabernet Sauvignon, Merlot
- 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 Hoppy Lager 9
Brooklyn, NY - 6% ABV
- Montauk Brewing Co. Watermelon Session Ale. 9
Montauk, NY - 4.9% ABV
- Other Half "Green City" IPA 11
Brooklyn, NY - 7% ABV
- Greenport Harbor Brewery Pale Nimbus 9
Greenport, NY - 6.6% ABV
- Surf Shandy 9
Brooklyn, NY - 5.4% ABV

Bottles & Cans

- Miller Lite 6
- Naragansett Pint 7
- Corona 8
- Heineken 8
- Blue Moon 8
- Montauk Summer Ale 8
- Lord Hobo "Boom Sauce" IPA (16oz) 9
- Anderson Valley Melon Sour 9
- Estrella Daura (gf) 8
- Citizen Cider (gf) 9

Montauk Summer Ale Bucket 42
(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