

Appetizers

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

Tomato Bowl - Jersey tomatoes, fresh oregano, cucumber, red onion, olive oil, ricotta salata. 17

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

Watermelon Salad - East coast watermelon, cucumber ribbons, bibb lettuce, red onion, mint, olive oil, red wine 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, toasted brick oven bread. 18

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

Shishito Peppers - fire blistered, everything seasoning, roasted garlic vinaigrette. 16

Local Meat & Cheese 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

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, Moses Sleeper brie (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 snap peas, lemon oil, Castelvetrano olives. 38

Market Fish - plancha seared filet, heirloom tomato, caper, red onion, olive oil, rice croquette, lime, cilantro. 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

Baby Lamb Chops - fire grilled Australian Baby lamb chop, local eggplant, golden raisins, tomato, pignoli nuts. 39

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

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

Cornbread - honey butter. 8

Brussels Sprouts - crispy fried, sweet chili sauce. 13

Creamed Spinach - bechamel, 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
Prosecco di Valdobbiadene "Crede" 2016, Bisol 375ml - Italy	36

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, Giro- Italy	13
Sauvignon Blanc 2016, Marlborough Estate - New Zealand	14
Dry Riesling "Seneca Lake" 2016, Hermann J.Wiemer - New York	15
Chardonnay "Rt.121" 2016, Routestock - 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	
Cabernet Sauvignon 2016, Il Giro - Italy	14
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 Cooperstown, NY - 5.2% ABV	9
Evil Twin Citra Sunshine Slacker Brooklyn, NY - 4.5% ABV	9
Surf Lager by Flagship Staten Island, NY - 5.6% ABV	8
Sixpoint Crisp Pilsner Brooklyn, NY - 5.4% ABV	9
Great South Bay Brewery Blood Orange Pale Ale Bayshore, NY- 5% ABV	9
Greenport Harbor Brewery Black Duck Porter Greenport, NY - 4.7% ABV	9
Threes "Table Beer" Brooklyn, NY - 4.2% ABV	9
Kills Boro "Ebb & Flow" Kolsch Staten Island, NY - 5.9% ABV	9
Five Boroughs Summer Ale Brooklyn, NY - 5% ABV	9
Montauk Brewing Co. Watermelon Session Ale. Montauk, NY - 4.9% ABV	9
Other Half Brewing Co. Green City IPA Brooklyn, NY - 7% ABV	10
Grimm Artisanal Ales Brooklyn, NY	12
Surf Shandy Brooklyn, NY - 5.4% ABV	9

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 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