



Appetizers

- Green Salad - mixed greens, herbs, charred cucumber vinaigrette. 14
- Charred Carrots- avocado mash, Vermont Creamery feta, cilantro, lemon, toasted pumpkin seeds. 16
- Ember Roasted Peppers - Burrata cheese, olive oil, wild arugula, capers, aged Balsamic vinegar. 17
- Wings - smoked, crispy fried, Vietnamese hot sauce, peanuts, cilantro. 15
- Bluepoint Oysters - 6 wood-fire baked oysters with dry vermouth, house cured bacon, bread crumbs, onion. 18
- Mussels - fresh mussels, tomato, white wine, herbs, toasted brick oven bread. 17
- Octopus - Fire grilled octopus, escarole, potato, pickled red onion, romesco. 17
- Shishito Peppers - fire blistered, everything seasoning, vinaigrette. 16
- Roasted Eggplant - almond butter, pickled peppers, cilantro, lime. 16
- Grilled Caesar Salad - charred romaine, house made Caesar dressing, Grana Padano crisp, ciabatta croutons. 17
- Thick Slab Bacon - house cured and smoked, poached pears and house fermented mustard. 17

Local Meat & Cheese Boards

- Meat Board - Dry Cured Beef (NY), Prosciutto di Parma (IT), house smoked hot sausage (NY), Genoa Salami (IT), Surf cured maple ham (NY), grilled bread, house made mustard, charred onion, Patriot pickles. 25
- Cheese Board - 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
- Table Board - (feeds 2-6) a combination of our meat and cheese boards. 38

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, Grafton 1 yr cheddar, bacon marmalade, house cut rosemary & sea salt french fries. 19
- 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. 19

Smoke & Fire - cooked on oak and fruit woods

- Hidden Fjord Salmon - Fire grilled, beets, red onion, grapefruit and frisee, wilted spinach. 34
- Market Fish - plancha seared red snapper filet, heirloom tomato, caper, red onion, olive oil, rice croquette. 34
- Fisherman's Pot - Half Maine lobster, shrimp, mussels and calamari in a clam stock, corn on the cob, potato. 36
- Oaxaca Chicken - 72 hour Oaxaca marinade, fire roasted half chicken, Cuban black beans, tortilla chips, cotija cheese. 32
- Center Cut Pork Chop - Fire grilled Berkshire pork chop, honey crisp apple chutney, fresh mint, pork belly bacon rendered natural jus. 35
- Short Rib - slow braised beef short rib, cabernet sauvignon, celery root potato puree, hazelnuts, pomegranate. 35
- Hanger Steak - fire grilled Black Angus steak, plancha potatoes, escarole, red onion, salsa verde. 35
- Ribs - Smoked St. Louis pork ribs, honey butter cornbread, caraway cole slaw, house cut french fries. 32
- 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 house 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
- Cauliflower Au Gratin - Wood oven baked, four cheeses, house made breadcrumbs. 13

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

9/12/18



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 Pilastris - 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

Bourgogne Blanc Chardonnay 2016, Joseph Drouhin - France	11
Pinot Grigio 2016, Giro- Italy	13
Sauvignon Blanc 2016, Marlborough Estate - New Zealand	14
Albariño 2017, Paco & Lola - Spain	14
Dry Riesling "Seneca Lake" 2016, Hermann J.Wiemer - New York	15
Chardonnay "Rt.121" 2016, Routestock - California	15
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
Beaujolais 2015, Couvent des Thorins - France	15
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 Sweet Action Ale Brooklyn, NY - 5.0% 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 "Vliet" Pilsner Brooklyn, NY - 5.2% ABV	9
Flagship Roggenfest Staten Island, NY - 6.5% ABV	9
Southern Tier "Pumking" Imperial Ale Lakewood, NY - 8.6% ABV	10
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	Wölffer Estate Dry Cider	9
Blue Moon	8	Wölffer Estate Dry Rosé Cider	9
		Kaliber (non-alc)	6

Signature Cocktails \$15

Cranberry Mule Tito's vodka, Q Ginger Beer, lime juice, cranberry juice, cranberry & rosemary syrup
Burnt Old Fashioned Templeton Rye, Burnt Sugar, Angostoura Bitters, Amarena Cherries
Surf Spiced Cider Myer's dark rum, lime, spiced syrup, apple cider
PineAperol Spritz Pineapple infused Aperol, Zonin Prosecco, sparkling water, dehydrated orange slice
Chili Margarita Espolon Blanco tequila, Ancho Reyes Chile liqueur, smoked salt
Gin-ger Tonic Beefeater gin, cucumber, ginger syrup, Q- tonic, served up
Blood Orange Paloma Del Maguey y Vida Mezcal, lime juice, blood orange soda
Berry Mojito Havana Club white rum, raspberries, mint, lime, raw sugar
Froze Montepulciano Rosato, frozen berries