



Appetizers

- Butternut Squash Soup - roasted butternut squash, jalapeno crema, cornbread croutons. 12
- Green Salad - mixed greens, herbs, charred cucumber vinaigrette. 14
- Wedge Salad - iceberg lettuce, cherry tomatoes, green onion, Hooks blue cheese dressing (WI) , house smoked pork belly bacon. 15
- Charred Carrots - avocado mash, Vermont Creamery feta, cilantro, lemon, toasted pumpkin seeds. 16
- Ember Roasted Peppers - Coach Farm goat, olive oil, wild arugula, capers, aged Balsamic vinegar. 16
- Wings - smoked, crispy fried, Vietnamese hot sauce, peanuts, cilantro. 15
- Bluepoint Oysters - 6 wood-fire baked oysters, house made chimichurri. 18
- Mussels - fresh mussels, tomato, white wine, herbs, toasted brick oven bread. 17
- Octopus - fire grilled Spanish octopus, escarole, potato, pickled red onion, romesco 17
- Shishito Peppers - fire blistered, everything seasoning, roasted garlic vinaigrette. 14
- Thick Slab Bacon - house cured and smoked, poached pears, 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 onions, 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, Gruyere cheese (VT), lime cilantro cole slaw, brick oven ciabatta roll, 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

Smoke & Fire - cooked on oak and fruit woods

- Hidden Fjord Salmon - fire grilled, beets, red onion, grapefruit, frisee, wilted spinach. 34
- Chicken "Hunter Style" - bone in Bell & Evan's chicken breast, chanterelle mushrooms, cherry tomato, fresh herbs, onion, olives, white wine, creamy golden cornmeal, sautéed escarole. 30
- Center Cut Pork Chop - fire grilled Berkshire pork chop, honey crisp apple chutney, pork belly bacon rendered natural jus, charred cabbage. 35
- Short Rib - slow braised beef short rib, cabernet sauvignon, celery root potato puree, hazelnuts, pomegranate. 35
- St. Louis Spare 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, roasted root vegetables, natural jus. 39

Pasta - made fresh daily

- Rigatoni -smoked pork ragu, root vegetables, tomato, olive oil, dried ricotta cheese. 24
- Fire Baked Lasagna - ricotta cheese, spinach, pecorino, Italian tomatoes, baked in our wood fired oven. 24

Steak

- Hanger Steak - fire grilled Black Angus steak, plancha potatoes, escarole, red onion, salsa verde. 35
- Surf Frites - 10 ounce Certified Black Angus filet mignon, sautéed spinach, house cut fries. 39
- Cowboy Steak - 28 ounce (can be shared) Certified Black Angus 28 day dry aged, sea salt, herbs, roasted garlic - served with house made steak sauce and your choice of two sides. 90

Sides

- French Fries - house cut, rosemary, sea salt. 7
- Potatoes - plancha seared, caramelized onions, roasted garlic confit, herbs, olive oil. 9
- Cornbread - honey butter. 6
- Escarole - locally grown, sautéed, garlic, extra virgin olive oil. 10
- Brussels Sprouts - crispy fried, sweet chili sauce. 13
- Creamed Spinach - bechamel, bacon crumbs, nutmeg. 12
- Cauliflower Au Gratin -wood oven baked, four cheeses, house made breadcrumbs. 12



bubbles

Cuvee 1821 Prosecco, Zonin - Italy	12
Surf Moscato, Zonin - Italy	12
Surf Sparkling Rosé NV, Zonin - Italy	12
Prosecco di Valdobbiadene "Crede" 2016, Bisol 375ml - Italy	28

rosé

Montepulciano Rosato 2017, Saladini Pilastris - Italy	10
Whispering Angel 2017, Chateau d'Esclans - France	16

white

Pinot Grigio 2016, Giro- Italy	10
Bourgogne Blanc Chardonnay 2016, Joseph Drouhin - France	11
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 2016, Villa Russiz - Italy	15

red

Cabernet Sauvignon 2016, Il Giro - Italy	10
Malbec "Serie A" 2016, Zuccardi - Argentina	12
Barbera d'Asti "Le Orme" 2015, Michele Chiarlo - Italy	12
Beaujolais 2015, Couvent des Thorins - France	15
Chianti Classico 2016, Bramosia - Italy	15
Pinot Noir 2015, Drouhin Row 503 - Oregon	15
Cabernet Sauvignon "Rt. 29" 2014, Routestock - California	16

New York Beer On Draft

Kills Boro Brewing Co. "Better Times" Wheat Beer Staten Island, NY - 3.7% ABV	9
Kings County Brewing Collective (KCBC) IPA 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	8
Great South Bay Brewery Blood Orange Pale Ale Bayshore, NY- 5% ABV	8
Greenport Harbor Brewery Black Duck Porter Greenport, NY - 4.7% ABV	8
Threes "Vliet" Pilsner Brooklyn, NY - 5.2% ABV	9
Flagship Roggenfest Staten Island, NY - 6.5% ABV	8
Anchor Brewing Co Christmas Ale 2018 San Francisco, CA - 6.9% ABV	9
Montauk Brewing Co.Session IPA Montauk, NY - 4.9% ABV	8
Other Half Brewing Co. Green City IPA Brooklyn, NY - 7% ABV	10
Grimm Artisanal Ales Brooklyn, NY	10

Bottles & Cans

Miller Lite	6	Lord Hobo "Boom Sauce" IPA	9
Naragansett Pint	7	Estrella Daura (gf)	8
Corona	8	Wölffer Estate Dry Cider	9
Heineken	8	Kaliber (non-alc)	6
Blue Moon	8		

Signature Cocktails \$14

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
Berry Mojito Havana Club white rum, raspberries, mint, lime, raw sugar