



Appetizers

Baked Onion Soup - Gruyere & Blue cheeses 12

Green Salad - mixed greens, charred cucumber vinaigrette. 14

Wedge Salad - iceberg lettuce, Hooks blue cheese dressing (WI), house smoked pork belly bacon. 15

Roasted Beets - horseradish whipped goat cheese, everything seasoning. 15

Burrata - ember roasted peppers, arugula, capers, aged Balsamic vinegar. 16

Wings - Vietnamese hot sauce, peanuts, cilantro. 15

Bluepoint Oysters - wood-fire oysters, house made chimichurri. 18

Mussels - tomato, white wine, toasted brick oven bread. 17

Octopus - fire grilled, escarole, potato, pickled red onion, romesco 17

Thick Slab Bacon - poached pear, homemade mustard. 17

Table 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), Dry Cured Beef (NY), Prosciutto di Parma (IT), house smoked hot sausage, Genoa Salami (IT), Surf cured maple ham. 38

Burgers & Sandwiches

Burger - bibb lettuce, onion marmalade, frites. 19

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

Impossible Vegan Burger - avocado, onion marmalade, frites. 19

Chicken Sandwich - spicy Oaxaca marinade, Gruyere cheese (VT), lime cilantro cole slaw, pickle, frites. 19

Pastrami Sandwich - 16 hour house smoked brisket, house made mustard, pickle, caraway kraut, frites. 19

Pasta - made fresh daily

Surf Rigatoni - baked, tomato vegetable ragu, stracciatella. 24

Amatriciana - bucatini, house smoked bacon, onion, tomato, grana padano. 24

Smoke & Fire - grilled or roasted on oak and fruit woods

Hidden Fjord Salmon - fennel, grapefruit, roasted pepper, Moroccan olives 34

Oaxaca Chicken - whole fire roasted young chicken, Oaxaca marinade, roasted potato 32

Center Cut Pork Chop - honey crisp apple two ways, natural jus. 35

Short Rib - slow braised, celery root puree, radicchio, red endive. 35

Baby Lamb Chops - roasted root vegetables, natural jus. 39

Surf Frites - 10 ounce Black Angus filet mignon, organic spinach, frites. 39

Hanger Steak - fire grilled Black Angus steak, plancha potatoes, escarole, red onion, salsa verde. 34

Cowboy Steak - 28 ounce 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

Escarole - sautéed, garlic, extra virgin olive oil. 10

Potatoes - plancha seared, caramelized onions, roasted garlic confit, herbs, olive oil. 9

Brussels Sprouts - crispy fried, sweet chili sauce. 13

Creamed Spinach - béchamel, bacon crumbs, nutmeg. 12

Cauliflower Au Gratin - wood oven baked, four cheeses, house made breadcrumbs. 12

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



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 2016, Routestock - California	16

Draft Beer

Surf Lager by Flagship Staten Island, NY - 5.6% ABV	8
Six Point Sweet Action Brooklyn, NY - 5.0% ABV	8
Killsboro "Ebb & Flow" Kolsch Staten Island, NY - 5.9% ABV	9
Other Half Green City IPA Brooklyn, NY - 7% ABV	10
Lawson's Sip of Sunshine American IPA Waitsfield, VT - 8% ABV	13
Greenport Harbor Brewery Black Duck Porter Greenport, NY - 4.7% ABV	8
Threes "Vliet" Pilsner Brooklyn, NY - 5.2% ABV	9
LIC "Coded Tiles" Pale Ale Long Island City, NY - 5% ABV	9
Grimm "Shadow Work" Dark Sour Brooklyn, NY - 7% ABV	9
Barrier Brewing "Evil Giant" Rye IPA Oceanside, NY - 6.4% ABV	9
Ommegang "Witte" Wheat Beer Cooperstown, NY - 5.2% ABV	9
Kentucky Vanilla Barrel Cream Ale Lexington, KY - 5.5% ABV	9

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
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

Bottles & Cans

Miller Lite	6	Naragansett (16 oz)	7
Corona	8	Estrella Daura (gf)	8
Heineken	8	Wölffer Estate Dry Cider	9
Blue Moon	8	Kaliber (non-alc)	6
Singlecut Jån White Lager	9	KCBC Superhero Sidekick IPA	9