



Appetizers

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

Banh Mí - house smoked pork belly bacon, pickled carrots, cucumber, cilantro, spicy sriracha mayo, frites. 19

Pasta - made fresh daily

Smoked Pork Ragu - homemade rigatoni, pork ragu. 24

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

Rigatoni - Italian tomatoes, herbs, onion, garlic, straciatella. 22

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 - sweet vinegar peppers, long hot pepper, garlic, potatoes. 35

Short Rib - slow braised, potato leek puree. 35

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

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

Hanger 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

Asparagus- grilled, lemon bread crumbs. 12

Mushroom & Onion skillet- sauteed with olive oil. 8

****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
Coney Island Mermaid Pilsner Brooklyn, NY - 5.2% ABV	9
Greenport Harbor Brewery Black Duck Porter Greenport, NY - 4.7% ABV	8
LIC "Coded Tiles" Pale Ale Long Island City, NY - 5% ABV	9
Grimm "Shadow Work" Dark Sour Brooklyn, NY - 7% ABV	9
Barrier Brewing "Nothing Is Too Much" 3x IPA Oceanside, NY - 11% ABV	9
Ommegang "Witte" Wheat Beer Cooperstown, NY - 5.2% ABV	9
Kentucky Vanilla Barrel Cream Ale Lexington, KY - 5.5% ABV	9
Root + Branch "Discourse on the Method" DIPA Long Island, NY - 8% ABV	12

Signature Cocktails \$14

Black Berry Bramble Beefeater Gin, St. Germain, Blackberries, Lemon, Agave, Prosecco
Winter Old Fashioned Four Roses Bourbon, Spiced Syrup, Angostoura Bitters
The Narrows Martini Hendricks Gin, Ginger Syrup, St. Germain Fresh Lime
Smokehouse Margarita Los Vecinos Mezcal, Agave, Ancho Chili Liquor, Fresh Lime
Surf Skyline Espolon Tequila, Raspberries, Mint, Cinnamon Syrup, Fresh Lemon

Bottles & Cans

Miller Lite	6	Estrella Daura (gf)	8
Corona	8	Wölffer Estate Dry Cider	9
Heineken	8	Kaliber (non-alc)	6
Blue Moon	8	KCBC Superhero Sidekick IPA	9
Singlecut Jån White Lager	9	Birravino Copia IPA	12