



Appetizers

Green Salad - mixed greens, charred cucumber vinaigrette. 14

Baby Gem Caesar - fire grilled, garlic anchovy dressing, croutons 15

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

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

Wings - Vietnamese, Buffalo or BBQ. 15

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

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

Octopus - Portuguese octopus, marinated with garden peas, cured olives, radicchio 17

Tartare - ahi tuna, avocado, sesame, extra virgin, radish. 18

Thick Slab Bacon - plancha grilled cabbage, 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 with frites

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 pulled chicken, Gruyere, fried onion, bacon marmalade, frites. 19

Cubano - maple ham, pulled pork, swiss cheese, pickles, surf sauce, frites. 19

Pasta - made fresh daily

Smoked Pork Ragu - homemade rigatoni, pork ragu. 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 - roasted, Cuban beans, tomatillo sauce, cotija cheese, tortilla chips. 32

Center Cut Pork Chop - sweet vinegar peppers, long hot pepper, garlic, broccolini. 35

Short Rib - slow braised, potato leek puree. 35

Baby Lamb Chops - leek gratinè, crispy smashed potatoes, 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 - 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- sautéed 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

Cerasuolo d'Montepulciano 2017, Il Giro - Italy	10
Josh Cellars Rosé 2017, Josh Cellars - California	12
Bodega Breca Rosé 2018, Jorge Ordoñez - Spain	12
Whispering Angel 2017, Chateau d'Esclans - France	16

White

Pinot Grigio 2016, Il 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
Bosio Barbera D'Asti Truffle Hunter 2017 Italy	11
Malbec "Serie A" 2016, Zuccardi - Argentina	12
Beaujolais 2015, Couvent des Thorins - France	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
Threes Brewing "Vliet" Pilsner Brooklyn, NY - 5.2% ABV	9
Greenport Harbor Brewery Black Duck Porter Greenport, NY - 4.7% ABV	8
Montauk Watermelon Session Ale Long Island, NY - 4.9% ABV	9
Grimm "Spooky Action" Sour Brooklyn, NY - 8% ABV	9
Barrier Brewing "Classic" White Ale Oceanside, NY - 5.0% 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 "Prima Materia" IPA	12

Signature Cocktails \$14

Aperol Spritz Aperol, Prosecco, Soda
Frosé Frozen Rosé
Black Berry Bramble Beefeater Gin, St. Germain, Blackberries, Lemon, Agave, Prosecco
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
Barrel Aged Journeyman Old Fashioned Journeyman "Not a King" Whiskey, Luxardo Cherry Liqueur, Orange Bitters

Bottles & Cans

12 oz.

Miller Lite	6
Montauk Summer Ale	8
Corona	8
Heineken	8
Blue Moon	8
Downeast Original Blend Cider	8

16 oz.

Singlecut Jân - White Lager	8
KCBC Superhero Sidekick - IPA	8
Toppling Goliath Pseudo Sue - Pale Ale	9
Lawson's Sip of Sunshine - IPA	10
Birravino Copia - IPA	12