

SMALL PLATES

CHEESE BOARD - \$15

Soft Blue, Hard Cheddar, Burrata, Shishito Jelly, Spiced Nuts, Toasted Baguette

CHARCUTERIE BOARD - \$21

Prosciutto, Pepperoni, Soft Blue, Hard Cheddar, Burrata, Pate, Shishito Jelly, Spiced Nuts
Toasted Baguette

SPICY HOUSE-MADE MEATBALLS - \$10

3 per order

BLISTERED SHISHITO PEPPERS - \$8

Sea Salt, Ponzu Sauce

BRICK OVEN BREAD - \$7

Tomato Fondue Dipping Sauce

TUNA TACO - \$16

Slaw, Avocado, Mango,

YELLOWFIN TUNA POKE - \$16

Red Onion, Scallion, Wakame, Cilantro, Furikake

SHRIMP SPRING ROLLS - \$14

Peanut-Lime Dipping Sauce

CHICKEN WINGS - \$12

Garlic~Ginger~ Soy

FRIED OYSTER BAO BUNS - \$12

Kimchi Aioli



SALADS

Served with Brick Oven Garlic Bread

CHOP CHOP - \$9

Tomato, Cucumber, Red Onion, Basil, Mozzarella, Balsamic Vinaigrette

BLACKENED SHRIMP COBB - \$16

Tomato, Bacon, Crumbled Blue Cheese, Hard Boiled Egg
Champagne Vinaigrette

SPICY CHICKEN CAESAR - \$15

Grilled Chicken, Parmesan, Bacon

GRILLED STEAK - \$18

Crispy Onions, Tomato, Ranch Dressing, Balsamic Glaze

BURGERS & SANDWICHES

SURF CLUB BURGER - \$16

Gruyere Cheese, Grilled Onion, Bacon, Secret Sauce, Toasted Brioche Bun

BLACKENED BLUE BURGER - \$15

Crumbled Blue Cheese, Sautéed Onions & Mushrooms, Sesame Bun

THE "O.G." BURGER - \$15

American, House-made Pickles, Ketchup & Mayo, Sesame Bun

YELLOWFIN TUNA BURGER - \$18

Furikake Encrusted, Wakame Seaweed Salad, Scallion, Kimchi Aioli, Toasted Sesame Bun

BLACKENED SALMON BLT - \$15

Toasted Multi-Grain Bread

PULLED PESTO CHICKEN & BURRATA - \$15

Roasted Red Peppers, Toasted Brioche Bun

NEOPOLITAN BRICK OVEN PIZZA

We use 100% '00' Caputo flour and San Marzano Tomatoes

THE CLASSIC - \$13

Fresh Mozzarella, Basil, Parmesan, Oregano

FOUR CHEESE - \$14

Mozzarella, Ricotta, Blue, Parmesan

PEPPERONI - \$14

Fresh Mozzarella, Parmesan, Basil, Red Pepper Oil

SPICY MEATBALL - \$14

House-made Meatballs, Fresh Mozzarella, Ricotta, Pickled Onions

PESTO CHICKEN - \$15

Mozzarella, Grilled Onion, Red Peppers, Garlic, Olive Oil, Parmesan

ARTICHOKE & ONION - \$14

Grilled Artichoke Hearts, White Onion, Fresh Mozzarella Pecorino

PROSCUITTO & ARUGULA - \$17

Gorgonzola, Fresh Mozzarella, Pecorino, Orange Zest, Honey

LITTLENECK CLAM - \$15

Bacon, Fresh Mozzarella, Garlic

CHEF'S CREATIVE PIZZA OF THE MOMENT - MKT \$

ENTREES

STEAK FRITES - \$25

Garlic Scallion Sauce

UMEBOSHI GLAZED SALMON - \$26

Goat Cheese & Scallion Potato Cake, Dashi Cream

BAKED MAC 'N CHEESE - \$13

Fresh Garganelli Pasta, Panko Crumb Topping

Add Blackened Shrimp...\$10 Add Blackened Chicken...\$5

SPICY MEATBALL TAGLIATELLE - \$20

House-made Meatballs & Marinara, Fresh Tagliatelle Pasta, Basil Parmesan

*This item is raw or partially cooked and can increase your risk of food borne illness. Consumers who are especially vulnerable to food borne illness should only eat seafood and other food from animal thoroughly cooked.

CRAFT COCKTAILS

SPICY WATERMELON - \$11

Monte Alban Blanco, Serrano Pepper, Triple Sec, Sour

VICTORIA'S NOT SO SECRET SECRET - \$12

Gin Lane Victoria Pink Gin, Valencia-Infused Dolin Vermouth, Grapefruit Cordial

IT'S NOT MAI TAI, IT'S YOUR TAI - \$12

Spiced Rum, Pineapple, OJ, Orange Curacao, Lime, Orgeat Syrup, Dark Rum

SOUTHERN FLYER - \$11

Bourbon, Vanilla, Lime, Ginger Beer

BARREL AGED OLD FASHIONED - \$13

Bourbon, Vanilla Liqueur, Allspice Dram, Walnut Bitters

MADE IN MANHATTAN - \$12

Rye Whiskey, Cherry Liqueur, Dolin Rouge, Aztec Chocolate Bitters

WINTER SANGRIA - \$10 GL , \$35 PITCHER

White Wine, Spiced Pear Liqueur, Apple Cider

DRAFT BEER

Surf Club Lager \$6

Thimble Island Double IPA \$7

Harpoon Winter Warmer \$6

Kona Longboard Lager \$6

Peak Organic Fresh Cut Pilsner \$6

Switchback Ale \$6

Foolproof Barstool Ale \$6

Whaler's Rise Pale Ale \$7

Two Roads Road Espressway Stout \$7

Devil's Purse Kolsch \$7

Harpoon UFO White \$6

Guinness Stout \$7

BOTTLES/CANS

Bud, Bud Light, Heineken, Heineken Light

Amstel Light, Fosters Oil Can

Allagash White, Modelo Lager

21st Amendment Blood Orange IPA

Two Roads Lil' Heaven, Downeast Cider

Fishers Island Spiked Lemonade

Samuel Smith Organic Chocolate Stout

Kentucky Bourbon Barrel Ale

Founders Breakfast Stout

Anchor Porter, Victory Prima Pils

Ommegang Hennepin Saison

Pacifico Clara, Stella Artois

Stone IPA, Red Stripe Lager

Left Hand Nitro Milk Stout

WHITE WINES

Auspicion Chardonnay - 9/34

Talbott Kali-Hart Chardonnay - 56

Jadot Pully Fuisse Chardonnay - 62

Gabbiano Pinot Grigio - 9/34

Santa Margherita PG - 56

Oyster Bay Sauvignon Blanc - 10/38

Kim Crawford Sauvignon Blanc - 58

Sea Glass Riesling - 9/34

Whispering Angel Rose - 13/50

Bollicini Prosecco - 9/34

Bollicini Sparkling Rose - 9/34

Domaine Chandon - 15/58

RED WINES

Belle Cabernet - 9/34

Decoy Cabernet - 13/50

Ghost Pines Cabernet - 60

Cartledge & Brown Merlot - 9/34

Murphy-Goode Pinot Noir - 10/38

Cambria Pinot Noir - 62

Banfi Chianti Classico - 10/38

Allegrini Palazzo Della Torre Blend - 52

Barossa Valley GSM - 11/42

Terrazes Malbec - 10/38

Rancho Zabaco Zinfandel - 11/42