

WEEKLY SPECIALS

Dine In Only

Monday: 1/2 Price Draft

All draft beer 1/2 price

Tuesday: Taco Tuesday

\$5 tacos (minimum 2 of each per order)

Wednesday: Burger Night

1 draft beer or glass of wine included with each burger purchase (select draft beers & wine by the glass)



NEW JERSEY

Classic American Cuisine
Pit Smoked BBQ
Craft Beer & Cocktails | Whiskey
Packaged Goods
Catering | Private Events

BACKYARD BBQ COMBO

Feeds up to four • No Substitutions

Includes:

1/2 lb pulled pork, 1/2 lb chopped brisket, 1/2 lb pulled Oaxaca chicken, corn bread, mac & cheese, Martin's potato rolls, white onion, Patriot pickles, coleslaw

\$69.95

Add On A Large Basket of House Cut Fries - 10

STARTERS

FRIED PICKLES	12
<i>Surf remoulade, cilantro ranch</i>	
ONION RINGS	14
<i>Surf remoulade</i>	
STREET CORN	14
<i>chipotle mayo, ancho chili powder, cotija cheese, cilantro</i>	

SURF FRIES	14
<i>pulled pork, Surf cheddar sauce, cilantro ranch, scallions</i>	
BLISTERED SHISHITO PEPPERS	14
<i>everything spice, charred lemon</i>	
TIN CAN CHICKEN NACHOS	20
<i>house made tortilla chips, pulled Oaxaca chicken, black beans, avocado puree, Surf cheddar sauce, sour cream, cilantro, diced tomato, scallion, pickled jalapeño</i>	

WINGS • 16

House Smoked & Flash Fried • 8 Pieces Per Order • Carrot Sticks

CLASSIC

buffalo sauce, blue cheese dip

SURF

Award winning BBQ sauce, cilantro ranch

SALT & VINEGAR

Potato chip crumble

SWEET CHILI SRIRACHA

sweet chili sauce with a touch of sriracha, mild spice

HOT PEPPER SALSA

hot pepper puree, wine vinegar, medium spice, blue cheese dip

TACOS

2 Tacos • Local Gluten Free Corn Tortillas • Served with Chips & Salsa

GRILLED MAHI MAHI	17
<i>pico de gallo, avocado, cabbage slaw, cilantro (GF)</i>	
BLACKENED GULF SHRIMP	17
<i>avocado, chipotle aioli, lime crema, cabbage slaw, cilantro (GF)</i>	
OAXACA CHICKEN	17
<i>salsa verde, onion, cotija cheese, chipotle aioli, cabbage slaw, cilantro (GF)</i>	
GRILLED HANGER STEAK	19
<i>chimichurri, pickled onions, avocado puree, cabbage slaw (GF)</i>	
VEGAN BEYOND TEXAS STYLE	17
<i>black bean, avocado, pico de gallo, cabbage slaw (GF)</i>	

ADD AN ADDITIONAL TACO TO ANY ORDER \$6

BURGERS & SANDWICHES

Served with a choice of coleslaw or house cut fries

SURF BURGER (Voted best burger in NJ)	17
<i>10 oz Surf beef blend, lettuce, tomato, pickle, American cheese, crispy onion rings</i>	
BUILD A BURGER	15
<i>10 oz Surf beef blend, brioche bun • Choice of toppings: lettuce, pickle, onion, tomato</i>	
Add On's: Nueske's bacon, avocado, onion rings (2 pc), sautéed onions, American, muenster, cheddar, blue cheese (1.5 each)	
VEGGIE BURGER	16
<i>Beyond plant based burger • Choice of toppings: lettuce, pickle, onion, tomato</i>	
Add Cheese: American, muenster, cheddar, blue cheese (1.5 each)	
ALABAMA FRIED CHICKEN SANDWICH	17
<i>smoked then fried chicken thigh, honey, jalapeño slaw, pickles</i>	
THE BOLT SANDWICH	17
<i>pulled Oaxaca chicken, muenster cheese, pickles, surf slaw, BBQ sauce</i>	
SMOKED PORK BELLY BANH MI	17
<i>pork belly, daikon radish, carrots, cilantro</i>	

BBQ PLATTERS

Smoked In House on Local Oak & Fruit Woods

PULLED PORK SANDWICH PLATTER	17
<i>pickles, onion, BBQ sauce, cornbread, Surf slaw, fries</i>	
ST LOUIS SPARE RIBS (1/2 RACK)	20
<i>pickles, onion, BBQ sauce, cornbread, Surf slaw, fries</i>	
CHOPPED BRISKET SANDWICH PLATTER	20
<i>pickles, onion, BBQ sauce, cornbread, Surf slaw, fries</i>	

MONTHLY SPECIAL

AVAILABLE 1ST WEEKEND OF EVERY MONTH
WHILE SUPPLIES LAST

AWARD WINNING PASTRAMI SHORT RIB	38
<i>pickles, whole grain mustard, corn bread, French fries, coleslaw</i>	

THE LIGHTER SIDE

SURF SALAD	14
<i>mixed greens, cucumber, carrots, charred cucumber vinaigrette (GF)</i>	
CAESAR SALAD	15
<i>romaine lettuce, Caesar dressing, croutons, parmigiano reggiano</i>	
KALE SALAD	16
<i>baby kale, cotija, cherry tomato, carrots, cashew vinaigrette (GF)</i>	
JERSEY BOWL	15
<i>fresh Jersey grown: corn, cucumber, tomato, arugula, fresh bocconcini mozzarella, with walnut pesto, couscous, balsamic reduction</i>	
DITCH PLAINS VEGAN BOWL	17
<i>quinoa, avocado puree, kale, cashew vinaigrette, cucumber, shaved carrots, pickled red onion (GF)</i>	
Add grilled chicken (+6) grilled shrimp or grilled mahi mahi (+10)	
Add hanger steak or sesame crusted rare Ahi tuna (+12)	
WAIKIKI BOWL	20
<i>sesame crusted rare Ahi tuna, coconut rice, edamame, pineapple, cucumber, seaweed, pickled red onion, ginger vinaigrette, sesame seeds (GF)</i>	
BAJA BOWL	19
<i>grilled chicken breast, quinoa, black beans, corn, avocado puree, cotija, pickled red onion, cilantro vinaigrette (GF)</i>	
GRILLED SALMON	26
<i>HiddenFjord salmon, Tulum guacamole, shishito pico de Gallo, charred lemon (GF)</i>	
GRILLED OAXACA CHICKEN	23
<i>grilled Oaxaca marinade organic chicken breast, local pickles summer salad (GF)</i>	

SIDES

CORNBREAD WITH HONEY BUTTER (2 PC)	8
SURF SLAW (GF)	6
PATRIOT SOUR PICKLES (GF)	6
BLACK BEANS <i>sour cream, scallions</i>	6
HANDCUT FRIES Add cheese (2)	6
MAC & CHEESE <i>Ritz Cracker crumble</i>	9

TEQUILA OF THE MONTH • 15

DON JULIO REPOSADO

Aged for eight months in American white-oak barrels, Don Julio Reposado Tequila is golden amber in color, and offers a rich, smooth finish—the very essence of the perfect barrel-aged tequila. With a mellow, elegant flavor and inviting aroma, Don Julio Reposado Tequila is best savored as part of a refreshing tasting cocktail or chilled on the rocks.

Enjoy it on the rocks, neat,
or in our
signature margaritas \$2!

WINE

Pink

1 Rallo Blush Rubicone Rosé 2020, Italy	12/32
2 Peyrassol La Croix Rosé 2019, France	13/39
5 Oddero United Vines Langhe Rosato	15/45
3 Diving Into Hampton Water Rosé 2019, France	17/58
4 Rallo Frizzante Rosato 2020, Italy	36

Bubbles

5 Jeio Prosecco (Glass Only) Veneto Italy	12
7 Jeio Prosecco Veneto, Italy	36
6 Gratien & Meyer Cremant Brut NV, France	46

White

20 Giro Pinot Grigio 2019, Italy	11/33
21 Tormaresca Chardonnay 2018, Italy	13/39
24 Babich Sauvignon Blanc 2020, New Zealand	14/42
30 Finca Nueva Rioja Blanco 2017, Spain	40
25 Elena Walch Pinot Grigio 2020, Italy	42
22 Familia Torres Albariño 2019, Spain	46
29 Granbazan Albariño 2019, Spain	47
31 Jax Vineyards Y3 Chardonnay 2019, California	47
26 Lagar D Cervera Albariño 2019, Spain	48
36 Aubert Eastside Chardonnay 2018, California	210
37 Eisele Sauvignon Blanc 2018, California	235

Red

50 Giro Cabernet Sauvignon 2019, Italy	11/33
66 Castello di Volpaia 'Citto' Toscana, Italy	13/39
56 Buena Vista Pinot Noir, California	14/42
55 Era Montepulciano d'Abruzzo 2018, Italy	33
89 Escorihuela Malbec 2019, Argentina	42
53 Fedelity Alexander Cabernet 2017, California	43
52 Raul Pérez Ultreia Mencia 2018, Spain	47
54 Jax Vineyards Y3 Cabernet Sauvignon, 2017	47
63 Bearenard Côtes du Rhône 2019, France	47
88 Wente Cabernet Sauvignon 2014, California	49
51 Altos Ibéricos Crianza Rioja 2017, Spain	53
82 Michael David 6 Sense Syrah 2015, California	54
87 J Lohr 7 Oaks Cabernet 2017, California	55
69 Ridge Three Valleys Blend 2017, California	58
98 Willamette Valley Pinot Noir 2018, California	75
76 Sebastiani Gravel Bed Red 2016, California	88
97 Flora Springs Triology 2016, California	195

SURF HOUSE COCKTAILS • 15

- Chili Margarita** Blanco tequila, ancho Reyes Chile liqueur, agave, lime, salt
- Kentucky Lemonade** Asbury Park Distilling Co. bourbon, blueberries, lemonade
- Barrel Aged Old Fashioned** Journeyman "Not A King" Rye, Luxardo, bitters
- Barrel Aged Manhattan** Journeyman Bourbon, Antica Vermouth
- Frozen Strawberry Daiquiri** organic strawberry puree, agave nectar lime juice, silver rum
- Pineapple Ginger Margarita** organic pineapple, ginger, agave nectar, lime juice, blanco tequila

Try our house cocktails canned to go!
 Barrel Aged Old Fashioned • Kentucky Lemonade
 • Barrel Aged Manhattan • Chili Margarita
 • Surf 50/50 • Hot Girl Summer • Hot Boy Summer
 1 16oz can \$18 or 4 for \$70

DRAFT BEER

Coors Light	6
<i>Lager • Golden, CO • 4.2% ABV</i>	
Flying Dog Numero Uno	8
<i>Lager • Frederick, MD • 4.9% ABV</i>	
Brotherton IPA	9
<i>IPA • Atco, NJ • 6.7% ABV</i>	
Six Point Crisp.	9
<i>Pilsner • Brooklyn, NY • 5.4% ABV</i>	
Carton Boat Beer	9
<i>Session Ale • AH, NJ • 4.2% ABV</i>	
Carton of Milk	9
<i>Stout • Atlantic Highlands, NJ • 4% ABV</i>	
Kane Head High	9
<i>IPA • Ocean, NJ • 6.6% ABV</i>	
Singlecutt 18-Watt	9
<i>IPA • Queens, NY • 5% ABV</i>	
Port City Porter	9
<i>Porter • Alexandria, VA • 7.2% ABV</i>	
Thin Man Bliss	10
<i>IPA • Buffalo, NY • 8.0% ABV</i>	
Aslin Beer Power Moves	10
<i>IPA • VA • 5.5% ABV</i>	
Jughandle Juggernaut Coconut Vanilla Porter	10
<i>Porter • Tinton Falls, NJ • 8.1% ABV</i>	
Pseudo Sue	11
<i>Pale Ale • Decorah, IA • 5.8% ABV</i>	
Icarus Licking Toads	11
<i>New England Pale Ale • Lakewood, NJ • 6% ABV</i>	
Icarus Power Juicer	11
<i>New England IPA • Lakewood, NJ • 7.5% ABV</i>	
Lawson's Sip of Sunshine	11
<i>Double IPA • Waitsfield, VT • 8% ABV</i>	



BOTTLES & CANS

Budweiser Lager • MO • 5% ABV	5
Bud Light Light Lager • MO • 4.2%	5
Medalla Light Puerto Rican Lager • PR • 4.2%	5
Daura Damm Gluten Free Lager • Spain • 5.4%	6
Pabst Blue Ribbon Lager • WI • 4.8%	6
Coors Light Edge (N/A) Lager • Golden, CO •	6
White Claw Hard Seltzer Seltzer • Chicago, IL • 5%	6
Lord Hobo Glorious NEIPA • MA • 6.5%	7
Artifact Feels Like Home Cider (GF) Cider • MA • 5.4%	8
Ceria IndieWave (N/A) IPA • Arvada, CO • 0.0%	8
High Noon Seltzer • Modesto, CA • 4.5%	9