

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)



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 <i>Surf remoulade, cilantro ranch</i>	12	ONION RINGS <i>Surf remoulade</i>	14
CRISPY BRUSSEL SPROTS <i>sweet thai chili sauce</i>	14	BLISTERED SHISHITO PEPPERS <i>everything spice, charred lemon</i>	14
SURF FRIES <i>pulled pork, Surf cheddar sauce, cilantro ranch, scallions</i>	14	TIN CAN CHICKEN NACHOS <i>house made tortilla chips, pulled Oaxaca chicken, black beans, avocado puree, Surf cheddar sauce, sour cream, cilantro, diced tomato, scallion, pickled jalapeño</i>	20

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

SWEET CHILI SRIRACHA

sweet chili sauce with a touch of sriracha, mild spice

TACOS

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

GRILLED MAHI MAHI <i>pico de gallo, avocado, cabbage slaw, cilantro (GF)</i>	17
BLACKENED GULF SHRIMP <i>avocado, chipotle aioli, lime crema, cabbage slaw, cilantro (GF)</i>	17
OAXACA CHICKEN <i>salsa verde, onion, cotija cheese, chipotle aioli, cabbage slaw, cilantro (GF)</i>	17
GRILLED HANGER STEAK <i>chimichurri, pickled onions, avocado puree, cabbage slaw (GF)</i>	19
CRISPY AVOCADO <i>Cherry tomato, pickled red onion, jalapeño, chipotle mayo, cotija cheese</i>	17

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) <i>8 oz Surf beef blend, lettuce, tomato, pickle, American cheese, crispy onion rings</i>	17
BUILD A BURGER <i>8 oz Surf beef blend, brioche bun, choice of toppings; lettuce, tomato, onion, pickle</i>	15
Add On's: Nueske's bacon, avocado, onion rings (2 pc), sautéed onions, American, muenster, cheddar, blue cheese (1.5 each)	
CRISPY AVOCADO SANDWICH <i>brioche roll, lettuce, tomato, onion, surf sauce</i>	17
Add Cheese: American, muenster, cheddar, blue cheese (1.5 each)	
ALABAMA FRIED CHICKEN SANDWICH <i>smoked then fried chicken thigh, honey, jalapeño slaw, pickles</i>	17
THE BOLT SANDWICH <i>pulled Oaxaca chicken, muenster cheese, pickles, surf slaw, BBQ sauce</i>	17

THE LIGHTER SIDE

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

BBQ PLATTERS

Smoked In House on Local Oak & Fruit Woods

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

MONTHLY SPECIAL

OLD FASHIONED FISH & CHIPS <i>Carton beer battered fresh cod fillet, tartar, coleslaw, malt vinegar</i>	22
AVAILABLE EVERY DAY WHILE THE FISH LAST	
AWARD WINNING PASTRAMI SHORT RIB <i>pickles, whole grain mustard, corn bread, French fries, coleslaw</i>	38
AVAILABLE THE FIRST WEEKEND OF EVERY MONTH WHILE SUPPLIES LAST	

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



RUM OF THE MONTH • 15

Brinley Gold Shipwreck Coconut Rum

Brinley Gold Shipwreck Rum is hand crafted on the beautiful Caribbean island of St. Kitts. Blended with natural island coconuts. Authentic tropical coconut taste with no artificial bite and a smooth rich flavor.

Enjoy it on the rocks, neat,
your choice of cocktail or in our
Signature Cocktail
The Seagull!

SURF HOUSE COCKTAILS • 15

- Chili Margarita** Blanco tequila, ancho reyes chile liqueur, agave, fresh lime, salt
- Kentucky Lemonade** Asbury Park Distilling Co. bourbon, blueberries, lemonade
- Barrel Aged Old Fashioned** Woodford Reserve Rye, Luxardo, bitters
- Barrel Aged Oaxaca Old Fashioned** Del Maguey Vida Mezcal, Luxardo, bitters
- Frozen Rosé** Provence rosé, simple syrup, lemon twist
- Frozen Pineapple Ginger Margarita** organic pineapple, ginger, agave nectar, fresh lime, blanco tequila
- The Seagull** Shipwreck coconut rum, Campari, pineapple, fresh lime

Try our house cocktails canned to go!

- Kentucky Lemonade • Chili Margarita
- Hot Girl Summer • Hot Boy Summer
- 1 16oz can \$18 or 4 for \$70

WINE



Pink

1 Rallo Blush Rubicone Rosé 2020, Italy	12/32
4 Rallo Frizzante Rosato 2020, Italy	12/36
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

Bubbles

5 Jeio Prosecco (Glass Only) Veneto Italy	12
7 Jeio Prosecco Veneto, Italy	36
6 Gratien & Meyer Cremant Brut NV, France	46
8 H.Blin Champagne Brut, France	90
9 Pierre Sparr Brut Rosé, France	110
10 Veuve Clicquot Brut, France	189

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
53 Fedelity Alexander Cabernet 2017, California	43
52 Raul Pérez Ultreia Mencia 2018, Spain	47
54 Jax Vineyards Y3 Cabernet Sauvignon, 2017	47
63 Beurenard Côtes du Rhône 2019, France	47
88 Wente Cabernet Sauvignon 2014, California	49
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
76 Sebastiani Gravel Bed Red 2016, California	88
89 Domaine Druhin Pinot noir 2017, Oregon	109
97 Flora Springs Triology 2016, California	195

DRAFT BEER

Coors Light	6
<i>Lager • Golden, CO • 4.2% 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>	
Port City Porter	9
<i>Porter • Alexandria, VA • 7.2% ABV</i>	
Flying Dog Dogtoberfest	9
<i>Lager • Frederick, MD • 5.6% ABV</i>	
Cigar City Jai Alai	9
<i>IPA • Tampa, FL • 7.5% ABV</i>	
Kane SneakBox	9
<i>IPA • Ocean, NJ • 5.4% ABV</i>	
Thin Man Pills Mafia	9
<i>Pilsner-German • Buffalo, NY • 4.9% ABV</i>	
Brotherton IPA	9
<i>IPA • Atco, NJ • 6.6% ABV</i>	
What If? IPA	10
<i>IPA • Aberdeen, NJ • 7.5% ABV</i>	
Singlecutt Hop Sounds	10
<i>Kölsch • Queens, NY • 5% ABV</i>	
Icarus Pay Raiše	11
<i>NEIPA • Lakewood, NJ • 6.6% ABV</i>	
Pipeworks Ninja vs Unicorn	11
<i>IPA • Chicago, IL • 8% ABV</i>	
Pseudo Sue	11
<i>Pale Ale • Decorah, IA • 5.8% ABV</i>	
Other Half Green City	11
<i>IPA • Brooklyn, NY • 7% ABV</i>	
Maine Peeper	12
<i>Pale Ale • Freeport, ME • 5.5% ABV</i>	

BOTTLES & CANS

Budweiser Lager • MO • 5% ABV	5
Bud Light Light Lager • MO • 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
Artifact Feels Like Home Cider (GF) Cider • MA • 5.4%	8
Zero Gravity Rescue Club (N/A) IPA • Burlington, VT • 0.0%	8
Brotherton Liquid Smile IPA • Atco, NJ • 6.2%	8.25
Singlecutt 18-Watt IPA • NY • 5%	9
White Claw Hard Seltzer Seltzer • Chicago, IL • 5%	6
High Noon Seltzer • Modesto, CA • 4.5%	9