

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) and \$5 Surf Margarita

Wednesday: Burger Night

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

Thursday: Thirsty Thursdays

\$8 Pitchers of Surf Margaritas and \$8 Pitchers of Coors Light



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, house cut fries

• 70 •

STARTERS

FRIED PICKLES • 12

crispy battered Patriot pickles,
Surf remoulade,
cilantro ranch dressing

SURF FRIES • 14

pulled pork,
Surf cheddar sauce,
cilantro ranch, scallions

SMOKED WINGS (8 pc) • 16

Choice of

Surf - award winning BBQ sauce, cilantro ranch
Classic - buffalo sauce, blue cheese dressing
Sweet Chili - sweet chili & sriracha, cilantro

MAC & CHEESE • 11

Surf cheddar sauce
shell pasta
Ritz cracker crumble

SURF TIN CAN NACHOS

A Surf Signature Dish Perfect For Sharing

Crispy house made tortilla chips,
your choice of
pulled Oaxaca chicken or Surf chili,
black beans, avocado puree,
Surf cheddar sauce, sour cream, cilantro,
diced tomatoes, scallions, pickled
jalapeños

• 20 •

TACOS

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

GRILLED MAHI MAHI

pico de gallo, avocado, cabbage slaw, cilantro (GF)

17

BLACKENED GULF SHRIMP

avocado, chipotle aioli, lime crema, cabbage slaw, cilantro (GF)

17

OAXACA CHICKEN

salsa verde, onion, cotija cheese, chipotle aioli, cabbage slaw, cilantro (GF)

17

GRILLED HANGER STEAK

chimichurri, pickled onions, avocado puree, cabbage slaw (GF)

19

CRISPY AVOCADO

cherry tomato, pickled red onion, jalapeño, chipotle mayo, cotija cheese

17

ADD AN ADDITIONAL TACO TO ANY ORDER \$6

BURGERS & SANDWICHES

Served with a choice of any side or hand cut fries

SURF BURGER (Voted best burger in NJ) 17

8 oz Surf beef blend, lettuce, tomato, pickle, American cheese, crispy onion rings

BUILD A BURGER 15

8 oz Surf beef blend, brioche bun, choice of toppings; lettuce, tomato, onion, pickle

**Add On's: Nueske's bacon, avocado, onion rings (2 pc), sautéed onions,
American, muenster, cheddar, blue cheese (1.5 each)**

CRISPY AVOCADO SANDWICH 17

brioche roll, lettuce, tomato, onion, surf sauce

Add Cheese: American, muenster, cheddar, blue cheese (1.5 each)

ALABAMA FRIED CHICKEN SANDWICH 17

smoked then fried chicken thigh, honey, jalapeño slaw, pickles

THE BOLT SANDWICH 17

pulled Oaxaca chicken, muenster cheese, pickles, surf slaw, BBQ sauce

PHILLY CHEESESTEAK 17

Pat La Frieda steak, hoagie roll, sautéed onion, cheez wiz

THE LIGHTER SIDE

SURF SALAD

mixed greens, cucumber, carrots, charred cucumber vinaigrette (GF)

14

CAESAR SALAD

romaine lettuce, Caesar dressing, croutons, parmigiano reggiano

15

LENTIL VEGGIE BOWL

house made lentil cake, cauliflower rice, cucumbers, carrots, edamame, chickpeas, cilantro
vinaigrette, pickled red onion, lime yogurt

18

SALMON BOWL

grilled Hidden Fjord salmon, cauliflower rice, mango salsa, red cabbage, cilantro
vinaigrette

21

TUNA POKE BOWL

sesame crusted tuna, snow peas, edamame, carrots, scallions, ginger vinaigrette,
Tulum avocado, crispy onions

21

GRILLED CHICKEN TERIYAKI BOWL

grilled chicken, peppers, onions, broccoli, house made teriyaki glaze, sticky rice, carrots,
sesame, crispy wontons

19

BAJA BOWL

grilled Oaxaca chicken, sticky rice, black beans, Tulum guacamole, pickled red onion, cotija,
cucumber, cilantro vinaigrette

19

STEAK BOWL

grilled marinated hanger steak, sunny side up egg, spinach salad, roasted mushrooms,
cucumbers, pickled radishes, cucumber vinaigrette

21

SIDES

CORNBREAD WITH HONEY BUTTER (2 PC) 8

SURF SLAW (GF) 6

PATRIOT SOUR PICKLES (GF) 6

BLACK BEANS sour cream, scallions 6

HAND CUT FRIES Add cheese (2) 6

MONTHLY SPECIAL

AWARD WINNING PASTRAMI SHORT RIB • 38

pickles, whole grain mustard, corn bread, French fries, coleslaw

**AVAILABLE THE FIRST WEEKEND OF EVERY MONTH
WHILE SUPPLIES LAST**

WHISKEY OF THE MONTH • 22

Widow Jane Lucky Thirteen

Aged in small batches for 13 years in American Oak Barrels, this fine and delicate blending process consisting of straight bourbons from Kentucky, Tennessee, and Indiana makes Lucky Thirteen a rich, complex expression of well-aged, absolutely not chill filtered, small batch bourbon. The resulting whiskey has a rich mouthfeel and lingering finish.

You can enjoy it best neat OR on the rocks!

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 Journeyman not a king rye, Luxardo, bitters

Barrel Aged Oaxaca Old Fashioned Mezcal, Luxardo, bitters

Winter Mojito White rum, Licor 43, raw syrup, fresh mint, club soda

Try our house cocktails canned to go!

- **Kentucky Lemonade • Chili Margarita**
- 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	45
3 Diving Into Hampton Water Rosé 2019, France	58

Bubbles

5 Jeio Prosecco (Glass Only) Veneto Italy	12
7 Jeio Prosecco Veneto, Italy	36
8 H.Blin Champagne Brut, France	90
9 Pierre Sparr Brut Rosé, France	110

White

20 Giro Pinot Grigio 2019, Italy	11/33
23 Branciforti Chardonnay 2019, Italy.	13/39
25 Babich Sauvignon Blanc 2021, New Zealand	15/46
21 Tormaresca Chardonnay 2018, Italy	39
24 Babich Sauvignon Blanc 2020, New Zealand	42
30 Finca Nueva Rioja Blanco 2017, Spain	40
25 Elena Walch Pinot Grigio 2020, Italy	42
29 Granbazan Albariño 2019, Spain	47
31 Jax Vineyards Y3 Chardonnay 2019, California	47
36 Aubert Eastside Chardonnay 2018, California	210
37 Eisele Sauvignon Blanc 2018, California	235

Red

50 Giro Cabernet Sauvignon 2019, Italy	11/33
56 Buena Vista Pinot Noir 2019, Oregon	15/46
52 Raul Pérez Ultreia Mencia 2018, Spain	16/47
54 Jax Vineyards Y3 Cabernet Sauvignon, 2017	47
82 Michael David 6 Sense Syrah 2015, California	54
55 Podere Sapaio Volpato 2018, Tuscany	76
76 Sebastiani Gravel Bed Red 2016, California	88
89 Domaine Drouhin Pinot noir 2017, Oregon	109
97 Casanova di Neri Brunello di montalcino 2016, Italy	169

DRAFT BEER

Coors Light <i>Lager • Golden, CO • 4.2% ABV</i>	6
Carton This Town <i>Lager • Atlantic Highlands, NJ • 4.9% ABV</i>	8
Allagash White <i>Wheat Beer • Portland, ME • 5.2% ABV</i>	9
Carton of Milk <i>Stout • Atlantic Highlands, NJ • 4% ABV</i>	9
Brotherton IPA <i>IPA • Atco, NJ • 7% ABV</i>	9
Singlecut 18-watt <i>IPA • Astoria, NY • 5% ABV</i>	9
Industrial Arts Wrench <i>NEIPA • Garnerville, NY • 7.1% ABV</i>	9
Six Point The Crisp <i>Lager • Brooklyn, NY • 5.4% ABV</i>	9
Jughandle Juggernaut Coconut Vanilla Porter <i>Porter • Tinton Falls, NJ • 8.1% ABV</i>	10
Alternate ending What If? IPA <i>IPA • Aberdeen, NJ • 7.5% ABV</i>	10
Floyds Zombie Dust <i>Pale Ale • Munster, IND • 6.2% ABV</i>	10
KCBC Penguins on Parade <i>New England Pale Ale • Brooklyn, NY • 5.2% ABV</i>	11
KCBC Superhero Sidekicks <i>IPA • Brooklyn, NY • 6.9% ABV</i>	11
Other Half Green City <i>NEIPA • Brooklyn, NY • 7% ABV</i>	12
Icarus Come on and Slam <i>Lager, Munich Dunkel • Lakewood, NJ • 5% ABV</i>	12
Mikkeller Brewing San Diego Windy Hill <i>NEIPA • San Diego, CA • 7% ABV</i>	13

BOTTLES & CANS

White Claw Hard Seltzer Seltzer • Chicago, IL • 5%	6
High Noon Seltzer • Modesto, CA • 4.5%	9
Budweiser Lager • MO • 5% ABV	5
Bud Light Light Lager • MO • 4.2%	5
Pabst Blue Ribbon Lager • WI • 4.8%	6
Coors Light Edge (N/A) Lager • Golden, CO •	6
Untitled Art Juice IPA (N/A) IPA • Burlington, VT • 0.0%	9
Little Wolf (Gluten Reduced) Pale Ale • Vermont • 4.7%	8
Ironbound Hard Cider Asbury, NJ • 5.2% ABV	8.75
Other Half Superfun! Pale Ale • Brooklyn, NY • 4.2%	9
Singlecut 18-Watt IPA • NY • 5%	9