

OPEN 7 DAYS A WEEK
4 PM 'TILL LATE

COCKTAILS

SIDE CAR

Cognac, Lemon, Juice, Cointreau

MARGARITA

Choice of Classic or Spiced
Passion fruit or Pineapple

NEGRONI

Classic or Mezcal

WATERMELON SUGAR

Gin, Fresh Watermelon, Purple Sugar Rim

COLD BREW MARTINI

Irish Cream, Kahlua, Vodka

30 DAYS OLD FASHIONED

Bourbon Barrel Aged Demerara
Sugar Orange Bitters

JOHN DALY

Vodka, Iced Tea, Lemon

BLOODY MARY

Tito's House Mix, Garnish

MARGARITA GOSE

Tequila Shot Combo

COCKTAIL CANS

Cardinal Spirits Maui Mule
Cardinal Spirits Raspberry Bramble Mule

SELTZERS

Mas Agave Hard Seltzer Lime,
Grapefruit, Strawberry
Truly Hard Seltzer Lime, Pineapple,
Wild Berry

MOCKTAILS



PORT SIDE CAR

Tea, Marmalade, Honey, Orange Zest

STARBOARD HAZE

Liquid Elderflower, Mint, Blue Sugar Rim,
Muddled Lime

BEER

DRAFT BEER

Five Borough Pilsner

Montauk Watermelon Ale Crisp Watermelon
Flavors Combined with Session Ale

Stella Well Balanced Fruit Malty Sweetness,
Sweet & Herbal

Founders Juicy with Tangerine Bitter Finish,
Low Abv Session, Light Hop

Budweiser The American Classic

CAN BEER

Veltins German Pilsner

Montauk Wave Chaser IPA

Narragansett Fresh Catch Blonde Ale

Narragansett Lager

Panga Drops Nicaraguan Lager

Famosa Mexican Lager

The Sauer Peach

CIDER

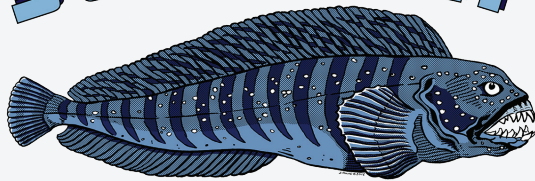
Jack's Hard Cider

Ace Guava Cider

Ace Pineapple Cider

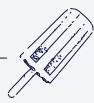
Mae-locks Dry Cider

SEA WOLF



BEST OF LAND & SEA

BROOKLYN, NEW YORK



FROZEN DRINKS

PAINKILLER

Dark Rum, Fresh Coconut, Orange,
Pineapple, Nutmeg

WATERMELON FROZÉ

Gin Lane, Rose Triple Sec, Elderflower

DARK AND STORMY

Dark Rum, Lime, Ginger, Ginger Beer



OYSTER SHOOTERS

BLOODY MARY

Vodka, House Mix, East Coast Oyster

BLOODY WOLFGANG SHIGOKU

Bourbon, House Mix West Coast Oyster

HAPPY HOUR!

4-7 PM

HH War Flag Pilsner.....
HH Draft Budweiser.....
HH Draft 5 Boro Pilsner.....
HH Draft Founders IPA.....
HH Draft Jack's Hard Cider.....
HH Draft White.....
HH Draft Rose.....
HH Draft Sparkling.....
Valle Tritana Verdicchio.....
Veuve Sparkling Bottle.....
Terredora Dipaolo Rose Bottle.....
HH Sangria.....
Heinrich Red Bottle.....
HH Glass Red.....
Draft Mimosa.....
HH Montauk Watermelon.....
HH Sparkling.....
HH White.....
HH Red.....
HH Beer.....
HH Frozen Painkiller.....
HH Frozé.....



MIXES

MIMOSA

Orange, Sparkling Wine

MAKE YOUR OWN MIMOSA

Bottle of Sparkling, Fresh Squeezed
Orange

WHITE SANGRIA

Fresh Oranges, Apples, Elderflower
Liqueur, Splash of Peach Schnapps

19 WYCKOFF AVENUE
BROOKLYN, NEW YORK

WINE

SPARKLING

Veuve De Vernay Brut, France

Zesty, Fruit Forward, Refreshing

Villa Sparina Brut NV, Piedmont, Italy

Floral, Citrus, Mineral

Moët & Chandon Imperial Brut, Champagne,

France Golden Apples, Crème Fraiche, Vanilla

WHITE

Aragosta, Vermentino, Italy

Aromatic Peach and Meyer Lemon

Volcanes de Chile Sauvignon Blanc, Chile

Pepper Finish, Crisp Fruit

Valle Tritana Verdicchio Di Matelca, Italy

Green Apples, Walnuts, Juniper, Jasmine

Canyon Oaks, Chardonnay, California

Vanilla, Toasty Oak, Tropical Fruit Flavors

Gönc, Yellow Muscat Slovenia

Crisp Flowers, Lychee

Ferdinand, Rebula Brutus, Slovenia

Apricot, Spice, Chamomile

Fournier Père et Fils, Sauvignon Blanc

or Sancerre, France Herbal, Flinty, Mineral

Red Tail Ridge, Chardonnay, Finger Lakes,

New York Golden Apples, Lemon Peels, White
Flowers

Fournier Père et Fils, Sauvignon Blanc,

Val de Loire, France Blackcurrant, Grapefruit,
White Peaches

Netzl, Chardonnay, Austria

Yellow Apples, Melons

Flowers Vineyards, Chardonnay, Sonoma,

California Citrus Peels, Orange Blossom,
Lemon Peel

Tenuta Sant'Helena, Ribolla Gialla, Venezia,

Italy Citrus Fruits, Herbs, White Flowers

ROSÉ

Terredora Dipaolo, Aglianico, Italy

Cherry, Apricot, Honey

Orange Biokult Naken, Austria

Orange Rose', Bold Tannins

RED

Gouguenheim, Malbec, Argentina

Bold Fruit, Dark, Toasted Coffee Bean notes

A Lisa, Malbec, Argentina

Blended, Malbec, Merlot and Petit Verdot

Frescobaldi, Remole, Italy

Blackberry, Strawberry, Cranberry Jam, Anise

Fournier Pere et Fils Pinot Noir, Sancerre, France

Red Fruit Notes Including Strawberries

Heinrich 'Naked Red' Zweigelt-Blaufränkisch,

St., Laurent, Austria Light, Juicy, Fresh Acidity

La Quercia, Montepulciano Montepulciano

d'Abruzzo, Italy Hearty Italian Blend, Blackberries,
Dried Herbs, Fruit Notes

Llenca Plana, Cariñena-Garnacha, Montsant, Spain

Grenache, Black Fruit Notes, Blackberry and Plum

King Estate "Inscription Pinot Noir", Willamette

Valley, Oregon Notes of Cherry and Raspberry
Baking Spices, Mixed Soil

Podere Ciona Chianti Classico Reserva, Italy

Cherry fruit, Dried Herbs, Oak Spices, Cacao Beans

OPEN 7 DAYS A WEEK
4 PM 'TILL LATE

SMALL PLATES

DEILED EGGS

Sriracha Powder

SMOKED SALMON DIP

Wild Atlantic Salmon, Olive Oil,
Grilled Naan Bread

BURRATA

Fire Roasted Red Peppers, Pesto, Garlic Oil

FRIED CLAM STRIPS

Local Clam, House Made Tartar

BUFFALO SHRIMP

Masa Dusted Black Tiger Shrimp, Shaved Celery,
Bleu Cheese Crumbles, House Made Ranch

LOBSTER MAC 'N' CHEESE

Maine Lobster, Local Cheddar, Gruyere



SALAD *Offered for Dinner & Brunch*

SHRIMP SALAD

Arugula, Apple, Sunflower Seeds

TOMATO

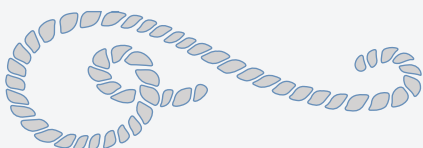
Fresh Mozzarella, Scallion, Basil, Vinaigrette

BLACK KALE CAESAR

Parmesan, Croutons, Caesar Dressing

*SALAD ADD-ON'S

Shrimp, Chicken Breast, Fresh Catch + M/P*
Salmon



WOOD FIRE GRILL

From 4pm 'til Late

GRILLED CHICKEN

Double Breast, Cilantro Lime Rice,
French Beans

SKIRT STEAK

Six Tiger Shrimp, House Made Mashed Potatoes,
Organic Mixed Peppers, Salsa Verde

FISH FILLET

Fresh Catch, Lemon-Caper Sauce, Grilled
Asparagus

GRILLED CAULIFLOWER STEAK

French Beans, Salsa Verde, Grilled Lemon

WHOLE FISH

Grilled Lemon, Salsa Verde, Herbs, Garlic

STEAK FRITES

New York Strip, Herb Butter, Shoestring Fries

GRILLED VEGETABLE SKEWERS

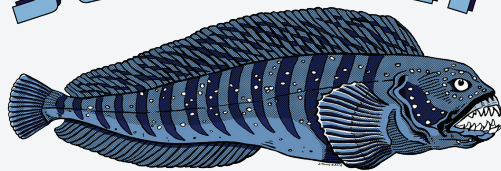
Seasoned Vegetables, Cilantro-Lime Rice, Arugula

32OZ PRIME (TO SHARE)

Natural Black Angus Dry Aged Beef Tomahawk
Ribeye

WHOLE LOBSTER (TO SHARE)

SEA WOLF



BEST OF LAND & SEA

BROOKLYN, NEW YORK

RAW BAR

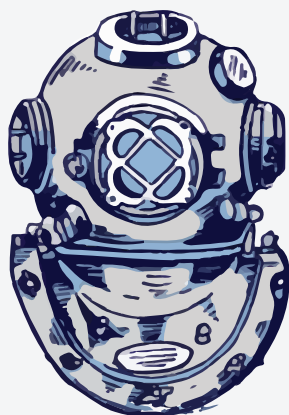
Offered All Day

Oysters.....
East & West Coast
Clams.....
Shrimp Cocktail.....
Salmon Tartare.....
Shrimp Ceviche.....
Chilled 1/2 Lobster.....
Half Tower.....
Full Tower.....

SOUP *Offered All Day*

NEW ENGLAND CLAM CHOWDER

Clams, Celery, Yukon Gold Potatoes,
Onion, Parsley, Olive Oil



HAPPY HOUR!

4-7 PM

Buffalo Cauliflower (6 Pieces).....
Buffalo Wings (6 Pieces).....
Old Bay BBQ Wings (6 Pieces).....
\$1 Oysters.....

COFFEE

ESPRESSO

AMERICANO

COLD BREW BY AFFICIONADO

TEA

19 WYCKOFF AVENUE
BROOKLYN, NEW YORK

CLASSICS

From 4pm 'til Late

SAN DIEGO STYLE FISH TACOS

Tempura Cod, Spicy White Sauce

PEEL N' EAT SHRIMP

Old Bay, Corn, Tomato, Scallions,
Red Pepper Flakes

MUSSELS

Garlic, Cherry Tomato, Thyme, White Wine,
Butter ... *Add Fries*

FISH & CHIPS

Sustainably Sourced Cod, Coleslaw,
Tartar

SPICY SHRIMP BASKET

Fried Shrimp, Shoestring Fries, Chipotle
Mayo

STEAM POT

Clams, Mussels, Black Tiger Shrimp, Cod,
Andouille Sausage, Corn, Potato
Add Whole Lobster

THE SEA WOLF

Bacon/Avocado Cheeseburger, Grilled,
1/2 Lobster, Fries, Drawn Butter

WHOLE LOBSTER

Grilled or Steam, Drawn Butter, Lemon,
Choice of Two Sides

SIDES *From 4pm 'til Late*

FRIES

Shoestring

OLD BAY FRIES

Grilled

NAAN BREAD

Grilled

RICE

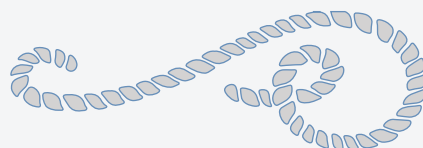
Cilantro-Lime

ASPARAGUS

Grilled

ARUGULA

Dressed



SANDWICHES

LOBSTER ROLL

Fresh Lobster, Hand Drawn Butter

CHICKEN SANDWICH

Organic Breast Grilled or Fried, House Made
Slaw, Martin's Potato Roll

FILET O' FISH

Sustainably Sourced Cod, Cheddar, Tartar

SHRIMP PO BOY

Grilled Shrimp, Lettuce, Tomato, Remoulade

SALMON BLT

BLT, House Made Tartar, English Muffin

CLASSIC BURGER

Cheddar, Special Sauce, Martin's Potato Roll

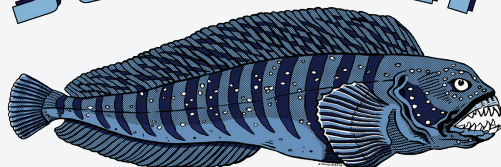
VEGGIE BURGER

Beans, Corn, Peas, Cheddar, Special Sauce

**Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness.
**If you have allergies, please alert us as not all ingredients are listed.*

OPEN 7 DAYS A WEEK
M-F 12-3:30PM
SAT-SUN 11AM-3:30PM

SEA WOLF



BEST OF LAND & SEA
BROOKLYN, NEW YORK

19 WYCKOFF AVENUE
BROOKLYN, NEW YORK

BRUNCH

MAIN

EGGS ANY STYLE

Fingerlings, Greens, Bacon,
or Veggie Sausage

CHICKEN & WAFFLES

Deep Fried Breast, House Made
Waffle, Bourbon Maple Butter

SAN DIEGO STYLE FISH TACOS

Tempura Cod, Spicy White Sauce

FISH & CHIPS

Sustainably Sourced Cod,
Coleslaw, Tartar

SPICY SHRIMP BASKET

Fried Shrimp, Shoestring Fries,
Chipotle Mayo

AVOCADO TOAST

Two Poached Eggs, Organic Avocado,
Olive Oil

DEVILS MESS

Eggs, Shrimp, Cheddar, Mushrooms,
Pepper, Onion, Jalepeño

BREAKFAST TACOS

Chorizo, Eggs, Queso Fresco,
Salsa Verde, Pico de Gallo

WARM KALE FARRO BOWL

Poached Egg, Organic Black Kale,
Cherry Tomato, Cider Vinegar

STEAK & EGGS

Hand-cut 7oz NY Strip, Fingerlings,
Arugula

EGGS BENEDICT

Poached Egg, Hollandaise,
English Muffin

Bacon

Avocado

Smoked Salmon

Lobster



RAW BAR

Offered All Day

- Oysters.....
- East & West Coast
- Clams.....
- Shrimp Cocktail.....
- Salmon Tartare.....
- Shrimp Ceviche.....
- Chilled 1/2 Lobster.....
- Half Tower.....
- Full Tower.....

SMALL PLATES

DEVEILED EGGS

Sriracha Powder

FRIED CLAM STRIPS

Local Clam, House Made Tartar

SMOKED SALMON DIP

Wild Atlantic Salmon, Olive Oil,
Grilled Naan Bread

SANDWICHES

LOBSTER ROLL

Fresh Lobster, Hand Drawn Butter

CHICKEN SANDWICH

Organic Breast Grilled or Fried, House Made
Slaw, Martin's Potato Roll

FILET O' FISH

Sustainably Sourced Cod, Cheddar, Tartar

SHRIMP PO BOY

Grilled Shrimp, Lettuce, Tomato, Remoulade

SALMON BLT

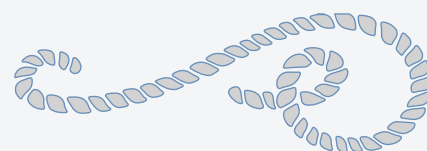
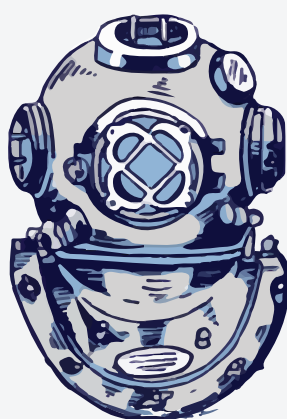
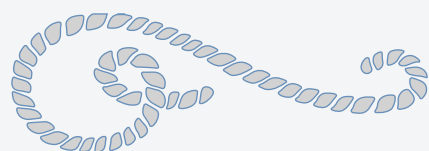
BLT, House Made Tartar, English Muffin

CLASSIC BURGER

Cheddar, Special Sauce, Martin's Potato Roll

VEGGIE BURGER

Beans, Corn, Peas, Cheddar, Special Sauce



SOUP

Offered All Day

NEW ENGLAND CLAM CHOWDER

Clams, Celery, Yukon Gold Potatoes,
Onion, Parsley, Olive Oil

COFFEE

ESPRESSO

AMERICANO

COLD BREW BY AFFICIONADO

TEA

SALAD

Offered for Dinner & Brunch

SHRIMP SALAD

Arugula, Apple, Sunflower Seeds

TOMATO

Fresh Mozzarella, Scallion, Basil,
Vinaigrette

BLACK KALE CAESAR

Parmesan, Croutons, Caesar Dressing

*SALAD ADD-ON'S

Shrimp, Chicken Breast, Fresh Catch Salmon

SIDES

SMASHED FINGERLINGS

TOAST

NAAN BREAD

ARUGULA

OLD BAY FRIES

BACON

VEGGIE SAUSAGE

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shellfish, or eggs may increase your risk of foodborne illness.
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