



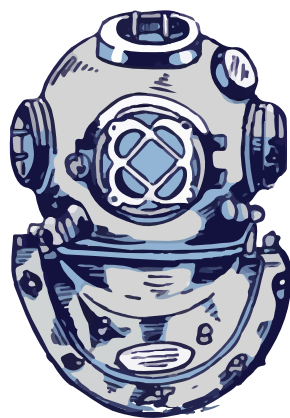
DAILY HAPPY HOUR (4:00 - 7:00 PM)

EAST COAST OYSTERS... 1.50 ~ WINGS... 9 ~ BUFFALO CAULIFLOWER ...9

HOUSE BEER ...8 ~ HOUSE WINE ...7 ~ PAINKILLERS... 9 ~ FROZEN MARGARITAS ...9

MONDAYS 6-9PM
LOBSTER
MADNESS
\$49

CHOICE OF:
WHOLE LOBSTER,
LOBSTER ROLL,
LOBSTER MAC n' CHEESE
ALL YOU CAN DRINK (90 MIN)



7/03/23

Letter to our guests,

We are instituting a new policy effective immediately at all of our locations.

All guests must use a credit/debit card to pre-authorize a tab while dining at any Sea Wolf.

If you prefer to not to run a tab, you will be required to pay as you go.

We apologize for any inconvenience.

COCKTAILS

BROOKLYN GRAFFITI

Frozen Layers of Painkiller and Rum Punch ... 14

JAPANESE PLUM SPRITZ

Iced Japanese Plum Gekkeikan wine topped with sparkling Prosecco ... 12

AQUA BREEZE

Tequila, Lime, splash of house made coconut rum topped with Berry Coconut Redbull ... 14

RASPBERRY FIZZ

Whiskey, Raspberry Reduction Lemon Extract, Mint, Soda ... 14

SEASIDE SPRITZ

Victoria Gin Lane, Elderflower Syrup, Lemon, topped with Club Soda ... 14

THE VIOLET

Gin Lane, Lavender, Prosecco ... 14

PLUM BEACH MULE

Vodka, Squeezed Lime, Plum Ginger Beer ... 14

SIDE CAR

Ansac Cognac, Lemon, Cointreau ... 14

MARGARITA

Choice of Classic or Spicy, Passionfruit or

Pineapple ... 14

NEGRONI

Classic or Mezcal ... 14

WATERMELON SUGAR

Gin Lane, Watermelon, Prosecco Float,

Watermelon Sugar Rim ... 14

COCO BREW MARTINI

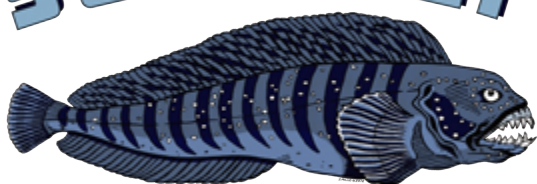
Tito's Vodka, Kahlua Coco Liqueur, Cold Brew ... 14

OKE AGED OLD FASHIONED

2oz Bourbon, Demerara Sugar Smooth, Orange

Bitters ... 20

SEA WOLF



BEST OF LAND & SEA
BROOKLYN, NEW YORK

HAPPY HOUR!

4-7 PM

Ciders.....	7
House Beer.....	7
Red/White/Sparkling/Rose´ Bottle.....	25
Red/White/Sparkling/Rose´ Glass.....	7
Sangria.....	7
Frozen Painkiller.....	9
Frozen Margarita.....	9
Hard Kombucha.....	6



FROZEN DRINKS

PAINKILLER

Rum, Coco, Orange Pineapple, Nutmeg ... 14

Blackwell Rum Floater ... 3

DOUBLE PAINKILLER

32 oz Jug of the PAINKILLER with a Blackwell Rum Floater ... 28

MARGARITA

Tequila, Fresh Citrus Juice, Orange ... 14
Tequila Floater ... 3

ALL DAY FROZEN RUM PUNCH \$9

WiFi: Sea Wolf Guest
Pw: seawolf1

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

IF YOU HAVE ALLERGIES, PLEASE INFORM OUR TEAM AS NOT ALL INGREDIENTS ARE LISTED

CANS

LOCAL BEERS

16oz Little Wof Hazy Pale Ale (gf) ... 12
House Beer ... 9

JUNSHINE HARD KOMBUCHA

Magno Daydream ...9
Midnight Painkiller ... 9

CIDERS

Atomic Dog Cider...9
Ace Pineapple Cider... 9
Ace Pumpkin Cider ...9

MOCKTAILS

PORT SIDE CAR

Tea, Marmalade, Honey, Orange Zest ... 9

STARBOARD HAZE

Liquid Elderflower, Mint, Sugar Rim Muddled Lime ... 9

ICED VIRGIN PAINKILLER

Coconut, Pineapple Juice, Earl Gray Tea , on the rocks ... 9

NON ALCOHOLIC BEER

Rescue IPA ... 9
Rescue Lager ... 9
Red Bull ... 8
Red Bull Coconut Berry ... 8

MIXES

MIMOSA

Fresh Orange Juice, Sparkling Wine ... 12

MAKE YOUR OWN MIMOSA

Carafe of Sparkling, Fresh Orange Juice ... 44

WHITE SANGRIA

Fresh Oranges, Elderflower Syrup, Splash of Peach Schnapps ... 16

COFFEE

Espresso (always a double).....	7
Americano.....	5
Cappuccino.....	6
Cold Brew.....	5
Tea.....	4

DRAFTS

All Day IPA / 4.7% ABV

Founders Brewing Company, Michigan Oranges, Grapefruit Rind, Grainy IPA Caramel Malt-like Notes ...

7

Montauk Surf Beer / 4.5% ABV

Montauk Brewing Company, Montauk Light Colored Golden Ale Balanced grain and Hop ... 9

Montauk Wave Chaser IPA / 6.4% ABV

American style beer brewed by Montauk Brewing Company with hints of juice and floral notes ... 9

Montauk Easy Rider Belgian White / 5.0% ABV

Radiant Pig Craft Beers, New York Multi-Beer Styled, Belgian and American Crystal Malts ... 9

Meteor Pils / 5% ABV

Brasserie Meteor, France

Bohemian Czech Style Pilsner from 1927 Initial Smooth Bitterness, Light Floral Airy Crisp ... 11

Devil's Path Pilsner / 5.0% ABV

Catkill Brewery, Livingston Manor NY Moderate Carbonation, Light Crisp Finish, Fruity Notes ... 10

EBBS Lager / 5.3% ABV

Ebbs Brewing Company, NYC
Local Craft Beer, Clean, Crisp, and Floral ... 8

TAP WINES

Le Contesse, Cabernet / 12% ABV Veneto, Italy

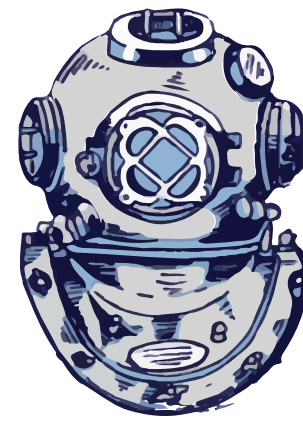
Cabernets Sauvignon and Franc Intense, Herbal Red Fruit and Raspberries ... 8

Le Contesse, Chardonnay / 12% ABV Veneto, Italy

Crisp Mineral Acidity Lemon and Lime, Apple and Pear ...

8

Le Contesse, Prosecco / 11% ABV Veneto, Italy Floral and Bubbling Moscato-like finish ... 9



SPARKLING

Le Contesse Prosecco / 11% ABV Veneto, Italy
Floral and Bubbling Moscato-like finish ... 9

WHITE

Stoneleigh, Sauvignon Blanc / New Zealand
Sonoma County Toasted and Smoked Baking Spices, Balanced Sweet Rind Tinctured ... 12/44

Domaine De La Garenne, Sancerre / France
Limestone Soil, Un-Oaked, Flowery Smooth & Fresh Finish ... 24/98

Kendall Jackson, Chardonnay / California
Tropical Flavors, Citrus & Vanilla, Mango, Toasty Oak Butter, Rounded Lingering Finish ... 16/42

Lakewood, Riesling / Finger Lakes, NY
Fresh Citrus-Floral Aroma, Light Acidity Green & Red Apple Bright Crisp Finish ... 14/38

KRIS, Pinot Grigio / Montagna, Italy
Crisp and Vibrant featuring Acacia Flower, Lime, Honey, and a unique touch of Almond ... 12/44

RED

Gascon, Malbec / Argentina
Dark Fruit, Red Plum Rich Oak Spices ... 15/42

Clarendelle, Red Bourdeaux / France
Dark fruit, Red & Green Apple Oak Spices ... 15/42

Banshee, Pinot Noir / California
Macerated Cherries Earthy Wood Notes Layered Finish ... 12/44

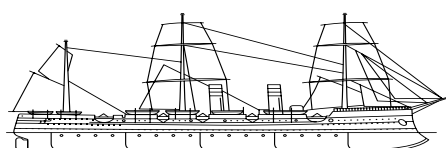
Ninth Heaven, Chianti / Chile
Refined Smooth Grape Red Plum, Currants Citric Acidity, Muddled Flavors Cranberry Burnt Leaves Light Oak ... 16/42

ROSE

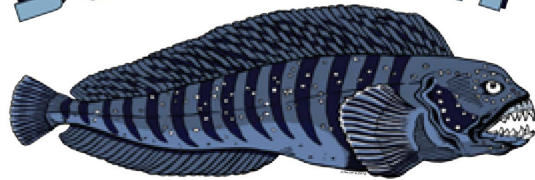
Terrasses, Ventoux / France
Bright and fresh from the highland vineyard of Chateau Pesque ... 9/27

VERDE

Avela, Vinho Verde / Portugal
Crystalline appearance, fresh aroma with hints of green apple, lime and crisp finish ... 12/44



SEA WOLF



BEST OF LAND & SEA

BROOKLYN, NEW YORK

DINNER MENU 4:00 TO CLOSING

SMALL PLATES

CLAM CHOWDER

Little Neck Clams, Celery, Potatoes,
Onion, Bowl ...14

KALE CEASER

Parmesan, Croutons, Caesar Dressing...21

***Add Shrimp...7, Salmon...14**

DEVEILED EGGS

Siracha powder...9

WINGS (Buffalo/ BBQ)

Blue Cheese... 12

FRIED CALAMARI

Sweet Thai Chili...5

FISHTACOS

Jalapeno Salsa, Citrus Crema, Radish...16

BUFFALO CAULIFLOWER Buffalo

Sauce...12

TEMPURA SHRIMP TACOS

Baja Coleslaw, Chipotle Aioli, Cilantro,
Radish, Lime ... 15

SANDWICHES

HOT LOBSTER ROLL

Drawn Butter, Old Bay, Fries ... 34

CHILLED LOBSTER ROLL

Lemon Aioli, Tarragon, Celery, Fries...34

FILETO' FISH

Cheddar, Lettuce, Tomato, Red Onion,
Tartar Sauce, Fries...19

PAT LA FRIEDA BURGER

Pat La Frieda Beef, Cheddar, Lettuce,
Tomato, Red Onion, Special Sauce,
Fries...20

BEYOND BURGER

Cheddar, Lettuce, Tomato, Red Onion, Fries...
20

*** Add Bacon +3, Avocado +6**

RAW BAR

OYSTERS... MP

LITTLE NECK CLAMS ...MP

SHRIMP COCKTAIL ... 17

SHRIMP CEVICHE ...19

TUNA TARTARE ...19

SALMON TARTARE ...19

CHILLED HALF LOBSTER ... MP

SEAFOOD TOWERS

HALF TOWER

12 Oysters, 6 Little Neck Clams, 3 Shrimp
Cocktail, Half Lobster ...65

FULL TOWER

24 Oysters, 12 Little Neck Clams, 3 Shrimp
Cocktail, Whole Lobster ...98

ENTREES

THE SEA WOLF

Half Lobster, Prime Pat La Frieda
Burger, Cheddar, Bacon, French Fries...
34

SPICY SHRIMP BASKET

Chipotle Mayo, French Fries...19

LOBSTER MAC 'N' CHEESE

Lobster, Gruyere / Cheddar
Cheese ...28

FISH & CHIPS

Tartar Sauce, Coleslaw, French
Fries .22

WHOLE LOBSTER

Whole Lobster, Drawn Butter
Lemon ...36

SEARED WILD ATLANTIC SALMON

With Asparagus & Buerre Blanc... 29

FLAT IRON STEAK

W/fries & Salsa Verde.. 38

PAN ROASTED WHOLE BRANZINO

Chimichurri ... 38

SIDES

MARKET VEGETABLES... 9

MAC & CHEESE ...10

CORN ON THE COB ...8

FRENCH FRIES... 8

ASPARAGUS. 8

CHILE BRUSSELS SPROUTS .. 8

TRUFFLE FRIES ... 15

DESSERTS

TIRAMISU ... 9

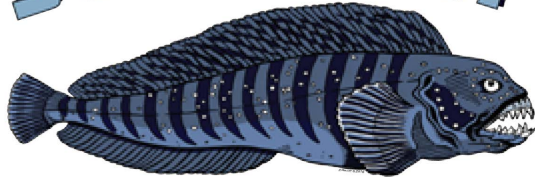
HAZELNUT CAKE ... 9

TRIPLE CHOCOLATE CAKE ... 9

CHEESECAKE ... 9

KEY LIME PIE ... 9

SEA WOLF



BEST OF LAND & SEA
BROOKLYN, NEW YORK

BRUNCH DAILY 12 PM -3:30 PM

BRUNCH

EGGS ANY STYLE

Fingerling Potatoes, Greens, Bacon or Veggie Sausage ... 18

CHICKEN & WAFFLES

Deep Fried Breast, House Made Waffle Vermont Maple Syrup ... 19

BUSHWICK TACOS

Tempura Cod Chipotle Mayo, Coleslaw ... 19

FISH & CHIPS

Cod, Housemade Coleslaw, Tartar Sauce, Fries ... 22

SPICY SHRIMP BASKET

Fried Jumbo Shrimp, Shoestring Fries Chipotle Mayo ... 18

AVOCADO TOAST

Two Poached Eggs, Organic Avocado Olive Oil ... 19

BREAKFAST TACOS

Chorizo, Eggs, Queso Fresco Salsa Verde, Pico de Gallo ... 22

EGGS BENEDICT *

Poached Egg, Hollandaise, English Muffin ... 15

Add Bacon 3, Add Smoked Salmon 6,

Add lobster 9

RAW BAR

OYSTERS... MP

LITTLE NECK CLAMS ...MP

SHRIMP COCKTAIL ... 17

SHRIMP CEVICHE ...19

CHILLED HALF LOBSTER ... MP

SEAFOOD TOWERS

HALF TOWER

12 Oysters, 6 Little Neck Clams, 3 Shrimp Cocktail, Half Lobster ...65

FULL TOWER

24 Oysters, 12 Little Neck Clams, 3 Shrimp Cocktail, Whole Lobster ...85

SMALL PLATES

NEW ENGLAND CLAM CHOWDER

Fresh Clams, Clams, Celery Onion, Parsley, Olive Oil ... 14

BLACK KALE CAESAR

Parmesan, Croutons, Caesar Dressing ... 21

*SALAD ADD-ON'S

Shrimp +7, Chicken Breast +7, Salmon +14

DEVILED EGGS

Lemon Zest, Beet Tincture, Sriracha Powder Fresh Dill, Toasted Garnish ... 9

SANDWICHES

HOT LOBSTER ROLL

Drawn Butter, Old Bay, Fries ... 34

CHILLED LOBSTER ROLL

Lemon Aioli, Tarragon, Celery, Fries ... 34

FILET O' FISH

Cheddar, Lettuce, Tomato, Red Onion, Tartar Sauce, Fries ... 19

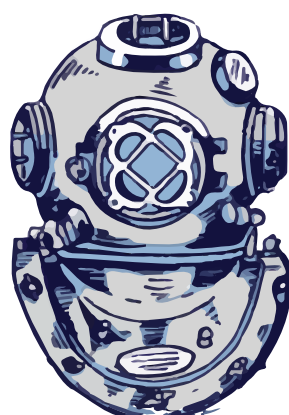
PAT LA FRIEDA BURGER

Pat La Frieda Beef, Cheddar, Lettuce, Tomato, Red Onion, Special Sauce, Fries ... 20

BEYOND BURGER

Cheddar, Lettuce, Tomato, Red Onion, Fries ... 20

* Add Bacon +3, Avocado +6



A 20% gratuity will be added to any party with 6 or more people

*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.