



SERVICE STATION

KITCHEN + DRINK

DINNER

STARTERS

TOWER OF ONION RINGS	\$9
Served with spicy mayo	
FRIED CALAMARI	\$14
Tossed with green beans, spicy aioli, lemon slices and cherry peppers	
*TUNA TARTARE	\$16
Avocado, cucumber, red onion, crispy wontons, wasabi sesame seeds and soy pearls, miso lime vinaigrette	
BAKED CLAM CASSEROLE	\$15
Traditional Long Island recipe	
SPINACH AND ARTICHOKE DIP	\$14
Topped with artichoke relish, served with lightly fried tortillas	
FOREIGN OR DOMESTIC CHICKEN WINGS	\$14
GRILLED ARTICHOKE	\$14
Brushed with butter and served with lemon dijonaise	
CREAMY MAC & CHEESE	\$12
Topped with buttery breadcrumbs	
BLACK TRUFFLE MAC & CHEESE	\$16
CLASSIC FRENCH ONION SOUP	\$12
TOMATO SOUP & HALF RUSTIC BREAD GRILLED CHEESE	\$14
Homemade tomato soup with white cheddar and Swiss cheese on rustic peasant bread	
CHAPPY'S BUFFALO ROCK SHRIMP	\$16
Topped with scallion slaw and blue cheese dipping sauce	
SAUTÉED CHICKEN LIVERS WITH TOAST	\$15
Served with bacon and onions	
PAN ROASTED SCALLOPS	\$16
Arugula and maple reduction	

SALADS & SANDWICHES

THE REAL CAESAR	\$14
Crisp Romain, corn, housemade croutons, creamy Caesar dressing, shaved Parmesan (Add chicken \$5, shrimp \$7, salmon \$8)	
ROASTED AND PICKLED BEET SALAD	\$15
Frisée, candied walnuts, fried goat cheese, spinach, Dijon vinaigrette	
(MR. G) CHILLED CHOPPED SHRIMP SALAD	\$17
French green beans, red onion, Kalamata olives, tomatoes, bacon lardons, lemon Dijon vinaigrette	
GREEK PANZANELLA SALAD	\$16
Peasant bread, cucumber, red pepper, cherry tomato, red onion, kalamata olive, feta cheese, red wine vinaigrette	
HOUSE GARDEN SALAD	\$13
Lettuce, tomatoes, cucumbers, onion, corn, house champagne vinaigrette (Add chicken \$5, shrimp \$7, salmon \$8)	
SLOPPI POPPI'S CALAMARI CAESAR	\$17
Traditional Caesar Salad tossed with crisp calamari	
(MCCOBBY) CHOPPED SALAD	\$19
Grilled Chicken, lettuce, avocado, egg, tomatoes, bacon, Blue cheese, champagne vinaigrette	
ASIAN KALE PEANUT SALAD WITH CHICKEN	\$16
Crisp green cabbage, wontons, Kale, carrots, topped with a peanut dressing	
CLASSIC STEAKHOUSE WEDGE	\$16
1/2 head, chunky blue cheese, bacon lardons, chopped tomato, onion, beets, and blue cheese dressing	
*ALL AMERICAN CRAFT CHEESEBURGER	\$19
White cheddar, lettuce, tomato, onion, relish, pickles, mustard, crispy french fries (cooked to order)	
LEE ROY'S SOUTHERN FRIED CHICKEN SANDWICH	\$19
Bacon, white cheddar, tomatoes, served with kale slaw with honey dijon dressing, field green salad	

JUNIOR MENU

ELBOW MACARONI	\$10
Tossed with butter and Parmesan cheese	
FRIED CHICKEN TENDERS	\$10
Buttery broccoli & French fries	
BREAKFAST FOR DINNER	\$10
Chocolate chip pancakes	
*JR. BURGER	\$10
French fries (cooked to order)	

MAIN COURSE

SLOW ROASTED ROTISSERIE CHICKEN	\$24
Mashed potatoes, apricot glaze and charred broccoli	
SMOKY BABY BACK RIBS	\$25
Half-rack baby back ribs, sweet bbq sauce, scallion slaw, french fries	
FISH AND CHIPS	\$19
Beer battered codfish, French fries, herb tarter sauce, malt vinegar	
*CHICKEN PAILLARD	\$20
Grilled chicken breast, mixed greens, cherry tomatoes, onions, parmesan	
*PAN SEARED ATLANTIC SALMON	\$27
Sautéed spinach and quinoa, amaretto cream, and toasted almond	
PAN SEARED LOCAL SEA SCALLOPS	\$28
Citrus glaze, served with vegetable orzo (cooked to order)	
INDIVIDUAL ROASTED MEATLOAF	\$26
Wild mushroom gravy, garlic mashed potatoes, and sautéed spinach	
SESAME CRUSTED TUNA	\$27
Served with chilled quinoa salad, spicy mayo, and sweet soy (cooked to order)	
SHAKE & BAKE PORK CHOP	\$25
Arugula Salad, cherry pepper butter, with a side of applesauce	
FISH TACOS	\$18
Fried codfish, scallion slaw, pic o de gallo, and chimi aoli	
CLASSIC STEAK FRITES	\$28
Marinated skirt steak, watercress salad, bernaise, fries (cooked to order)	
SEASFOOD PASTA	\$26
Mezze rigatoni tossed with Shrimp, scallops, littleneck clams in a spicy tomato cream sauce	
NAMASTE	\$18
Quinoa Salad, wilted spinach, black bean rice sautéed and grilled marinated tofu (vegan)	
SOUTHERN COUNTRY FRIED CHICKEN THIGHS	\$22
With mashed potatoes, gravy, sauteed spinach and corn	

PIZZA

MARGARITA	\$15
Crushed san marzano tomatoes, dried oregano, olive oil, fresh mozzarella. Add Pepperoni: +\$4	
BBQ CHICKEN PIZZA	\$17
Hot cherry peppers, shredded cheddar cheese, BBQ sauce, scallions	
WILD MUSHROOM PIZZA	\$17
Goat cheese, mushrooms, crushed thyme, truffle oil: Add housemade pork sausage +\$4	
MEDITERRANEAN GRILLED CHICKEN, KALAMATA OLIVE PIZZA	\$17
Fresh spinach, onions, artichokes, kalamata olives, mozzarella, and roasted chicken	
CHOPPED SALAD PIZZA	\$16
Topped with chopped garden salad and balsamic reduction, shaved parmesan	
FAMOUS ARTICHOKE PIZZA	\$18

DESSERT

GREEN GRASSHOPPER BROWNIE SUNDAE	\$10
Mint chip ice cream, homemade fudge brownie, choc. sauce, fresh whipped cream	
WARM COOKILICIOUS	\$10
Homemade warm choc. Chip cookie, vanilla ice cream, sprinkles, chocolate sauce, whipped cream	
HOUSEMADE FRESH FRUIT COBBLER	\$12
Mixed fruit, Granola crumb topping and vanilla ice cream	
MOLTEN CHOCOLATE LAVA CAKE	\$12
With vanilla ice cream	

SIDES

SAUTÉED SPINACH - Garlic, parmesan	\$8
FRENCH FRIES	\$6
GRILLED ASPARAGUS, BERNAISE	\$8
CHARRED BROCCOLI - Garlic, parmesan	\$8
ROASTED GARLIC MASHED POTATOES	\$8

STATION CLASSICS

CANTI BELLINI	\$12
Prosecco and white peach purée	
HOUSE MARGARITA	\$13
Simply the best combo of Avion blanco Tequila, organic agave nectar, fresh squeezed lime	
OLD FASHIONED	\$12
Russel Reserve Bourbon, sugar, bitters	
STATION JULIP	\$12
Dickel Rye, mint, sugar	
FRENCH 75 BULLDOG GIN	\$12
Prosecco, Gin, lemon juice, simple syrup	
NEGRONI	\$12
Equal parts of Botanist Dry Gin, Sweet Vermouth & Campari	
OLIVER TWIST MARTINI	\$14
Pick your vice: Hendricks Gin or Titos Vodka, dash of Vermouth, garnished with blue cheese stuffed olives	
MONTAUK MULE	\$12
Stoli Vodka, lime, and Ginger Beer	

HOUSE COCKTAILS

AVAIATION	\$12
Organic Farmers Gin, Luxardo, Creme Yvette Liqueur, lime juice	
BLOODY HELL	\$12
Sky Vodka, house-made San Marzano Tomato Hell Sauce, garnished with bacon blue cheese stuffed olive and corrichon	
THE STOLEN SIDECAR	\$12
Stolen rum, cognac, pineapple juice, citrus liquor	
JOHN DALY	\$12
Deep Eddy Sweet Tea vodka & lemonade	
THE HOT FIGENZA	\$12
Fig vodka will warm you up immediately	

WINES BY THE GLASS

Pinot Grigio	\$9
Sauvignon Blanc	\$11
Chardonnay	\$12
Provence Rose	\$12
Cabernet	\$12
Malbec	\$11
Pinot Noir	\$12
Merlot	\$10
Sancerre	\$14
Prosecco/rose champagne	\$14

EAST HAMPTON LOCAL FAVORITE
OPEN 7 DAYS - LUNCH AND DINNER

100 Montauk Hwy • 631.267.5603 servicestationrestaurant.com
available for private parties and events

Please alert your server of any food allergies, as not all ingredients are listed on the menu.
*Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses.

SAGTOWN
COFFEE

COFFEE, CAPPUCCINO • ESPRESSO
BROUGHT TO YOU BY SAGTOWN