



SERVICE STATION

KITCHEN + DRINK

LUNCH

STARTERS

TOWER OF ONION RINGS	\$9
Served with spicy mayo	
FRIED CALAMARI	\$14
Tossed with green beans, spicy aioli, lemon slices and cherry peppers	
PAN ROASTED SCALLOPS	\$16
Arugula and maple reduction	
GRILLED ARTICHOKE	\$13
Brushed with butter and served with lemon dijonaise	
*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	
CREAMY MAC & CHEESE	\$12
Topped with buttery breadcrumbs	
BLACK TRUFFLE MAC & CHEESE	\$16
SPINACH AND ARTICHOKE DIP	\$14
Topped with artichoke relish, served with light tortillas	
FOREIGN OR DOMESTIC CHICKEN WINGS	\$14
CLASSIC FRENCH ONION SOUP	\$12
CHAPPY'S BUFFALO ROCK SHRIMP	\$16
Topped with scallion slaw and blue cheese dipping sauce	
SAUTÉED CHICKEN LIVERS WITH TOAST	\$15
Bacon and onions	

SANDWICH & SOUP SHOP

CLASSIC FRENCH ONION SOUP	\$12
TOMATO SOUP & HALF PEASANT BREAD	
GRILLED CHEESE	\$14
Homemade tomato soup with white cheddar, Swiss cheese on peasant bread	
*SERVICE STATION'S ALL AMERICAN CHEESEBURGER	\$18
White cheddar, lettuce, tomato, shaved red onion, relish, mustard, pickle and crispy French fries (cooked to order)	
*LEE ROY'S SOUTHERN FRIED CHICKEN SANDWICH	\$18
Bacon, white cheddar, tomato, served with kale slaw, field green salad and sweet mustard dressing	
FRIED GREEN TOMATO BLT	\$16
Cranberry mayo, bacon, field greens, 7 grain bread, French fries	
FISH TACOS	\$17
Fried cod fish, scallion slaw, pico de gallo and chimi aoili	
*FISH AND CHIPS	\$18
Beer battered codfish, French fries, herb tarter sauce, and malt vinegar	

BRUNCH (SATURDAY & SUNDAY)

BENEDICT OF THE DAY	\$16
Home fries	
CARAMELIZED BANANA PANCAKES	\$15
Served with Caramel sauce and Maple syrup	
PEASANT BREAD BRUSCHETTA	\$16
Grilled asparagus, bacon, over-easy egg, bernaise, home fries	
FARMERS 3 EGG OMELETTE (egg whites available)	\$15
Assorted mushrooms, spinach, tomato, goat cheese, home fries	
HUEVOS RACHEROS	\$16
Crisp tortilla, refried beans, pick de gallo, bernaise, fried eggs, corn red onion, black beans	
ELBE'S EGGS IN A FRAME	\$16
2 Sunny side up eggs inside artistic bread, bacon, home fries	

FRESH SALADS & LARGE PLATES

CAESAR	\$14
Crisp romain, corn, homemade croutons, creamy Caesar dressing, shaved Parmesan (Add chicken \$5, shrimp \$7, salmon \$8)	
SLOPPI POPPI'S CALAMARI CAESAR	\$17
Traditional Caesar Salad tossed with crisp calamari	
ROASTED AND PICKLED BEET SALAD	\$16
Frisée, candied walnuts, fried goat cheese, and spinach. Tossed in lemon Dijon vinaigrette	
HOUSE GARDEN SALAD	\$13
Lettuce, tomato, cucumber, onion, corn, tossed with champagne vinaigrette (Add chicken \$5, shrimp \$7, salmon \$8)	
(MR. G) CHILLED CHOPPED SHRIMP SALAD	\$18
French green beans, red onion, Kalamata olives, tomatoes, bacon lardons, and lemon Dijon vinaigrette	
CAJUN CHICKEN SALAD	\$18
Grilled chicken, crisp greens, black beans, sweet corn, tomatoes, red onion, monterey jack cheese, crispy tortillas, smoked tomato dressing	
MCCOBBY CHOPPED SALAD	\$19
Grilled chicken, lettuce, avocado, egg, tomato, bacon lardons, blue cheese, lemon Dijon vinaigrette	
ASIAN KALE PEANUT SALAD WITH CHICKEN	\$17
Crisp green cabbage, wontons, kale, carrots. Tossed in a Peanut dressing	
CHICKEN PAILLARD	\$18
Grilled chicken breast, mixed greens, cherry tomatoes, onions parmesan, balsamic vinaigrette	
CLASSIC STEAKHOUSE WEDGE	\$16
Chunky blue cheese, bacon lardons, chopped onion and tomato	
GREEK PANZANELLA SALAD	\$17
Peasant bread, cucumber, red pepper, cherry tomato, red onion, kalamata olive, feta cheese, red wine vinaigrette	
CLASSIC STEAK FRITES	\$24
Marinated skirt steak, watercress salad, bernaise, crispy fries (cooked to order)	
*PAN SEARED SALMON	\$23
Quinoa, wilted spinach, amaretto cream, roasted almonds	
PAN SEARED LOCAL SEA SCALLOPS	\$25
Citrus glaze, served with vegetable orzo almonds (cooked to order)	
SOUTHERN COUNTRY FRIED CHICKEN THIGHS	\$22
With mashed potatoes, gravy, sauteed spinach and corn	

JUNIOR MENU

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

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
Vanilla ice cream, granola crumb topping	
MOLTEN CHOCOLATE LAVA CAKE	\$12
With vanilla ice cream	

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	\$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.



COFFEE • CAPPUCCINO • ESPRESSO
BROUGHT TO YOU BY SAGTOWN