

BRUNCH

EST. 2015

The HAMPTON SOCIAL

FRESH BAKED

ARTISAN SALTED
PRETZEL STICKS
house mustard & beer cheese

14.95

SOUP, SALADS &
BOWLS

NEW ENGLAND
CLAM CHOWDER

corn, potato, bacon

11.95

GOLDEN
BEET SALAD

red + gold beets, oranges,
goat cheese, pistachios

19.95

HAMPTON
CAESAR SALAD

mesclun greens, crispy bacon,
croutons, parmesan

16.95

GREEN
GODDESS SALAD

tomato, hard boiled egg,
cucumber, red onion,
mesclun greens, romaine

17.95

GREEK BOWL

brown rice, quinoa, greens,
beets, cucumber, tomato,
edamame hummus, tahini

18.95

AHI TUNA BOWL*

quinoa, sweet potato, edamame,
avocado, kale, cilantro cream

24.95

SUNRISE BEACH BOWL*

brown rice, quinoa, avocado, plantains,
onion, fried egg, black beans,
salsa, jalapeño aioli

18.95

SIDES

BACON | 4.95

PORK SAUSAGE | 4.95

TURKEY SAUSAGE | 4.95

HOMESTYLE TATER TOTS | 6.95

FRUIT | 6.95

PARMESAN
TRUFFLE FRIES | 14.95

ROASTED POTATOES | 9.95

SHOESTRING FRIES | 6.95

SHARE & SOCIALIZE

SPINACH DIP

garlic parmesan crumble, tortilla chips, served warm

16.95

ROASTED BRUSSELS SPROUTS

oven roasted, goat cheese, chili honey, almonds

17.95

BANG BANG CHICKEN

hand-breaded, house bbq, bang bang chili sauce

18.95

COOPERS BEACH CALAMARI

crispy fried calamari, tempura vegetables, lemon garlic aioli, cocktail sauce

19.95

CRAB & SHRIMP BRUSCHETTA

sweet chili aioli, smoked tomatoes, crispy ciabatta

19.95

TUNA TARTARE*

avocado, honey chili vinaigrette, taro chips

20.95

FROM THE
SEA

FRESH
OYSTERS*

selection of
oysters

MKT

SHRIMP
COCKTAIL

chilled shrimp, cocktail
sauce, horseradish

20.95

LOBSTER
COCKTAIL

lobster claw
and knuckle, lemon
garlic aioli

MKT

SEAFOOD
PLATEAU*

1/2 dozen oysters,
shrimp cocktail,
lobster cocktail.

MKT

HANDHELDS

SMASH BURGER* [BEYOND MEAT® PATTY +1]

double patty, cheddar, pickles, mustard aioli, housemade chips

19.95

SHELTER ISLAND CHICKEN SANDWICH

crispy fried, slaw, apple, swiss, pickles, spicy aioli, housemade chips

19.95

SEASIDE FISH SANDWICH

crispy cod, tartar, cheddar, pickles, romaine, housemade chips

20.95

LOBSTER ROLL

manhattan style: warm + buttery, housemade chips

-OR- maine style: chilled + creamy, housemade chips

MKT

BRUNCH

WILD BERRY FRENCH TOAST

mixed berries, sweet ricotta, lemon zest, mint, powdered sugar

18.95

BREAKFAST SANDWICH*

candied bacon, scrambled egg, cheddar, croissant, fruit medley

18.95

GATSBY BREAKFAST*

2 eggs, french toast, bacon, homestyle tater tots

19.95

AVOCADO TOAST

sourdough toast, roasted tomato, feta, crispy onion, sesame seeds

19.95

FRIED CHICKEN STACK*

chicken breast, sausage gravy, french toast, fried egg, syrup

18.95

DENVER SCRAMBLE*

scrambled eggs, peppers, onions, cheddar, ham, homestyle tater tots, toast

19.95

STEAK AND EGGS*

grilled sirloin, fried egg, cauliflower rice, cilantro, avocado

28.95

CRISPY COCONUT TOFU

edamame hummus, cauliflower rice, quinoa, plantains, mango salsa, avocado

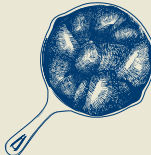
27.95

BRUNCH
SHAREABLE

MONKEY BREAD

soft, sweet, sticky, croissant pieces,
toasted pecans

16.95



PIZZAS

12-INCH
HAND-TOSSED

21.95

GLUTEN-FREE CRUST
OPTION FOR +3

FORMAGGIO

fresh san marzano
sauce, a blend of
shredded mozzarella,
parmesan, oregano

MARGHERITA

fresh san marzano
sauce, fresh mozzarella,
and fragrant basil

SAUSAGE

fresh san marzano sauce,
shredded mozzarella, and
savory sausage

PEPPERONI

fresh san marzano sauce,
shredded mozzarella, and
classic pepperoni slices

TRUFFLE
MUSHROOM

creamy gouda, mozzarella,
truffle-infused mushrooms,
arugula, honey

CARNE AMORE

fresh san marzano sauce,
savory sausage, pepperoni,
crispy bacon,
melted mozzarella

DESSERTS

DOUGHNUT DROPS

honey, chocolate sauce,
vanilla gelato

12.95

KEY LIME PIE

whipped cream, lime

12.95

BANANA CREAM PIE

toasted waffle, bananas, chocolate
shavings, whipped cream

12.95

CHURRO CAKE

vanilla gelato,
caramel sauce

10.95

Please note an 18% service charge is applied on all bills to ensure fair wages and benefits for all team members all year long. 100% of this fee goes to the service staff. Additional gratuity is at the discretion of each guest.

*These items are served raw, undercooked, cooked to order or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

MONTAUK MARGS | 17



HAMPTON SKINNY MARGARITA
tequila, lime, orange liqueur, agave (make it spicy!)



COASTAL SUNRISE
tequila, mango, habanero, orange liqueur, lime, agave



RESORT WATER
tequila, cucumber, mint, lime, agave



SEERSUCKER SQUEEZE
tequila, strawberry, benedictine, lime, agave

Signature Cocktails



PINK REVERIE 
vodka, guava, aperol, citrus blend, simple, coconut water, cocktail “air” | 18



HAMPTON FROSÉ
tito’s handmade vodka, rosé, peach purée | 17



STARLET ESPRESSO MARTINI
reposado tequila or vodka, coffee liqueur, cinnamon demerara, cold brew | 18



SAND AND SMOKE
brown butter bourbon, spiced demerara, angostura, orange oil | 17



I LIKE IT A YACHT
rum, strawberry, elderflower, mint, lime, sparkling | 16

ZERO PROOF COCKTAILS



SPARKLING ROSÉ
non-alcoholic with notes of peach, strawberry, pear | 10



HARBOR BREEZE
strawberry, ginger beer, mint, orange, lime | 11



SPIRIT FREE MONTAUK MARG
any of our Montauk margs-spirit free | 15



LANAI LUSH
zero proof sparkling rosé, mango, lemon, simple | 11

SEASIDE REFRESHERS

*try them spiked!

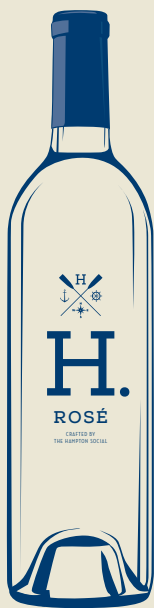


LEMONADE or PALMER
classic | 5
strawberry, guava, or mango | 6



MERMAID MIST
blue raspberry, sprite, glitter | 5

H. Rosé



Our proprietary blend was meticulously hand-selected by our founder to capture the essence of Provence rosé while ensuring local sustainability

Wines

ROSÉ

ROSÉ OF THE DAY rotating rosé from around the world
H. ROSÉ blend - california
HAMPTON WATER rosé - france



15
16
19



22
24
29



60
64
76

WHITE

CARLETTO pinot grigio - italy
DRYLANDS sauvignon blanc - new zealand
NAPA CELLARS chardonnay - california

15
15
16

22
22
24

60
60
64

RED

PAVETTE pinot noir - california
BONANZA BY CAYMUS cabernet sauvignon - california
BLACK BOARD red blend - columbia valley

16
17
16

24
26
24

64
68
64

SPARKLING

CHANDON rosé - california
AVISSI prosecco - italy

19
14

29
21

76
56

DAYTIME VIBES

OPEN TIL 3PM



COOPERS BEACH MORNING STROLL
vodka, ginger beer, strawberry, orange, lime | 16



LONGHOUSE RESERVE
aperol, mango, orange, lemon, prosecco | 17

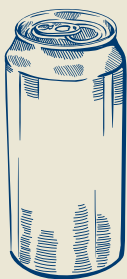


BLOODY MARY
house made bloody mary mix, vodka | 17



MIMOSAS
classic or seasonal flavor 10 | 45

THC



CANN SOCIAL TONICS “2MG”
rotating seasonal | 14
blood orange cardamom | 14

BEERS

DRAFTS

ALLAGASH WHITE
witbier | 9

VICTORY PRIMA
pilsner | 9

DOGFISH HEAD 60 MINUTE
ipa | 10

SAM ADAMS
seasonal selection | 9

BOTTLES & CANS

MICHELOB ULTRA
american lager | 8

STELLA ARTOIS
pilsner | 8

SEATTLE CIDER CO - BASIL & MINT
cider | 9

SEE OUR FULL LIST OF SPIRITS AND WINES

