

EST. 2015

The

HAMPTON

SOCIAL

FRESH  
BAKED

ARTISAN SALTED  
PRETZEL STICKS  
house mustard & beer cheese

14.95

SOUP &  
SALADS

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

SIDES

PARMESAN  
TRUFFLE FRIES | 14.95

ROASTED POTATOES | 9.95

SHOESTRING FRIES | 6.95

HOMESTYLE TATER TOTS | 6.95

ROASTED  
HEIRLOOM CARROTS | 9.95

CREAMY SWEET POLENTA | 9.95

SHARE & SOCIALIZE

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

OVEN ROASTED OCTOPUS  
charred octopus, roasted potatoes, tonnato cream sauce

23.95

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

SHRIMP TACOS  
jalapeños, house salsa, spicy slaw, flour tortillas, tortilla chips

24.95

FISH & CHIPS  
battered cod, seaside tartar, french fries

26.95

LOBSTER ROLL  
manhattan style: warm + buttery, housemade chips  
-OR- maine style: chilled + creamy, housemade chips

MKT

ENTREES

HONEY GLAZED SALMON\*  
power greens, roasted heirloom carrots, honey soy glaze, sesame seeds

32.95

SKIRT STEAK FRITES\*  
hand selected skirt steak, garlic butter, french fries, chives

40.95

ROASTED CHICKEN  
herb roasted half chicken, baby potatoes, feta, chicken jus

28.95

BRAISED SHORT RIB  
creamy sweet polenta, demi-glaze

34.95

CRISPY COCONUT TOFU  
edamame hummus, cauliflower rice, quinoa, plantains, mango salsa, avocado

27.95

PASTAS

add protein - see server  
22.95

WHITE TRUFFLE MAC  
four cheese, parsley, breadcrumbs, truffle

CREAMY SPICY VODKA  
calabrian chilies, tomato cream,  
parmesan, fragrant basil

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

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



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



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



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!

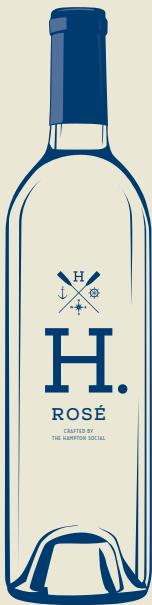


LEMONADE or PALMER  
classic | 5  
strawberry, guava, or mango | 6



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

WAIRAU RIVER sauvignon blanc - new zealand  
SCOTT chardonnay - california

16  
17

24  
26

64  
68

RED

IMAGERY pinot noir - california  
BONANZA BY CAYMUS cabernet sauvignon - california

16  
17

24  
26

64  
68

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

BEERS

DRAFTS

TINY BOMB  
pilsner | 9

TACO TUESDAY  
lager | 9

VOODOO RANGER  
ipa | 10

ROTATING HANDLE  
rotating selection | 9

BOTTLES & CANS

MICHELOB ULTRA  
american lager | 8

STELLA ARTOIS  
pilsner | 9

TAILGATE CIDER  
cider | 9

SEE OUR FULL LIST OF SPIRITS AND WINES



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.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please alert your server if you have special dietary restrictions due to a food allergy or intolerance.