LUNCH

EST. The 2015

# 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

## 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

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

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

SEASIDE FISH SANDWICH
crispy cod, tartar, cheddar, pickles, romaine, housemade chips — 20.95

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

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

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.

0325-HSDT

# SOCIAL MIXOLOGY

## 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 | 15 | 22 | 60 |
| H. ROSÉ blend - california | 16 | 24 | 64 |
| MIRAVAL rosé - france | 18 | 27 | 72 |
| **WHITE** | | | |
| DRYLANDS sauvignon blanc - new zealand | 15 | 22 | 60 |
| J DE VILLEBOIS sancerre - france | 23 | 35 | 100 |
| THE PARING chardonnay - california | 16 | 24 | 64 |
| HILT estate chardonnay - santa rita hills | 22 | 33 | 88 |
| PIKE ROAD pinot gris - oregon | 15 | 22 | 60 |
| **RED** | | | |
| PAVETTE pinot noir - california | 16 | 24 | 64 |
| ALEXANA "terrior series" pinot noir - oregon | 18 | 27 | 72 |
| BONANZA *BY CAYMUS* cabernet sauvignon - california | 17 | 26 | 68 |
| BEZEL *BY CAKEBREAD* cabernet sauvignon - paso robles | 20 | 30 | 80 |
| ALTOCEDRO malbec - argentina | 15 | 22 | 60 |
| **SPARKLING** | | | |
| TAPIZ sparkling rosé - argentina | 15 | 22 | 60 |
| POGGIO COSTA prosecco - italy | 14 | 21 | 56 |
| MOËT IMPÉRIAL brut champagne - split - france | 32 | | |

## 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

### BOTTLES + CANS

**DEEP ELLUM DALLAS BLONDE**
blonde | 8

**COMMUNITY MOSAIC IPA**
ipa | 9

**MICHELOB ULTRA**
american lager | 8

**LONESTAR**
light lager | 8

**DEEP ELLUM NEATO BANTIDO**
mexican style lager | 8

**STELLA ARTOIS**
pilsner | 8

SEE OUR FULL LIST OF SPIRITS AND WINES

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