

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

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.

*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.

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!

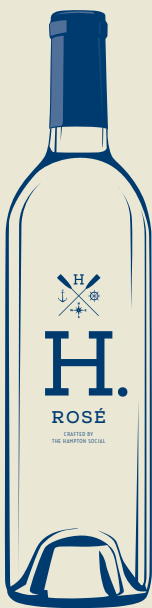


LEMONADE or PALMER
classic | 5
strawberry, guava, or mango | 6



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



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