

EST. 2015

The

HAMPTON

SOCIAL

Lunch

Menu

Our Social Mixology

GLASS | LARGE SEA SHELL

	THE HONEY COVE tea infused bourbon, winter spice cordial, lemon, honey 16.95 48	GIN THE NICK OF THYME grapefruit infused gin, thyme black pepper, lime 16.95 48	
	I GLITTERALLY CAN'T vodka, passionfruit, lemon, sparkling grapefruit, glitter 17.95	STARLET ESPRESSO MARTINI vodka or reposado tequila, coffee liqueur, winter demerara, cold brew 18.95	
	HAMPTON FROSÉ tito's handmade vodka, rosé, peach purée 16.95	HAMPTON OLD FASHIONED brown butter bourbon, spiced demerara, angostura, orange oil 17.95	
	BOATHOUSE SPICE tequila, lime, mango, cayenne 16.95 48	COASTAL EXPERIENCE blanco tequila, lime, orange liqueur, orange blossom simple (make it spicy!) 16.95 48	

TODAY'S FRESH OYSTERS

selection of east and west coast* | MKT

Light + Lively

NEW ENGLAND CLAM CHOWDER
corn, potato, bacon | 9.95

GOLDEN BEET SALAD
red + gold beets, oranges, goat cheese, pistachios | 18.95

HAMPTON CAESAR
mesclun greens, crispy bacon, croutons, parmesan | 17.95

GREEN GODDESS
tomato, hard boiled egg, cucumber, mesclun greens, grilled lemon | 19.95

Share + Socialize

CRAB + SHRIMP BRUSCHETTA
sweet chili aioli, smoked tomatoes, crispy ciabatta | 21.95

BANG BANG CHICKEN
hand breaded, seafood salad, slaw, house bbq, bang bang chili sauce | 19.95

TUNA TARTARE
avocado, honey chili vinaigrette, taro chips* | 20.95

COOPERS BEACH CALAMARI
crispy fried, lemon garlic aioli, cocktail sauce | 20.95

SPINACH DIP
garlic parmesan crumble, bagel chips, served warm | 17.95

ROASTED BRUSSELS SPROUTS
oven roasted, goat cheese, chili honey, almonds | 17.95

PARMESAN TRUFFLE FRIES | 14.95

Hearty Bowls

CRISPY COCONUT TOFU
edamame hummus, cauliflower rice, quinoa, plantains, mango salsa, avocado | 19.95

GREEK BOWL
brown rice, quinoa, greens, beets, cucumber, tomato, edamame hummus, tahini | 17.95

AHI TUNA BOWL
quinoa, sweet potato, edamame, avocado, kale, cilantro cream* | 24.95

Artisan Pizzas

GLUTEN-FREE CRUST OPTION FOR +2

FOUR CHEESE
red sauce, gouda, mozzarella, goat cheese, premium cheese | 19.95

AVOCADO CORN
avocado, corn, tomatoes, premium cheeses, basil, garlic butter | 21.95

SOUTHAMPTON
red sauce, pepperoni, sausage, basil, cheese | 19.95

POMODORO
green, roasted + sun dried tomatoes, ricotta, mozzarella | 22.95

Signatures

LOBSTER ROLL
manhattan style: warm + buttery, house chips | MKT
-OR- maine style: chilled + creamy, house chips | MKT

BALSAMIC GLAZED SKIRT STEAK
hand selected, grilled asparagus, creamed street corn* | 39.95

FISH + CHIPS
battered cod, seaside tartar, shoestring french fries | 25.95

SHRIMP TACOS
jalapeños, house salsa, spicy slaw, flour tortillas | 26.95

SMASH BURGER
[BEYOND MEAT® PATTY +2]
double patty, cheddar, pickles, mustard aioli, house chips* | 19.95

HONEY GLAZED SALMON
power greens, asparagus, seafood salad, honey-soy glaze, sesame seeds* | 32.95

SEASIDE FISH SANDWICH
crispy cod, tartar, cheddar, pickles, romaine, house chips | 19.95

SHELTER ISLAND CHICKEN SANDWICH
crispy fried, slaw, apple, swiss, pickles, spicy aioli, house chips | 18.95

Sides CREAMED STREET CORN | 11.95 SIDE OF FRIES | 6.95 ASPARAGUS | 10.95 HAMPTON MAC + CHEESE | 9.95 [Add lobster - MKT]

As a way to offset rising costs associated with the restaurant (food, beverage, labor, benefits, supplies), we have added a 3% surcharge to all checks. We do this in lieu of increased menu prices. You may request to have this taken off your check, should you choose. A service charge of 18% will be added to all parties of 6 or more people. *Consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of foodborne illness. Please alert your server if you have special dietary restrictions due to a food allergy or intolerance.

Sweets

DOUGHNUT DROPS
honey, chocolate sauce,
vanilla gelato | 15.95

KEY LIME PIE
whipped cream, lime | 14.95

BANANA CREAM PIE
toasted waffle, bananas,
chocolate shavings,
whipped cream | 15.95

CHURRO CAKE
vanilla gelato,
caramel sauce | 14.95

COFFEES & TEAS

ICED SALTED
CHOCOLATE COFFEE
salted chocolate cold brew | 7.95

SPICY MANGO
ICED TEA
mango, cayenne, black tea | 6.95

SPICED THYME
ICED TEA
thyme, cinnamon, black tea | 6.95



*This proprietary blend of grapes was
carefully hand-picked to craft an elegant
rosé that resembles that of prominent
rosés from Provence.*
15.95 | 64 california

H ROSÉ BREEZE 11.95
h rosé, chateau aloe,
sparkling water

ROSÉ ALL DAY

HAMPTON WATER↓
18.95 | 72 france

COPPOLA SOFIA
rosé - california | 54

WHISPERING ANGEL↓
rosé - france | 64

AIX↓
rosé - france | 60

FLEUR DE MER
rosé - france | 75

MIRAVALL↓
rosé - france | 68

GARZON
rosé - uruguay | 45

NOTORIOUS PINK
rosé - france | 68

JNSQ
rosé - california | 80

BODEGAS FAUSTINO
rosé - spain | 46

↓ LARGE FORMAT WHEN AVAILABLE.



OYSTER SHOOTER
house bloody mary, oyster, celery
salted rim, choice of tequila
or vodka* | 13.95



ANCHOR SHOTS
choice of 10 house crafted shots;
lemondrop, kamikaze, & seasonal
frosé shots | 80

WHITE

CARLETTO
pinot grigio - italy 12.95 | 44

DRYLANDS
sauvignon blanc - new zealand 13.95 | 56

NAPA CELLARS
chardonnay - california 16.95 | 64

RED

PAVETTE
pinot noir - california 13.95 | 52

BLACK BOARD
red blend - columbia valley 15.95 | 60

BONANZA
cabernet sauvignon - california 16.95 | 60

SPARKLING

DOMAINE
STE MICHELLE
rosé - columbia valley 13.95 | 55

CHANDON
rosé - california 17.95 | 80

AVISSI
prosecco - italy 12.95 | 55

ZERO PROOF
Cocktails

+7 TO ADD: HOUSE TEQUILA, VODKA, OR GIN

SPARKLING ROSÉ
non-alcoholic with notes of peach,
strawberry, pear | 9.95

GINGERLY THYMED
ginger beer, thyme, orange, lime 12.95 | 36

POM & PEPPER
non-alcoholic sparkling rosé, mango
black pepper, lime 12.95 | 33

THE LIGHTHOUSE
sicilian lemonade, rosemary | 9.95

COASTAL DRAFTS

ALLAGASH WHITE
witbier - 5.2 abv | 9.95

VICTORY PRIMA
pilsner - 5.3 abv | 9.95

DOGFISH HEAD 60 MINUTE
ipa - 6.0 abv | 9.95

SAM ADAMS
seasonal selection | 9.95

BOTTLES + CANS

MICHELOB ULTRA
american lager - 4.2 abv - bottle | 8.95

STELLA ARTOIS
pilsner - 5.0 abv - long neck | 8.95

SEATTLE CIDER CO -
BASIL & MINT
cider - 6.9 abv - can | 9.95

SEE OUR FULL
LIST OF WINES
& SPIRITS

