LUNCH

EST. The 2015 HAMPTON SOCIAL

RAW BAR

TODAY'S OYSTERS*
seasonal east & west coast, 1/2 dozen
25.00

TUNA TARTARE*
avocado, honey chili vinaigrette, sesame seeds, taro chips
23.00

CRAB & AVOCADO*
cilantro & lime, crab, avocado, mango salsa, jalapeño, taro chips
24.00

RAW BAR TRIO*
1/2 dozen oysters, tuna tartare, crab & avocado, chips
64.00

SHARE & SOCIALIZE

⚓ **DYNAMITE SHRIMP** crispy tempura shrimp, creamy chili sauce, scallions, sesame seeds 21.00
HONEY GLAZED BRUSSELS SPROUTS roasted brussels sprouts, whipped goat cheese, warm chili honey, toasted shaved almonds 18.00
COOPERS BEACH CALAMARI crispy fried calamari, tempura vegetables, lemon garlic aioli, cocktail sauce 21.00
BACKYARD BARBECUE WINGS choice of: carolina gold- tangy mustard bbq sauce -or- buffalo style- bold and buttery 19.00
CRAB & SHRIMP BRUSCHETTA asian style shrimp, sweet chili crab, roasted tomatoes, crispy ciabatta 21.00
TRUFFLE PARMESAN FRIES crispy fries tossed in truffle oil, parmesan cheese, truffle aioli 15.00

Signature Seafood Rolls

served with housemade chips

SHRIMP ROLL
manhattan style: warm, buttery
-OR-
maine style: warm, creamy
29.95

⚓ **LOBSTER ROLL**
manhattan style: warm, buttery
-OR-
maine style: chilled, creamy
MKT

CRAB ROLL
manhattan style: warm, buttery
-OR-
maryland style: chilled, creamy
mustard aioli, old bay
MKT

SOUP & SALADS [add protein: chicken $8, shrimp $10]

CREAMY TOMATO BISQUE housemade bisque, shaved parmesan, basil 13.00
⚓ **ASIAN KALE SALAD** asian slaw mix, edamame, crispy wontons, peanuts, jalapeño aioli, sesame asian dressing 19.50
HAMPTON CAESAR SALAD baby gem lettuce, parmesan cheese, crispy croutons 16.75
SANTA FE SALAD mixed greens, peanuts, corn, black beans, dates, avocado, crispy tortilla strips, feta cheese, cilantro peanut lime dressing 19.50
GREEK BOWL brown rice, quinoa, greens, beets, cucumber, tomato, edamame hummus, feta cheese, tahini 19.50
AHI TUNA BOWL* quinoa, sweet potato, edamame, avocado, kale, cilantro cream 24.95

HANDHELDS

PRIME RIB DIP shaved prime rib, toasted french roll, creamy horseradish, au jus, fries 29.00
⚓ **SHRIMP TACOS** mojo marinated shrimp, jalapeños, house salsa, creamy chili sauce, slaw, flour tortillas 27.00
SHELTER ISLAND CHICKEN SANDWICH crispy fried chicken breast, slaw, apple, swiss, pickles, creamy chili sauce, house chips 22.00
DOUBLE WAGYU SMASHBURGER* cheddar, pickles, mustard aioli, house chips [make it a triple + $4 or sub beyond meat] 23.00
⚓ **TRUFFLE LOBSTER MELT & BISQUE** lobster, truffle cream sauce, smoked gouda, sourdough, parmesan butter, tomato bisque 34.00

ENTREES

⚓ **HONEY GLAZED NORWEGIAN SALMON*** power greens, roasted heirloom carrots, honey soy glaze, sesame seeds 35.00
WHITE TRUFFLE MAC four cheese, parsley, breadcrumbs, truffle [add protein: chicken $8, shrimp $10] 23.00
⚓ **CREAMY SPICY VODKA PASTA** calabrian chilies, tomato cream, parmesan, fragrant basil [add protein: chicken $8, shrimp $10] 23.00
FISH & CHIPS battered icelandic cod, seaside tartar, french fries 27.00
CRISPY COCONUT TOFU edamame hummus, cauliflower rice, quinoa, plantains, mango salsa, avocado 28.00
STEAK FRITES* hand selected 10 oz butcher cut grilled steak, garlic butter, chimichurri, french fries 42.00

WEEKDAY BRUNCH

⚓ **CHICKEN & WAFFLE**
crispy fried chicken breast, belgian waffle, vanilla bourbon butter, hot honey, house syrup
23.00

AVOCADO TOAST*
sourdough, avocado, roasted tomatoes, sunny side up egg, sesame seeds, lemon zest, chives
21.00

AÇAÍ BOWL
açaí sorbet, seasonal fruit, coconut crumble, pepita seeds, nutella
22.00

STEAK & EGGS*
hand selected 10 oz butcher cut grilled steak, chimichurri, garlic butter, 2 eggs any style, roasted potatoes
39.00

SIDES

Cream Corn Brûlée 9 | Mac & Cheese 9 | Roasted Carrots 9 | Broccolini 10

⚓ – Hampton Favorites

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.

1225-HSATL1

SOCIAL MIXOLOGY

MONTAUK MARGS

HAMPTON SKINNY MARGARITA
tequila, lime, orange liqueur, agave (make it spicy!) | 17

⚓ **COASTAL SUNRISE**
tequila, mango, habanero, orange liqueur, lime, agave | 17

⚓ **RESORT WATER**
tequila, cucumber, mint, lime, agave | 17

SEERSUCKER SQUEEZE
tequila, strawberry, benedictine, lime, agave | 17

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

DAYTIME VIBES

OPEN TIL 3PM

⚓ **ROSÉ ALL DAY SANGRIA**
vodka, sparkling rosé, elderflower, orange, simple syrup, benedictine, fruit | 16

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

MIMOSAS
classic or seasonal flavor 10 | 45

BLOODY MARY
house made bloody mary mix, vodka | 17

CAESAR
house made caesar mix, vodka | 17

ZERO PROOF COCKTAILS

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

ZERO PROOF MONTAUK MARG
any of our montauk margs-spirit free 15

VIOLET HOUR
butterfly pea tea, lemon, simple, mint 8

ZERO PROOF ROSÉ SANGRIA
zero proof sparkling rosé, mango, black tea syrup, fruit menagerie 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 from around the world	15	22	60
H. ROSÉ blend - california	16	24	64
HAMPTON WATER rosé - france	18	27	72
WHITE			
DRYLANDS sauvignon blanc - new zealand	15	22	60
J DE VILLEBOIS sancerre - france	23	35	100
NAPA CELLARS chardonnay - california	16	24	64
THE HILT estate chardonnay - santa rita hills	22	33	88
BARONE FINI pinot grigio - alto adige, italy	15	22	60
RED			
RAEBURN WINERY pinot noir - california	16	24	64
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
CHANDON rosé - california	19	29	76
AVISSI prosecco - italy	14	21	56
MOËT IMPÉRIAL brut champagne - split - france		32	

THC

CANN SOCIAL TONICS "2MG"
rotating seasonal 14
blood orange cardamom 14

BEERS

BOTTLES & CANS

ALLAGASH WHITE witbier 9
NEW REALM EUPHONIA pilsner 8
CREATURE COMFORT TROPICÁLIA ipa 9
NEW REALM HAZY LIKE A FOX hazy ipa 9
MICHELOB ULTRA american lager 8
STELLA ARTOIS pilsner 8

A Note About Our Service Charge

Thank you for dining with us at The Hampton Social and for supporting our service team. The 18% service charge included on your bill is distributed entirely to our front-of-house staff. This allows us to provide them with stable pay year-round so they can focus on delivering a relaxed, welcoming, and memorable experience for you. Any additional gratuity is at your discretion.

If your visit ever falls short of expectations, please let a manager know so we can make it right.

SEE OUR FULL LIST OF SPIRITS & WINES

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