

LUNCH



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
açai 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.

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	19	29	76
WHITE			
CARLETTO pinot grigio - italy	15	22	60
DRYLANDS sauvignon blanc - new zealand	15	22	60
NAPA CELLARS chardonnay - california	16	24	64
RED			
PAVETTE pinot noir - california	16	24	64
BONANZA BY CAYMUS cabernet sauvignon - california	17	26	68
BLACK BOARD red blend - columbia valley	16	24	64
SPARKLING			
CHANDON rosé - california	19	29	76
AVISSI prosecco - italy	14	21	56

THC

- CANN SOCIAL TONICS “2MG”
rotating seasonal 14
blood orange cardamom 14

BEERS

- DRAFTS
- ALLAGASH WHITE witbier 9
VICTORY PRIMA pilsner 9
DOGFISH HEAD 60 MINUTE ipa 10
SAM ADAMS seasonal selection 9
- BOTTLES & CANS
- MICHELOB ULTRA american lager 8
STELLA ARTOIS pilsner 8
SEATTLE CIDER CO - BASIL & MINT cider 9

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

