

EST. *The* 2015

HAMPTON
ROOFTOP

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
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
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
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SIDES

Cream Corn Brûlée 9	Mac & Cheese 9	Roasted Carrots 9	Broccolini 10
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⚓ – 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.

*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



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



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			
WAIRAU RIVER sauvignon blanc - new zealand	16	24	64
SCOTT chardonnay - california	17	26	68
RED			
IMAGERY pinot noir - california	16	24	64
BONANZA BY CAYMUS cabernet sauvignon - california	17	26	68
SPARKLING			
CHANDON rosé - california	19	29	76
AVISSI prosecco - italy	14	21	56

BEERS

DRAFTS

TINY BOMB pilsner	10
TACO TUESDAY lager	10
VOODOO RANGER ipa	10
ROTATING HANDLE rotating selection	10

BOTTLES & CANS

MICHELOB ULTRA american lager	8
STELLA ARTOIS pilsner	8
TAILGATE CIDER 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

