

LUNCH



RAW BAR

TODAY’S OYSTERS*

hand-shucked east &
west coast oysters
25.00

 TUNA TARTARE*

ahi with avocado, honey chili
vinaigrette, and taro chips
23.00

CRAB & AVOCADO*

lump crab with cilantro lime, mango
salsa, jalapeño, and taro chips
24.00

RAW BAR TRIO*

half dozen oysters, tuna tartare,
crab & avocado, and taro chips
64.00

ADD AN OYSTER SHOOTER* vodka, campari tomato, watermelon, cucumber, white balsamic, lemon 9.00

SHARE & SOCIALIZE

 DYNAMITE SHRIMP crispy tempura with creamy chili sauce, scallions, and sesame	21.00
HONEY GLAZED BRUSSELS SPROUTS roasted crispy with whipped goat cheese, warm chili honey, and shaved almonds	18.00
COOPERS BEACH CALAMARI crispy with tempura vegetables, lemon garlic aioli, and cocktail sauce	21.00
CALABRIAN MUSSELS P.E.I. mussels steamed in calabrian chili vodka cream, white wine, and garlic butter, served with toasted baguette	23.00
TRUFFLE PARMESAN FRIES skinny fries with truffle oil, parmesan, and truffle aioli	15.00
 CRAB & SHRIMP BRUSCHETTA lump crab and shrimp with sweet chili aioli on crispy ciabatta	21.00

FAMOUS SEAFOOD ROLLS
rolls come with housemade potato chips



SHRIMP ROLL

manhattan style: warm, buttery
-OR-
maine style: chilled, creamy
29.00



 LOBSTER ROLL

manhattan style: warm, buttery
-OR-
maine style: chilled, creamy
MKT



CRAB ROLL

manhattan style: warm, buttery
-OR-
maryland style: chilled, creamy, old bay
MKT

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

CREAMY TOMATO BISQUE housemade with shaved parmesan and basil	13.00
ASIAN KALE SALAD edamame, crispy wontons, peanuts, sesame dressing, and jalapeño aioli	19.50
CAESAR SALAD baby gem with shaved parmesan, caesar dressing, and crispy croutons	16.75
SANTA FE SALAD mixed greens with corn, black beans, feta, avocado, dates, and peanut cilantro lime dressing	19.50
MEDITERRANEAN BOWL brown rice and quinoa with greens, beets, cucumber, edamame hummus, and tahini	19.50
 AHI TUNA BOWL* seared with quinoa, sweet potato, edamame, avocado, kale, and cilantro cream	24.95

HANDHELDS

PRIME RIB DIP* shaved on a toasted french roll with horseradish cream, mayo, au jus, and skinny fries	29.00
 SHRIMP TACOS mojo-marinated with spicy slaw, jalapeños, and house salsa on flour tortillas	27.00
SHELTER ISLAND CHICKEN SANDWICH crispy fried with swiss, slaw, apple, pickles, spicy aioli, and house chips	22.00
DOUBLE WAGYU SMASHBURGER* double patty with cheddar, pickles, mustard aioli, and house chips [make it a triple + \$4 or sub beyond meat]	23.00
 TRUFFLE LOBSTER MELT & BISQUE with smoked gouda, truffle cream, and parmesan butter on sourdough, side of bisque	34.00

ENTREES

 HONEY GLAZED NORWEGIAN SALMON* pan-seared with power greens, roasted heirloom carrots, and honey soy glaze	35.00
WHITE TRUFFLE MAC four-cheese with toasted breadcrumbs [add protein: chicken \$8, shrimp \$10]	23.00
CREAMY SPICY VODKA PASTA pippette in a spicy calabrian tomato cream, parmesan, and fresh basil [add protein: chicken \$8, shrimp \$10]	23.00
FISH & CHIPS beer-battered cod with seaside tartar and skinny fries	27.00
CRISPY COCONUT TOFU with edamame hummus, cauliflower rice, quinoa, plantains, mango salsa, and avocado	28.00
BLACKENED SEA BASS barramundi with coconut rice, broccolini, mango salsa, and spicy mango purée	29.00
STEAK FRITES* 8 oz USDA prime hanger steak with garlic butter, béarnaise, and skinny fries	44.00

 – Hampton favorites

WEEKDAY BRUNCH

 CHICKEN & WAFFLES

crispy chicken on a belgian waffle
with vanilla bourbon butter
and hot honey
23.00

AVOCADO TOAST*

on sourdough with roasted
tomatoes, sunny-side egg,
lemon, and sesame
21.00

AÇAÍ BOWL

açaí sorbet with seasonal fruit,
coconut crumble, pepitas,
and nutella
22.00

 STEAK & EGGS*

8 oz USDA prime hanger steak
with garlic butter, two eggs,
and sourdough
39.00

SIDES

ROASTED CARROTS 9.00

MAC & CHEESE 11.00

STREET CORN 11.00

BROCCOLINI 9.00

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, especially if you have certain medical conditions. Please alert your server if you have special dietary restrictions due to a food allergy or intolerance.

THE ESSENTIALS

CUCUMBER ELDERFLOWER

vodka, st. germain, cucumber, lemon, basil oil 19.00



THE RIVIERA

vodka, campari tomato, watermelon, cucumber, white balsamic, lemon 19.00



EAST END ORIGINALS

STRAWBERRY ELDERFLOWER MOJITO

bacardi, strawberry, st. germain, lime, mint, sparkling 15.00 | 50.00

BROWN BUTTER OLD FASHIONED

brown butter bourbon, spiced demerara, angostura, orange oil 16.00

MATCHA LATTE MARTINI

vodka, matcha, vanilla bean cold foam 18.00

STARLET ESPRESSO MARTINI

reposado or vodka, coffee liqueur, cinnamon demerara, cold brew 18.00

MANGO LYCHEE MARTINI

vodka, lychee, mango, black tea, lemon, basil 16.00

TIMELESS & TANNED

DIRTY MARTINI

vodka or gin, dirty brine, sea salt 17.00

NEGRONI

gin or mezcal, campari, sweet vermouth 17.00

NEW YORK SOUR

bourbon, lemon, simple, red wine float 16.00

FRENCH 75

gin, lemon, simple, bubbles 17.00

WHISKEY SMASH

bourbon, lemon, ginger beer, mint, berries 16.00

MONTAUK MARGARITAS

THE SKINNY

tequila, orange liqueur, lime, agave 16.00 | 45.00

TAJÍN HABANERO

tequila, habanero, orange liqueur, lime, agave, tajín 16.00

GUAVA MEZCAL

mezcal, guava, orange liqueur, lime, agave 17.00 | 50.00

CUCUMBER MINT

tequila, fresh cucumber, mint, lime, agave 17.00 | 50.00

SPRITZ LIFE

MANGO APEROL

aperol, mango, orange, lemon, sparkling wine 16.00

HAMPTON HUGO

sparkling wine, st. germain, lychee, mint, soda 15.00

ROSÉ SANGRIA

vodka, sparkling rosé, st. germain, benedictine, orange 15.00 | 45.00

FROZEN

FROSÉ

tito's handmade vodka, rosé, peach 16.00

BRUNCH COCKTAILS available 'til 3pm

MIMOSA

classic or seasonal flavor 9.00 | 40.00

BLOODY MARY

vodka, housemade bloody mary mix 16.00

CANADIAN CAESAR

vodka, housemade caesar mix 17.00

ZERO PROOF

HAMPTON NO-JITO

non-alcoholic spirit, simple, lime, fresh mint, soda 11.00

STRAWBERRY BASIL "MARTINI"

non-alcoholic spirit, strawberry, black tea, basil, lemon 12.00

NON-ALCOHOLIC SPARKLING ROSÉ

non-alcoholic with notes of peach, strawberry, pear 9.00

VIOLET HOUR

butterfly pea tea, lemon, mint 7.00

ZERO PROOF ROSÉ SANGRIA

zero proof sparkling rosé, mango, black tea syrup, mint 10.00 | 40.00

SEASIDE REFRESHERS try them spiked!

LEMONADE -OR- PALMER

strawberry, mango, guava (+\$1) 4.00

MERMAID MIST

blue raspberry, sprite, glitter 5.00

YACHT SHOTS minimum of 2

FROSÉ

4.00

LEMON DROP

5.00

MINI MARGARITA

tequila or mezcal

6.00

MINI MARTINI

dirty or classic

7.00

MINI ESPRESSO MARTINI

7.00

MINI BOTTLE SERVICE choice of juices: pineapple, orange, cranberry

MIMOSA KIT

52.00

TEQUILA

80.00

VODKA

80.00

WHISKEY

80.00

BEER

STELLA ARTOIS belgian pilsner · leuven, belgium · 5.0% 7.00

MICHELOB ULTRA light lager · st. louis, missouri · 4.2% 7.00

MODELO mexican lager · mexico · 4.4% 7.00

BLUE MOON belgian-style wheat · golden, colorado · 5.4% 8.00

DOGFISH HEAD 60 MINUTE IPA milton, delaware · 6.0% 9.00

SAM ADAMS SEASONAL rotating 9.00

BUBBLES & ROSÉ

SPARKLING & CHAMPAGNE

AVISSI prosecco · italy 13.00 20.00 52.00

MUMM brut rosé · california 18.00 27.00 72.00

GERARD BERTRAND HERITAGE brut rosé · france 16.00 24.00 64.00

ROSÉ

ROSÉ OF THE DAY rotating rosés from around the world 14.00 21.00 56.00

HAMPTON WATER rosé · france 18.00 27.00 72.00

AIX rosé · france 16.00 24.00 64.00

WINES

RED

ANTINORI red blend · italy 15.00 22.00 60.00

IMAGERY pinot noir · california 15.00 22.00 60.00

BELLE GLOS 'DAIRYMAN' pinot noir · russian river valley 19.00 29.00 76.00

BONANZA cabernet sauvignon · california 16.00 24.00 64.00

CAYMUS cabernet sauvignon · california 24.00 36.00 96.00

WHITE

CARLETTO pinot grigio · italy 14.00 21.00 56.00

DRYLANDS sauvignon blanc · new zealand 15.00 22.00 60.00

RUTHERFORD HILL sauvignon blanc - napa valley 16.00 24.00 64.00

NAPA CELLARS chardonnay · california 16.00 24.00 64.00

CAKEBREAD chardonnay · california 25.00 37.00 100.00

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

