

**SHARE
 +
 SOCIALIZE**

- MONKEY BREAD - soft, sweet, sticky, croissant pieces, toasted pecans | 16
- BANG BANG CHICKEN - hand breaded, seafood salad, slaw, house bbq, bang bang chili sauce | 17
- GRILLED OCTOPUS - potatoes, creamy herb sauce, olives, pistachios | 24
- CRAB + SHRIMP BRUSCHETTA - sweet chili aioli, smoked tomatoes, crispy ciabatta | 23
- SPINACH DIP - garlic parmesan crumble, bagel chips, served warm | 16
- COOPER'S BEACH CALAMARI - crispy fried, lemon garlic aioli, cocktail sauce | 19
- COLOSSAL CRAB CAKE - herb salad, grilled lemon, green goddess dressing | 19 | 26
- CRISPY QUESADILLA - goat cheese, arugula, honey, balsamic, white truffle | 16
- OYSTER ST. CHARLES - fried oyster, creamy spinach, spicy aioli, lemon | 22
- SHORT RIB POUTINE* - cheese curds, fried egg, demi-glace | 19

COLD BAR

- SPARKLING SEAFOOD TOWER***
oysters, shrimp cocktail, snow crab claws, tartare, ceviche, demi bottle sparkling rosé | MKT
- TODAY'S OYSTERS*** | MKT
- SHRIMP COCKTAIL** | 29
- SALMON POKE***
umami, mango, crab, chili aioli | 19
- TUNA TARTARE***
avocado, honey chili vinaigrette, taro chips | 20
- SCALLOP CEVICHE***
leche de tigre, sweet potato, jalapeño, plantain chips | 22

HAND HELDS

- LOBSTER ROLL**
manhattan style: warm + buttery, house chips | MKT
-OR- maine style: chilled + creamy, house chips | MKT
- SHELTER ISLAND CHICKEN SANDWICH**
crispy fried, slaw, apple, swiss, pickles, spicy aioli, house chips | 19
- SMASH BURGER*** [BEYOND MEAT® PATTY +2.5]
double patty, cheddar, pickles, mustard aioli, house chips | 19
- SHRIMP TACOS**
jalapeños, house salsa, spicy slaw, flour tortillas | 23
- BAJA FISH TACOS**
mango salsa, jalapeño aioli, cilantro cream, slaw, flour tortillas | 23

ON THE SWEETER SIDE

- GRANDMA SWAN'S PANCAKES**
whipped butter, house syrup | 14
- BANANAS FOSTER FRENCH TOAST**
amaretto caramel, crispy plantains, pecans, powdered sugar | 16
- FRIED CHICKEN STACK***
chicken breast, sausage gravy, french toast, fried egg, syrup | 18

SOUPS + SALADS + BOWLS

- NEW ENGLAND CLAM CHOWDER**
corn, potato, bacon | 9
- GOLDEN BEET SALAD**
red + gold beets, oranges, goat cheese, pistachios | 17
- HAMPTON CAESAR** CHEF RECOMMENDS: ADD CHICKEN
mesclun greens, crispy bacon, croutons, parmesan | 16
- CLASSIC WEDGE** CHEF RECOMMENDS: ADD SALMON
pork belly, tomatoes, crispy onions, blue cheese dressing | 18
- GREEN GODDESS** CHEF RECOMMENDS: ADD SHRIMP
tomato, hard boiled egg, cucumber, pork belly, grilled lemon | 17
- AHI TUNA BOWL***
quinoa, sweet potato, edamame, avocado, kale, cilantro cream | 25
- CHICKEN PESTO BOWL**
tomato, pistachio, arugula, feta, asparagus | 24

A HAMPTON'S BRUNCH

- | | | |
|---|--|--|
| <p>CRAB CAKE BENEDICT*
fried green tomato, creamed corn, sautéed greens, tomatillo hollandaise 28</p> | <p>BREAKFAST SANDWICH
candied thick cut bacon, scrambled eggs, cheddar, croissant, fruit medley 16</p> | <p>AVOCADO TOAST
grilled asparagus, roasted tomato, feta, crispy onion, sesame seeds 17</p> |
| <p>DENVER SCRAMBLE
scrambled eggs, peppers, onions, cheddar, ham, hash browns, toast 16</p> | <p>GATSBY BREAKFAST*
2 eggs, french toast, bacon, hash browns 23</p> | <p>STEAK AND EGGS*
grilled sirloin, fried egg, cauliflower rice, cilantro, avocado 26</p> |
| <p>SMOKED SALMON TARTINE
green tomatoes, pickled red onions, croissant, whipped shallot smear, fruit medley 17</p> | <p>BREAKFAST BURRITO
scrambled eggs, potato, sausage, black beans, queso, sour cream, fruit medley 16</p> | <p>SUNRISE BEACH BOWL*
brown rice, quinoa, avocado, plantains, onions, fried egg, black beans, salsa, jalapeño aioli 18</p> |

SWEETS

- DOUGHNUT DROPS**
honey, chocolate sauce, vanilla gelato | 14.5
- PUMPKIN BROWNIE**
amaretto caramel, pumpkin seeds, cinnamon brown sugar gelato | 15
- BANANA CREAM PIE**
toasted waffle, bananas, chocolate shavings, whipped cream | 16
- TRES LECHES POUND CAKE**
coconut cream, strawberries, lavender rose custard | 15

SIDES

- Bacon | 3.5
- Pork Sausage | 3
- Turkey Sausage | 3.5
- Roasted Brussels Sprouts | 13
- Hampton Mac + Cheese | 12 [Add lobster - MKT]
- Parmesan Truffle Fries | 12

CHEF RECOMMENDATIONS: CHICKEN +8 STEAK +11 SALMON +13 SHRIMP +12 SAUSAGE +6

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.



SPECIALTY COCKTAILS

GLASS | LARGE SEA SHELL

ROUTE 27 MULE

vodka, salted banana, lime, ginger beer 15 | 42

VIBE SPRITZ

aperol, cucumber, strawberry, lemon 14 | 39

STARLET ESPRESSO MARTINI

selvarey chocolate, kahlua, la colombe, edible gold glitter 18 | 51

HAMPTON BLOODY MARY

house made bloody mary, sneaky fox vodka | 16

HAMPTON FROSE

tito's handmade vodka, rosé wine, peach purée 16 | 42

OYSTER SHOOTERS

house bloody mary, oyster, celery salted rim, choice of tequila & vodka | 13

ZERO PROOF COCKTAILS

+7 TO ADD: TEQUILA, VODKA, OR GIN

SPARKLING ROSÉ

non-alcoholic with notes of peach, strawberry, pear | 8

THE LIGHTHOUSE

sicilian lemonade, rosemary | 9

SAND DUNES & SUNSETS

yuzu lime, cayenne, gold | 10

THE SHORELINE

spiced strawberry, pink grapefruit | 9

ROSÉ ALL DAY

— ROSÉ OF THE DAY —

12 | 44 rotating rosé

RAPTOR RIDGE

48 | rosé - oregon

DMZ

44 | rosé - south africa

COPPOLA SOFIA

52 | rosé - california

WHISPERING ANGEL*

64 | rosé - france

HAMPTON WATER*

17 | 64 rosé - france

AIX*

60 | rosé - france

APLA

50 | rosé - greece

LES CLANS

180 | rosé - france

FLEUR DE MER

70 | rosé - france

MIRAVAL*

60 | rosé - france

GARZON

40 | rosé - uruguay

SANTA MARGHERITA ROSÉ

60 | rosé - italy

NOTORIOUS PINK

60 | rosé - france

JNSQ

60 | rosé - california

DOMAINES OTT*

160 | rosé - france

*LARGE FORMAT WHEN AVAILABLE.

WINES BY THE GLASS

WHITE

CARLETTO 11 | 40

pinot grigio - italy

SCHNEIDER KABINETT 10 | 36

riesling - germany

MOUNTAIN SUN 13 | 48

moschofilero, sauv. blanc - greece

JORDAN 16 | 60

chardonnay - california

RED

PAVETTE 13 | 48

pinot noir - california

BONANZA BY CAYMUS 14 | 52

cabernet sauvignon -california

COLLUSION 16 | 60

red blend - washington

HIDDEN SEA 13 | 48

shiraz - australia

SPARKLING

DOMAINE STE MICHELLE 12 | 55

rosé - columbia valley

CHANDON 16 | 75

rosé - california

AVISSI 12 | 55

prosecco - italy

COASTAL DRAFTS

ALLAGASH WHITE - witbier - 5.2 abv | 8

BROOKLYN LAGER - amber lager - 5.2 abv | 8

VICTORY PRIMA - pilsner - 5.3 abv | 8

DOGFISH HEAD 60 MINUTE - ipa - 6.0 abv | 8

3 FLOYDS GUMBALLHEAD -wheat - 5.6 abv | 8

SAM ADAMS - rotating selection | 8

BOTTLES + CANS

MICHELOB ULTRA - american lager - 4.2 abv - bottle | 6

STELLA ARTOIS - pilsner - 5.0 abv - long neck | 7

VANDER MILL - cider - 6.8 abv - can | 8

LAGUNITAS - rotating selection | 8