



SHARE + SOCIALIZE

- BANG BANG CHICKEN - *hand breaded, slaw, house bbq, bang bang chili sauce, crab cucumber salad* / 16
GRILLED OCTOPUS - *potatoes, creamy herb sauce, olives, pistachios* / 22
CRAB + SHRIMP BRUSCHETTA - *sweet chili aioli, smoked tomatoes, crispy ciabatta* / 19
LOBSTER & BRIE DIP - *garlic parmesan crumble, naan bread, served warm* / 19
COOPER'S BEACH CALAMARI - *crispy fried, lemon garlic aioli, cocktail sauce* / 16
GOAT CHEESE SPREAD - *chili honey, pistachios, grilled bread, served warm* / 14.5

PIZZAS

GLUTEN-FREE CRUST OPTION AVAILABLE | 2

- FOUR CHEESE
red sauce, gouda, mozzarella, goat cheese / 15.5
- AVOCADO CORN
avocado, corn, tomatoes, premium cheeses, garlic butter, basil / 16.5
- SOUTHAMPTON
red sauce, pepperoni, sausage, premium cheeses, basil / 17
- POMODORO
green, roasted, & sun dried tomatoes, ricotta, mozzarella / 17

COLD BAR

- TODAY'S OYSTERS* / MKT
- SHRIMP COCKTAIL / 29
- SALMON POKE*
umami, mango, crab, chili aioli / 17
- TUNA TARTARE*
avocado, taro chips, honey chili vinaigrette / 18

SOUP & SALADS

ADD PROTEIN: CHICKEN BREAST 8 | STEAK* 11 | SALMON* 13 | SHRIMP* 12

- NEW ENGLAND CLAM CHOWDER - *corn, potatoes, bacon* / 9
- GOLDEN BEET SALAD - *red + gold beets, oranges, goat cheese, pistachios* / 17
- HAMPTON CAESAR - *mesclun greens, crispy bacon, croutons, parmesan, housemade caesar* / 15
- CILANTRO KALE - *slaw, edamame, umami sauce, pine nuts, sesame dressing* / 16
- COASTAL WEDGE - *shrimp, tomatoes, avocado, egg, louie sauce, citrus vinaigrette* / 29

HAND HELDS

ALL SERVED WITH HOUSE POTATO CHIPS

- SMASH BURGER* - *double patty, cheddar, pickles, mustard aioli, egg bun* / 16 BEYOND MEAT® AVAILABLE +2.5
- LOBSTER ROLL - *manhattan style: warm + buttery -OR- maine style: chilled + creamy* / MKT
- SHELTER ISLAND CHICKEN SANDWICH - *crispy fried, slaw, apple, swiss, pickles, spicy aioli, egg bun* / 16
- TUNA BURGER* - *housemade tuna patty, cilantro, bok choy, horseradish mayo, egg bun* / 16.5

LARGE PLATES

- SCOTTISH SALMON*
green lentils, roasted veggies, orange segments, milky lemon wasabi sauce / 29
- PRIME SKIRT STEAK*
farro, lentils, caramelized onions, asparagus, horseradish sauce / 32
- FISH + CHIPS
battered cod, shoestring french fries, seaside tartar sauce / 21
- SHRIMP TACOS
citrus marinated, slaw, spicy aioli, jalapeños, house salsa, lime, corn tortillas / 21
- LEMON ZEST CHICKEN
marinated airline chicken, lemon beurre blanc, smoked tomatoes, sautéed veggies, kalamata olives, lemon zest / 27
- BRAISED SHORT RIB
citrus braised, charred corn, carrots, roasted sweet potatoes, corn mousse, au jus / 28
- LINGUINI + CLAMS
garlic, chiles, white wine, lemon, parmesan cheese / 22

SIDES

- ROASTED BRUSSELS SPROUTS
oven roasted, goat cheese, chili honey, almonds / 13
- HAMPTON MAC + CHEESE / 12
ADD LOBSTER - MKT
- CAULIFLOWER PUREE / 12
- PARMESAN TRUFFLE FRIES / 12

DESSERTS

- DOUGHNUT DROPS - *honey, chocolate sauce, vanilla ice cream* / 14.5
- MOLTEN BROWNIE - *amaretto caramel, chocolate sauce, vanilla ice cream, toasted pecans* / 15
- BANANA CREAM PIE - *toasted waffle, bananas, chocolate shavings, whipped cream* / 16
- ESPRESSO MARTINI - *vodka, kahlua, la colombe cold brew* / 14

A service charge of 18% will be added to all parties of 6 or more people.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



SPECIALTY COCKTAILS

- THE SURF LODGE | *dark rum, mint, lime, spiced goodness* 14 / 40
 ROUTE 27 MULE | *vodka, salted banana, lime, ginger beer* 14 / 40
 MONTAUK POINT | *fortified wine, salted cucumber, aloe, spearmint, prosecco* 15 / 42
 GATSBY'S SEASONAL G&T | *gin, jack rudy tonic, grapefruit, lavender aromatic* 14 / 40
 THE BOATHOUSE SPICE | *mezcal, spiced pomegranate, lime, black hawaiian salt* 16 / 45
 THE HONEY COVE | *tea infused bourbon, giffard apricot, lemon, honey* 15 / 42
 HAMPTON VIBES | *vodka, strawberry, cucumber, lemon, angostura* 14 / 40
 I GLITTERALLY CAN'T | *strawberry gin, sparkling rosé, passoã passion fruit, lemon, glitter balls* 15 / 42
 HAMPTON FROSE | *tito's handmade vodka, rosé wine, peach purée* 14 / 40

ZERO PROOF COCKTAILS

- | | | |
|---|--|---|
| SPARKLING ROSÉ
<i>non-alcoholic with notes of peach, strawberry, and pear</i> / 7 | SHIRLY FROM THE HAMPTONS
<i>lemon, lime, spiced pomegranate</i> / 7
+7 TO ADD: TEQUILA, VODKA, OR GIN | SEA CREST FIZZ
<i>cucumber, blueberry, lemon</i> / 7
+7 TO ADD: TEQUILA, VODKA, OR GIN |
|---|--|---|

ROSÉ ALL DAY

- ROSÉ OF THE DAY -

12 / 44 rotating rosé

- | | |
|---------------------------------------|-----------------------------------|
| COPPOLA SOPHIA / 52 rosé - california | JNSQ / 60 rosé - california |
| WHISPERING ANGEL* / 54 rosé - france | DOMAINES OTT* / 160 rosé - france |
| AIX* / 64 rosé - france | FLEUR DE MER / 70 rosé - france |
| HAMPTON WATER* / 60 rosé - france | MIRAVAL* / 72 rosé - france |
| LES CLANS / 180 rosé - france | CHATEAU SIMONE / 83 rosé - france |

*bottles also sold in large format: 1.5l, 3l, 6l (when available)

WINE BY THE GLASS

- | RED | WHITE | SPARKLING |
|---|---|--|
| PAVETTE 11 / 40
<i>pinot noir - california</i> | CARLETTO 11 / 40
<i>pinot grigio - italy</i> | MARQUIS DE LA TOUR 12 / 55
<i>rosé - france</i> |
| TIEVOLI 12 / 44
<i>red blend - california</i> | SCHNEIDER KABINETT 10 / 36
<i>riesling - germany</i> | CHANDON 16 / 75
<i>rosé - california</i> |
| COLLUSION 14 / 52
<i>malbec, merlot, shiraz - washington</i> | MOUNTAIN SUN 13 / 48
<i>moschofilero, sauv. blanc - greece</i> | AVISSI 12 / 55
<i>prosecco - italy</i> |
| BONANZA BY CAYMUS 12 / 44
<i>cabernet sauvignon - california</i> | TRIBUTE 13 / 48
<i>chardonnay - california</i> | |
| SOFOS 13 / 48
<i>cab. sauv. agiorgitiko - greece</i> | | |

WINES & SPIRITS



COASTAL DRAFTS

- KONA LONGBOARD / 8 gold lager - 4.6abv
 ALLAGASH WHITE / 8 witbier - 5.2 abv
 BROOKLYN LAGER / 8 amber lager - 5.2 abv
 REVOLUTION / 8 seasonal ale - 5.3 abv
 ANGRY ORCHARD / 8 cider - 5.5 abv
 DOGFISH HEAD 60 MINUTE / 8 ipa - 6.0 abv
 3 FLOYDS BARBARIAN HAZE / 8 ipa - 6.3 abv
 SAM ADAMS / 8 rotating selection

BOTTLES + CANS

- MICHELOB ULTRA / 6 american lager - 4.2 abv - bottle
 STELLA ARTOIS / 7 pilsner - 5.0 abv - bottle
 JUNESHINE / 8 hard kambucha - 6.0 abv - can
 VANDER MILL / 8 cider - 6.8 abv - can
 MOODY TONGUE EMPEROR LEMON / 8 saison - 6.3 abv - bottle
 ELYSIAN SPACE DUST / 8 ipa / 8.2 abv - bottle

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