



## SHARE + SOCIALIZE

NEW ENGLAND CLAM CHOWDER | *corn, potatoes, bacon* | 9

CRAB + SHRIMP BRUSCHETTA\* | *pan seared shrimp, lump crab, sweet chili aioli, smoked tomatoes, crispy ciabatta* | 19

TUNA TARTARE\* | *ahi tuna, avocado, cucumber, radish, taro chips, sesame seeds, honey chili vinaigrette* | 18

ROASTED CAULIFLOWER | *olives, smoked tomatoes, yogurt, lemon* | 12

ROASTED BRUSSELS SPROUTS | *herb goat cheese, chili honey, almonds* | 13

SHOESTRING FRENCH FRIES | 5

## PIZZAS

FOUR CHEESE | *red sauce, gouda, mozzarella and goat, premium cheese blend* | 15.5

AVOCADO CORN | *roasted tomatoes, garlic butter, fresh corn, cheese blend, avocado, basil, lemon zest* | 16.5

SOUTHAMPTON | *red sauce, charred pepperoni, sausage, basil, premium cheese blend* | 17

*Gluten Free Pizza Option Available +\$2*

## SALADS

*Add-ons: Steak\* \$9 - Chicken Breast \$6 - Salmon\* \$13 - Shrimp\* \$12*

HAMPTON CAESAR | *mesclun salad, housemade caesar, crispy bacon, croutons, grated parmesan* | 15

BEET SALAD | *red + gold beets, orange segments, goat cheese, micro cress arugula* | 17

MEDITERRANEAN SALAD | *smoked cherry tomatoes, market vegetables, croutons, greek yogurt, white wine vinaigrette* | 16

HARVEST KALE SALAD | *brown rice, root vegetables, mushrooms, pumpkin seeds, lemon maple vinaigrette* | 14.5

SIDE SALAD | *mixed greens, cucumber, tomato, crouton, white balsamic vinaigrette* | 5

## LARGE PLATES

SCOTTISH SALMON\* | 28

*green lentils, roasted veggies,  
orange segments, milky lemon wasabi sauce*

SHRIMP TACOS\* | 21

*citrus marinated slaw, spicy aioli,  
jalapeños, house salsa, lime, corn tortillas*

SMASH BURGER\* | 16

*With House Potato Chips  
double all beef patty, cheddar, pickles,  
mustard aioli, egg bun*

TUNA BURGER\* | 16.5

*With House Potato Chips  
housemade tuna patty, cilantro, bok choy,  
horseradish mayo, egg bun*

LOBSTER ROLL\* | MKT

*With House Potato Chips  
manhattan style: warm, buttery deliciousness  
-OR- maine style: chilled, creamy goodness*

SHELTER ISLAND CHICKEN SANDWICH | 16

*With House Potato Chips  
crispy fried chicken, slaw, apple, swiss,  
pickles, spicy aioli, egg bun*

SUNRISE BEACH BOWL\* | 16

*brown rice, quinoa, avocado, sweet plantains, onion, fried egg,  
house salsa, jalapeño aioli, black beans, sesame seeds*

## DESSERTS

KEY LIME PIE | *graham cracker crust, strawberry gelato, whipped cream* | 9

ESPRESSO MARTINI | *sneaky fox vodka, kahlúa, la colombe coffee, combier mist* | 13

# JOIN US FOR HAPPY HOUR

• EVERYDAY 3PM - 6PM •

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.

NF0921



## SPECIALTY COCKTAILS

*Per Glass / Large Format Giant Seashell*

- Seasonal Spritzer:* YOU CAN'T SIP WITH US | *aperol, watermelon, sparkling rosé* 13 | 36  
 RESTING BEACH FACE | *prairie gin, combier, yuzu tonic* 13 | 36  
 I GLITTERALLY CAN'T | *strawberry gin, sparkling rosé, passoa passion fruit, lemon, glitter balls* 13 | 36  
 BIG BOATS AND I CANNOT LIE | *ceres vodka, passoa passion fruit, ginger beer* 13 | 36  
 OH, SHIP | *el jimador tequila, hibiscus saline, owens grapefruit, lime* 13 | 36  
 I LIKE IT A YACHT | *sneaky fox vodka, aperol, lavender, lemon* 13 | 36  
 FEELING NAUTI | *froot loop infused wild turkey bourbon 101, demerara, chocolate bitters* | 13  
 HAMPTON FROSÉ | *tito's handmade vodka, rosé wine, peach purée* | 13

## ZERO PROOF COCKTAILS

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| SPARKLING ROSÉ   7<br><i>non-alcoholic with notes of peach, strawberry, and pear</i> | FIELD OF DREAMS   7<br><i>lavender, lemon, n.a. sparkling rosé +5 to add: tequila, vodka, or gin</i> | DON'T BE SO MEME   7<br><i>mixed berries, lavender, ginger beer, lemon +5 to add: tequila, vodka, or gin</i> |
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## WINE BY THE GLASS

### RED

- IMAGERY 11 | 40  
*pinot noir / california*
- GROWERS GUILD 14 | 52  
*pinot noir / oregon*
- RUTA 22 11 | 40  
*malbec / argentina*
- PRISONER 18 | 68  
*red blend / california*
- BONANZA BY CAYMUS 12 | 44  
*cabernet sauvignon / california*
- ROTH 16 | 60  
*cabernet sauvignon / california*

### WHITE

- CARLETTO 10 | 36  
*pinot grigio / italy*
- SANTA MARGHERITA 16 | 60  
*pinot grigio / italy*
- LUGANA 12 | 44  
*trebbiano / italy*
- WAIRAU RIVER 12 | 44  
*sauvignon blanc / new zealand*
- DUCK POND 13 | 48  
*chardonnay / oregon*
- SNITCH BY PRISONER 16 | 60  
*chardonnay / california*

### SPARKLING

- JP CHENET 9 | 40  
*rosé / france*
- CHANDON 13 | 60  
*rosé / california*
- AVISSI 9 | 40  
*prosecco / italy*

*Scan for a Complete List of Wines + Spirits*



## ROSÉ ALL DAY

*"Vie Vité The Hampton Social Special Edition"*

16 | 60 rosé / france

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|--|--|
| ROSÉ OF THE DAY 12   44 <i>rotating</i>      | JNSQ   54 <i>rosé / california</i>       |
| COPPOLA SOPHIA   48 <i>rosé / california</i> | DOMAINES OTT   122 <i>rosé / france</i>  |
| WHISPERING ANGEL   54 <i>rosé / france</i>   | FLEUR DE MER   70 <i>rosé / france</i>   |
| AIX   54 <i>rosé / france</i>                | MIRAVAL   62 <i>rosé / france</i>        |
| HAMPTON WATER   60 <i>rosé / france</i>      | CHATEAU SIMONE   83 <i>rosé / france</i> |
| FLOWERS   60 <i>rosé / france</i>            | CHATEAU BERNE   52 <i>rosé / france</i>  |
| LES CLANS   180 <i>rosé / france</i>         |  |

## COASTAL DRAFTS

- KEEWAYDIN CRUSHER | 8 *cream ale / 4.3 abv*
- KONA BIG WAVE | 8 *golden ale / 4.4 abv*
- YUENGLING | 7 *lager / 4.5 abv*
- SIMPLEXITY | 8 *mexican cerveza / 5.0 abv*
- 3 DAUGHTERS | 8 *blonde ale / 5.0 abv*
- TURTLE SEASON | 8 *ipa / 6.5 abv*
- CIGAR CITY JAI ALAI | 8 *ipa / 7.5 abv*
- ROTATING HANDLE | 8 *ask your server*

## BOTTLES + CANS

- MICHELOB ULTRA | 6 *american lager / 4.2 abv / long neck*
- STELLA ARTOIS | 7 *pilsner / 5.0 abv*
- SAILFISH | 8 *ipa / 7.0 abv*
- BIG TOP HAWAIIAN | 8 *porter / 7.5 abv*
- FUNKY BUDDHA | 9 *seasonal*
- HAMPTON MULE | 10 *mixed cocktail / 10 abv / can*
- ROTATING CIDER | 8 *ask your server*

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