



SHARE + SOCIALIZE

- COOPER'S BEACH CALAMARI | *crispy fried calamari, lemon garlic aioli, cocktail sauce* | 16
- CHICKEN LOLLIPOPS | *curry soy marinated amish drums, toasted sesame seed, lime cilantro vinaigrette* | 16
- GRILLED OCTOPUS | *grilled octopus, green lentils, roasted seasonal vegetables* | 20
- SMOKED EGGPLANT | *vibrant grain and vegetable medley, eggplant, grated feta, watermelon radish* | 14
- TUNA TARTARE* | *ahi tuna, avocado, cucumber, radish, taro chips, sesame seeds, honey chili vinaigrette* | 18
- CRAB + SHRIMP BRUSCHETTA | *pan seared shrimp, lump crab, sweet chili aioli, smoked tomatoes, crispy ciabatta* | 19
- CRISPY POTATOES | *triple blanched golden potatoes, crispy fried, feta mousse* | 14.5

BRUNCH PLATES

WILD BERRY FRENCH TOAST | 11
house syrup, powdered sugar

BREAKFAST BURRITO* | 12
potatoes, pork sausage, scrambled egg, black beans, queso, sour cream, fruit

SCOTTISH SALMON* | 28
green lentils, roasted veggies, orange segments, milky lemon wasabi sauce

SMASH BURGER* | 16
With House Potato Chips
double patty, cheddar, pickles, mustard aioli, egg bun

SHRIMP TACOS | 21
citrus marinated, slaw, spicy aioli, corn tortillas, jalapeños, house salsa, lime

LOBSTER ROLL | MKT
With House Potato Chips
manhattan style: warm, buttery deliciousness
-OR- maine style: chilled, creamy goodness

GRANDMA SWAN'S PANCAKES | 10
whipped butter, house syrup

DENVER SCRAMBLE* | 15
peppers, onions, scrambled egg, cheddar, ham, hashbrowns, sourdough toast

BREAKFAST SANDWICH* | 11
sausage patty, scrambled egg, cheddar, english muffin, fruit

SHELTER ISLAND CHICKEN SANDWICH | 16
With House Potato Chips
crispy fried, slaw, apple, swiss, pickles, spicy aioli, egg bun

FRIED CHICKEN STACK* | 18
crispy fried chicken breast, sausage gravy, french toast, fried egg, syrup

SUNRISE BEACH BOWL* | 16
brown rice, quinoa, avocado, sweet plantains, onion, fried egg, house salsa, jalapeño aioli, black beans, sesame seeds

SOUP + SALADS

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

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

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

A LA CARTE SIDES

- BACON | 3.5
- PORK SAUSAGE | 3
- TURKEY SAUSAGE | 3.5
- TWO EGGS | 5
- SOURDOUGH TOAST | 3
- ENGLISH MUFFIN | 3
- HASHBROWNS | 5.5
- FRENCH FRIES | 5
- FRUIT MIX | 4

KID'S MENU

- BURGER + FRIES | 7
single patty, cheddar, egg bun
- CHICKEN TENDERS + FRIES | 7
crispy chicken breast bites
- PARMESAN PASTA | 7
noodles, butter, grated parmesan

DESSERTS

- KEY LIME PIE | *graham cracker, strawberry gelato, whipped cream* | 9
- DOUGHNUT DROPS | *honey, chocolate sauce, vanilla ice cream* | 14.5
- ESPRESSO MARTINI | *sneaky fox vodka, kahlúa, la colombe coffee, combier mist* | 13

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.



BRUNCH COCKTAILS

Per Glass / Large Format Giant Seashell

- BIG BOATS AND I CANNOT LIE | *ceres vodka, passoã passion fruit, ginger beer* 13 | 36
- GRANDE BOOZE 'ACCINO | *sneaky fox vodka, dorda dark chocolate, la colombe coffee, oreos* | 13
- MONTAUK MULE | *ceres vodka, clement creole island shrubb, ginger beer, lime* 13 | 36
- HAMPTON BLOODY MARY | *house made bloody mary, sneaky fox vodka* | 13
- HAMPTON FROSÉ BELLINI | *hampton rosé, prosecco, lavender, lemon, glitter balls* 13 | 36
- HAMPTON FROSÉ | *tito's handmade vodka, rosé wine, peach purée* | 13

ZERO PROOF COCKTAILS

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

WINE BY THE GLASS

- | WHITE | RED | SPARKLING |
|--------------------------------------------------------------|---------------------------------------------------------------------|---------------------------------------------|
| AL VERDI 10 36
<i>pinot grigio / italy</i> | IMAGERY 11 40
<i>pinot noir / california</i> | JP CHENET 9 40
<i>rosé / france</i> |
| WAIRAU RIVER 12 44
<i>sauvignon blanc / new zealand</i> | COLLUSION 13 48
<i>red blend / washington</i> | CHANDON 13 60
<i>rosé / california</i> |
| SCOTT 13 48
<i>chardonnay / california</i> | BONANZA BY CAYMUS 12 44
<i>cabernet sauvignon / california</i> | AVISSI 9 40
<i>prosecco / italy</i> |

Scan for a Complete



List of Wines & Spirits

ROSÉ ALL DAY

"Vie Vité The Hampton Social Special Edition"

16 | 60 rosé / france

- | | |
|----------------------------------------------|----------------------------------------|
| ROSÉ OF THE DAY 12 44 <i>rotating</i> | FLEUR DE MER 70 <i>rosé / france</i> |
| COPPOLA SOPHIA 48 <i>rosé / california</i> | MIRAVAL* 62 <i>rosé / france</i> |
| WHISPERING ANGEL* 54 <i>rosé / france</i> | LES CLANS 180 <i>rosé / france</i> |
| HAMPTON WATER* 60 <i>rosé / france</i> | AIX* 54 <i>rosé / france</i> |

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

COASTAL DRAFTS

- TAILGATE ORANGE | 8 *wheat ale / 5.0 abv*
- JACKALOPE BEAR WALKER | 8 *maple brown ale / 5.1 abv*
- WISEACRE TINY BOMB | 8 *pilsner / 4.5 abv*
- DOGFISH HEAD 60 MIN | 8 *ipa / 6.0 abv*
- WICKED WEED PERNICIOUS | 8 *ipa / 7.3 abv*
- SAM ADAMS ROTATING | 8 *ask your server*

BOTTLES + CANS

- MICHELOB ULTRA | 7 *american lager / 4.2 abv long neck*
- MUSIC CITY LIGHT | 7 *american lager / 4.7 abv / can*
- STELLA ARTOIS | 7 *pilsner / 5.0 abv / long neck*
- LAGUNITAS SUMPIN' EASY | 8 *pale ale / 5.7 abv / can*
- TAILGATE PEANUT BUTTER | 8 *milk stout / 5.8 abv / can*
- DISKIN CIDER - ROTATING | 8 *ask your server*
- HAMPTON MULE | 10 *mixed cocktail / 10 abv / can*

A 15% CITY TAX WILL BE ADDED TO THE FINAL LIQUOR BILL. FOR PARTIES OF 6 OR MORE PEOPLE, A SERVICE CHARGE OF 18% WILL BE ADDED.