DINNER

the HAMPTON SOCIAL

RAW BAR

TODAY'S OYSTERS*
hand-shucked east & west coast oysters
MKT

CRAB & AVOCADO*
lump crab with cilantro lime, mango salsa, jalapeño, and taro chips
24.00

H TUNA TARTARE*
ahi with avocado, honey chili vinaigrette, and taro chips
23.00

RAW BAR TRIO*
half dozen oysters, tuna tartare, crab & avocado, and taro chips
64.00

SHARE & SOCIALIZE

H **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

H **CRAB & SHRIMP BRUSCHETTA*** lump crab and shrimp with sweet chili aioli on crispy ciabatta 21.00

COOPERS BEACH CALAMARI flash-fried, lemon garlic aioli, cocktail sauce, lemon, and arugula 19.00

TRUFFLE PARMESAN FRIES skinny fries with truffle oil, parmesan, and truffle aioli 15.00

BUTTER CHICKEN slow-roasted indian-spiced chicken, silky tomato-butter sauce, yogurt, fresh cilantro, and pita bread 19.00

PORK SOUVLAKI* char-grilled marinated pork skewers, charred onions, marinated tomatoes, tzatziki, and pita bread 20.00

CALABRIAN MUSSELS P.E.I. mussels steamed in calabrian chili vodka cream, white wine, and garlic butter, served with toasted baguette 23.00

LOBSTER, THREE WAYS

LOBSTER COBB SALAD*
cold-water lobster, gem lettuce, iceberg, herb vinaigrette, jammy eggs, smoky bacon, cherry tomatoes, avocado, blue cheese, and tarragon ranch
36.00

H LOBSTER ROLL
manhattan style: warm, buttery
-OR-
maine style: chilled, creamy
[comes with housemade potato chips]
MKT

H TRUFFLE LOBSTER MELT & BISQUE
smoked gouda, truffle cream, and parmesan butter on sourdough, side of bisque
34.00

SOUP, SALADS, & BOWLS [add protein: chicken $8, shrimp $10, USDA prime 4 oz steak $19]

H **AHI TUNA BOWL*** seared with quinoa, sweet potato, edamame, avocado, kale, and cilantro cream 24.95

SANTA FE SALAD mixed greens with corn, black beans, feta, avocado, dates, tortilla strips, and peanut cilantro lime dressing 19.50

CAESAR SALAD baby gem with shaved parmesan, caesar dressing, and crispy croutons 16.75

CREAMY TOMATO BISQUE housemade with shaved parmesan and basil 13.00

MEDITERRANEAN BOWL brown rice and quinoa with greens, beets, cucumber, edamame hummus, feta, and tahini 19.50

ENTRÉES

H **THE CLASSIC RIBEYE*** 12 oz USDA prime with garlic butter, mashed potatoes, and demi-glace 58.00

STEAK FRITES* 8 oz USDA prime steak with garlic butter, béarnaise, and skinny fries 44.00

H **MEDITERRANEAN SALMON*** dukkah-spiced salmon, green beans, herbed bulgur wheat, quinoa, roasted tomatoes, tzatziki, and tomato oil 32.00

CREAMY SPICY VODKA PASTA pipette pasta, spicy calabrian tomato cream, parmesan, and fresh basil [add protein: chicken $8, shrimp $10] 23.00

H **PRIME RIB DIP*** shaved ribeye on a grilled ciabatta baguette with creamy horseradish, mayo, au jus, and skinny fries 33.00

GOLDEN BUTTERMILK CHICKEN crispy pickle-brined breast and thigh with coleslaw, buttermilk biscuit, and hot honey 29.00

SHRIMP TACOS mojo-marinated with spicy slaw, jalapeños, and house salsa on flour tortillas 27.00

WHITE TRUFFLE MAC four-cheese with toasted breadcrumbs [add protein: chicken $8, shrimp $10] 23.00

DOUBLE WAGYU SMASHBURGER* double patty with cheddar, pickles, mustard aioli, and house chips [make it a triple + $4 or sub beyond meat] 23.00

FISH & CHIPS flash fried crispy tempura-battered, seaside tartar sauce, skinny fries, and lemon 27.00

CRISPY COCONUT TOFU 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

H **SEAFOOD GNOCCHI** pillowy asiago gnocchi with shrimp, calamari, and P.E.I. mussels in a calabrian chili tomato garlic sauce 36.00

H – Hampton favorites

SIDES

MAC & CHEESE 11.00 **STREET CORN** 11.00 **CAESAR BROCCOLINI** 9.00 **GARLIC GREEN BEANS** 9.00 **MASHED POTATOES** 9.00

Please note an 18% service charge is applied on all bills to ensure fair wages 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.



MONTAUK MARGARITAS

THE SKINNY
tradicional blanco, orange liqueur, lime, agave 17.00

TAJÍN HABANERO
tradicional blanco, habanero, orange liqueur, lime, agave, tajín 17.00

GUAVA MEZCAL
400 conejos joven, guava, orange liqueur, lime, agave 17.00

CUCUMBER MINT
tradicional blanco, fresh cucumber, mint, lime, agave 17.00



SPRITZ LIFE

MANGO APEROL
aperol, mango, orange, lemon, sparkling wine 17.00

HAMPTON HUGO
sparkling wine, st. germain, lychee, mint, soda 16.00

ROSÉ SANGRIA
vodka, sparkling rosé, st. germain, benedictine, orange 16.00

EAST END ORIGINALS

STRAWBERRY ELDERFLOWER MOJITO 16.00
bacardi, strawberry, st. germain, lime, mint, sparkling

BROWN BUTTER OLD FASHIONED 17.00
brown butter bourbon, spiced demerara, angostura, orange oil

STARLET ESPRESSO MARTINI 18.00
tradicional reposado or vodka, coffee liqueur, demerara, cold brew

FROZEN

FROSÉ 17.00
tito's handmade vodka, rosé, peach

PIÑA COLADA 17.00
bacardi, pineapple, coconut cream

ZERO PROOF

HAMPTON NO-JITO 12.00
non-alcoholic spirit, simple, lime, fresh mint, soda

TOST NON-ALCOHOLIC SPARKLING ROSÉ 10.00
non-alcoholic with notes of peach, strawberry, pear

VIOLET HOUR 8.00
butterfly pea tea, lemon, mint

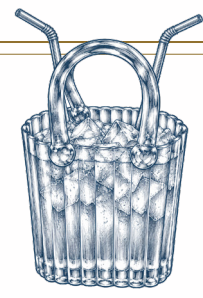
WINTER SANGRIA 12.00
tost sparkling sangria, berry, sage

SEASIDE REFRESHERS try them spiked!

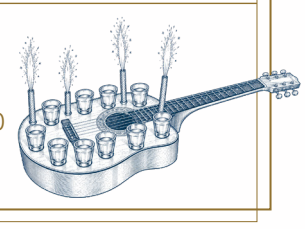
LEMONADE -OR- **PALMER** 5.00
strawberry, mango, guava (+$1)

MERMAID MIST 5.00
blue raspberry, sprite, glitter

SIP & SOCIALIZE



HAMPTON TOTE minimum of 4 guests
EAST END ORIGINALS, MONTAUK MARGARITAS, or **SPRITZ** $90.00
ZERO PROOF MOCKTAIL $65.00
tote not included in the beverage price.
please inquire with your server to purchase



GUITAR SHOTS
TASTE THE MUSIC OF THE HAMPTON ROOFTOP, ENJOY 10 SHOTS SERVED UP IN A GUITAR $100.00
choice of lemon drop, white tea, nash-vegas bombs, green tea

HARD TEAS, HARD LEMONADES & SELTZERS

GOOD BOY SELTZER 12.00
john daly or pink lemonade

SURFSIDE 13.00
blueberry lemonade and vodka or peach tea and vodka

BRUNCH COCKTAILS available 'til 3pm

MIMOSA 10.00
classic or seasonal flavor

BLOODY MARY 17.00
vodka, housemade bloody mary mix

BEER

STELLA ARTOIS belgian pilsner · leuven, belgium · 5.0%	8.00
MICHELOB ULTRA light lager · st. louis, missouri · 4.2%	8.00
MODELO mexican lager · mexico · 4.4%	8.00
BLUE MOON belgian-style wheat · golden, colorado · 5.4%	9.00
DOGFISH HEAD 60 MINUTE IPA milton, delaware · 6.0%	10.00
SAM ADAMS SEASONAL rotating	9.00

BUBBLES & ROSÉ

SPARKLING & CHAMPAGNE			
AVISSI PROSECCO prosecco · italy	14.00	21.00	56.00
MUMM brut rosé · california	19.00	29.00	76.00
GERARD BERTRAND HERITAGE brut rosé · france	17.00	26.00	68.00
ROSÉ			
ROSÉ OF THE DAY rotating rosés from around the world	15.00	22.00	60.00
HAMPTON WATER rosé · france	19.00	29.00	76.00
AIX rosé · france	17.00	26.00	68.00

WINES

RED			
IMAGERY pinot noir · california	16.00	24.00	64.00
BONANZA cabernet sauvignon · california	17.00	26.00	68.00
WHITE			
DRYLANDS sauvignon blanc · new zealand	16.00	24.00	64.00
NAPA CELLARS chardonnay · california	17.00	26.00	68.00

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