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

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

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

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

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

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]

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

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

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

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

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

– 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.

1026-IL3

SOCIAL MIXOLOGY

THE ESSENTIALS

CUCUMBER ELDERFLOWER
vodka, st. germain, cucumber, lemon, basil oil 17.00



SPICY DIRTY MARTINI
olive oil infused prairie organic gin, spicy brine, vermouth 17.00



EAST END ORIGINALS

STRAWBERRY ELDERFLOWER MOJITO
bacardi, strawberry, st. germain, lime, mint, sparkling 15.00

BROWN BUTTER OLD FASHIONED
brown butter bourbon, spiced demerara, angostura, orange oil 16.00

CHAI WHISKEY SOUR
bourbon, spiced demerara, chai, lemon, amaro, egg white 16.00

MANGO LYCHEE MARTINI
vodka, lychee, mango, agave, lemon, basil 16.00

STRAWBERRY VANILLA COSMOPOLITAN
vodka, strawberry, vanilla bean, black tea, aperitif, sage 16.00

SPIKED SEASIDE REFRESHER
vodka, lemon, simple, mint (strawberry or mango (+1)) 12.00

TIMELESS & TANNED

CADILLAC MARGARITA
1800 reposado, agave, lime, grand marnier 17.00

NEGRONI
prairie organic gin or 400 conejos joven, campari, sweet vermouth 16.00

NEW YORK SOUR
bourbon, lemon, red wine float 14.00

FRENCH 75
prairie organic gin, lemon, bubbles 17.00

STARLET ESPRESSO MARTINI
tradicional reposado or vodka, coffee liqueur, demerara, cold brew 16.00

FROZEN

FROSÉ
tito's handmade vodka, rosé, peach 16.00

SPRITZ LIFE

MANGO APEROL
aperol, mango, orange, lemon, sparkling wine 16.00

HAMPTON HUGO
sparkling wine, st. germain, lychee, mint, soda 15.00

ROSÉ SANGRIA
vodka, sparkling rosé, st. germain, benedictine, orange 15.00

MONTAUK MARGARITAS

THE SKINNY
tradicional blanco, orange liqueur, lime, agave 14.00

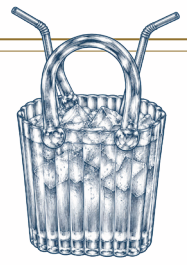
TAJÍN HABANERO
tradicional blanco, habanero, orange liqueur, lime, agave, tajín 15.00

GUAVA MEZCAL
400 conejos joven, guava, orange liqueur, lime, agave 16.00

CUCUMBER MINT
tradicional blanco, fresh cucumber, mint, lime, agave 16.00

SIP & SOCIALIZE

HAMPTON TOTE serves 2-4
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



MIMOSA KIT $52.00
choice of juices: pineapple, orange, cranberry



BRUNCH COCKTAILS available 'til 3pm

MIMOSA
classic or seasonal flavor 9.00

BLOODY MARY
vodka, housemade bloody mary mix 16.00

CANADIAN CAESAR
vodka, housemade caesar mix 16.00

ZERO PROOF

HAMPTON NO-JITO
non-alcoholic spirit, simple, lime, fresh mint, soda 11.00

STRAWBERRY BASIL "MARTINI"
non-alcoholic spirit, strawberry, black tea, basil, lemon 12.00

TOST NON-ALCOHOLIC SPARKLING ROSÉ
non-alcoholic with notes of peach, strawberry, pear 9.00

VIOLET HOUR
butterfly pea tea, lemon, mint 7.00

WINTER SANGRIA
tost sparkling sangria, berry, sage 10.00

SEASIDE REFRESHERS

LEMONADE -OR- **PALMER**
strawberry, mango, guava (+$1) 4.00

MERMAID MIST
blue raspberry, sprite, glitter 5.00

YACHT SHOTS minimum of 2

FROSÉ 4.00
LEMON DROP 5.00
MINI MARGARITA tradicional blanco or 400 conejos joven 6.00
MINI MARTINI dirty or classic 7.00
MINI ESPRESSO MARTINI 7.00

BEER

STELLA ARTOIS belgian pilsner · leuven, belgium · 5.0% 7.00
MICHELOB ULTRA light lager · st. louis, missouri · 4.2% 7.00
MODELO mexican lager · mexico · 4.4% 7.00
BLUE MOON belgian-style wheat · golden, colorado · 5.4% 8.00
DOGFISH HEAD 60 MINUTE IPA milton, delaware · 6.0% 9.00
SAM ADAMS SEASONAL rotating 9.00

BUBBLES & ROSÉ

SPARKLING & CHAMPAGNE			
AVISSI PROSECCO prosecco · italy	13.00	20.00	52.00
MUMM brut rosé · california	18.00	27.00	72.00
GERARD BERTRAND HERITAGE brut rosé · france	16.00	24.00	64.00
ROSÉ			
ROSÉ OF THE DAY rotating rosés from around the world	14.00	21.00	56.00
HAMPTON WATER rosé · france	18.00	27.00	72.00
AIX rosé · france	16.00	24.00	64.00

WINES

RED			
ANTINORI red blend · italy	15.00	22.00	60.00
IMAGERY pinot noir · california	15.00	22.00	60.00
BELLE GLOS 'DAIRYMAN' pinot noir · russian river valley	19.00	29.00	76.00
BONANZA cabernet sauvignon · california	16.00	24.00	64.00
CAYMUS cabernet sauvignon · california	24.00	36.00	96.00
WHITE			
CARLETTO pinot grigio · italy	12.00	18.00	48.00
DRYLANDS sauvignon blanc · new zealand	15.00	22.00	60.00
RUTHERFORD HILL sauvignon blanc · napa valley	16.00	24.00	64.00
NAPA CELLARS chardonnay · california	16.00	24.00	64.00
CAKEBREAD chardonnay · california	25.00	37.00	100.00

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