



RAW BAR

TODAY’S OYSTERS*

hand-shucked east & west coast oysters

25.00

 TUNA TARTARE*

ahi with avocado, honey chili vinaigrette, and taro chips

23.00

CRAB & AVOCADO*

lump crab with cilantro lime, mango salsa, jalapeño, and taro chips

24.00

RAW BAR TRIO*

half dozen oysters, tuna tartare, crab & avocado, and taro chips

64.00

ADD AN OYSTER SHOOTER* vodka, campari tomato, watermelon, cucumber, white balsamic, lemon 9.00

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
COOPERS BEACH CALAMARI	crispy with tempura vegetables, lemon garlic aioli, and cocktail sauce	21.00
CALABRIAN MUSSELS	P.E.I. mussels steamed in calabrian chili vodka cream, white wine, and garlic butter, served with toasted baguette	23.00
TRUFFLE PARMESAN FRIES	skinny fries with truffle oil, parmesan, and truffle aioli	15.00
 CRAB & SHRIMP BRUSCHETTA	lump crab and shrimp with sweet chili aioli on crispy ciabatta	21.00

FAMOUS SEAFOOD ROLLS
rolls come with housemade potato chips



SHRIMP ROLL

manhattan style: warm, buttery

-OR-

maine style: chilled, creamy

29.00



 LOBSTER ROLL

manhattan style: warm, buttery

-OR-

maine style: chilled, creamy

MKT



CRAB ROLL

manhattan style: warm, buttery

-OR-

maryland style: chilled, creamy, old bay

MKT

SOUP & SALADS [add protein: chicken \$8, shrimp \$10]

CREAMY TOMATO BISQUE	housemade with shaved parmesan and basil	13.00
ASIAN KALE SALAD	edamame, crispy wontons, peanuts, sesame dressing, and jalapeño aioli	19.50
CAESAR SALAD	baby gem with shaved parmesan, caesar dressing, and crispy croutons	16.75
SANTA FE SALAD	mixed greens with corn, black beans, feta, avocado, dates, and peanut cilantro lime dressing	19.50
MEDITERRANEAN BOWL	brown rice and quinoa with greens, beets, cucumber, edamame hummus, and tahini	19.50
 AHI TUNA BOWL*	seared with quinoa, sweet potato, edamame, avocado, kale, and cilantro cream	24.95

ENTREES

 HONEY GLAZED NORWEGIAN SALMON*	pan-seared with power greens, roasted heirloom carrots, and honey soy glaze	35.00
STEAK FRITES*	8 oz USDA prime hanger steak with garlic butter, béarnaise, and skinny fries	44.00
WHITE TRUFFLE MAC	four-cheese with toasted breadcrumbs [add protein: chicken \$8, shrimp \$10]	23.00
CREAMY SPICY VODKA PASTA	pipette in a spicy calabrian tomato cream, parmesan, and fresh basil [add protein: chicken \$8, shrimp \$10]	23.00
 SEAFOOD GNOCCHI	pillowy asiago gnocchi with shrimp, calamari, and P.E.I. mussels in a calabrian chili tomato garlic sauce	36.00
FISH & CHIPS	beer-battered cod with seaside tartar and skinny fries	27.00
CRISPY COCONUT TOFU	with 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
GOLDEN BUTTERMILK CHICKEN	crispy pickle-brined breast and thigh with coleslaw, buttermilk biscuit, and hot honey	29.00
 THE CLASSIC RIBEYE *	12 oz. USDA prime with garlic butter, mashed potatoes, and demi-glaze	58.00
 PRIME RIB DIP*	shaved on a toasted french roll with horseradish cream, mayo, au jus, and skinny fries	29.00
SHRIMP TACOS	mojo-marinated with spicy slaw, jalapeños, and house salsa on flour tortillas	27.00
DOUBLE WAGYU SMASHBURGER*	double patty with cheddar, pickles, mustard aioli, and house chips [make it a triple + \$4 or sub beyond meat]	23.00
 TRUFFLE LOBSTER MELT & BISQUE	with smoked gouda, truffle cream, and parmesan butter on sourdough, side of bisque	34.00

 – Hampton favorites

SIDES

ROASTED CARROTS 9.00

MASHED POTATOES 9.00

MAC & CHEESE 11.00

STREET CORN 11.00

BROCCOLINI 9.00

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

SOCIAL MIXOLOGY

MONTAUK MARGARITAS



THE SKINNY

tequila, orange liqueur, lime,
agave 17.00 | 50.00

TAJÍN HABANERO

tequila, habanero, orange liqueur,
lime, agave, tajín 17.00

GUAVA MEZCAL

mezcal, guava, orange liqueur,
lime, agave 17.00

CUCUMBER MINT

tequila, 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

bacardi, strawberry, st. germain, lime, mint, sparkling 16.00

BROWN BUTTER OLD FASHIONED

brown butter bourbon, spiced demerara, angostura, orange oil 17.00

STARLET ESPRESSO MARTINI

reposado or vodka, coffee liqueur, cinnamon demerara, cold brew 18.00

FROZEN

FROSE

tito's handmade vodka, rosé, peach 17.00

PIÑA COLADA

rum, pineapple, coconut cream 17.00

ZERO PROOF

HAMPTON NO-JITO

non-alcoholic spirit, simple, lime, fresh mint, soda 12.00

NON-ALCOHOLIC SPARKLING ROSÉ

non-alcoholic with notes of peach, strawberry, pear 10.00

VIOLET HOUR

butterfly pea tea, lemon, mint 8.00

ZERO PROOF ROSÉ SANGRIA

zero proof sparkling rosé, mango, black tea syrup, mint 11.00

SEASIDE REFRESHERS try them spiked!

LEMONADE -OR- PALMER

strawberry, mango, guava (+\$1) 5.00

MERMAID MIST

blue raspberry, sprite, glitter 5.00

LARGE FORMAT

THE SKINNY MARGARITA CARAFE

tequila, orange liqueur, lime, agave 50.00

MEZCAL GUAVA MARGARITA CARAFE

mezcal, guava, orange liqueur, lime, agave 55.00

CUCUMBER MINT MARGARITA CARAFE

tequila, fresh cucumber, mint, lime, agave 55.00

STRAWBERRY ELDERFLOWER MOJITO CARAFE

bacardi, strawberry, st. germain, lime, mint, sparkling 55.00

ROSÉ SANGRIA CARAFE

vodka, sparkling rosé, st. germain, benedictine, orange 50.00

ZERO PROOF ROSÉ SANGRIA CARAFE

zero proof sparkling rosé, mango, black tea syrup, mint 45.00

MIMOSA CARAFE

classic or seasonal flavor 45.00

HARD TEA & SELTZER

GOOD BOY SELTZER strawberry hibiscus or cranberry pineapple 12.00

SURFSIDE half & half + vodka 13.00

BRUNCH COCKTAILS available 'til 3pm

MIMOSA

classic or seasonal flavor 10.00

BLOODY MARY

vodka, housemade bloody mary mix 17.00

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 10.00

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 26.00 68.00

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

