LUNCH

the HAMPTON SOCIAL

RAW BAR

TODAY'S OYSTERS*
hand-shucked east 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

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, tortilla strips, and peanut cilantro lime dressing 19.50

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

HANDHELDS [side substitutions available for a small upcharge]

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

SHELTER ISLAND CHICKEN SANDWICH crispy fried with swiss, slaw, apple, pickles, spicy aioli, and house chips 22.00

THE SHORELINE CLUB char-grilled chicken, swiss cheese, avocado, bacon, lettuce, tomato, and housemade ranch on ciabatta 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

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

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

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

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

– Hampton favorites

WEEKDAY BRUNCH

SOUTHERN STACK
crispy buttermilk chicken, french toast with vanilla bourbon butter, and hot honey
23.00

AVOCADO TOAST*
on sourdough with roasted tomatoes, sunny-side egg, lemon, and sesame
21.00

THE PERFECT BREAKFAST SANDWICH*
seasonal bagel, jammy egg, scallion cream cheese, roasted tomatoes, arugula
19.00

AÇAÍ BOWL
açaí sorbet with seasonal fruit, coconut crumble, pepitas, and nutella
22.00

STEAK & EGGS*
8 oz USDA prime steak with garlic butter, two eggs, and sourdough
39.00

SIDES

MAC & CHEESE 11.00 **STREET CORN** 11.00 **GARLIC GREEN BEANS** 9.00 **CAESAR BROCCOLINI** 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-HSDT

SOCIAL MIXOLOGY

THE ESSENTIALS

CUCUMBER ELDERFLOWER
vodka, st. germain, cucumber, lemon, basil oil 19.00



SPICY DIRTY MARTINI
olive oil infused prairie organic gin, spicy brine, vermouth 19.00



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

CHAI WHISKEY SOUR
bourbon, spiced demerara, chai, lemon, amaro, egg white 17.00

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

MANGO LYCHEE MARTINI
vodka, lychee, mango, agave, lemon, basil 17.00

STRAWBERRY VANILLA COSMOPOLITAN
vodka, strawberry, vanilla bean, black tea, aperitif, sage 17.00

TIMELESS & TANNED

CADILLAC MARGARITA
1800 reposado, agave, lime, grand marnier 18.00

NEGRONI
prairie organic gin or 400 conejos joven, campari, sweet vermouth 18.00

NEW YORK SOUR
bourbon, lemon, red wine float 17.00

FRENCH 75
prairie organic gin, lemon, bubbles 17.00

FROZEN

FROSÉ
tito's handmade vodka, rosé, peach 17.00

PIÑA COLADA
bacardi, pineapple, coconut cream 17.00

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

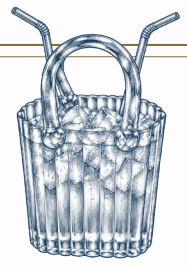
MANGO APEROL
aperol, mango, orange, lemon, sparkling wine 17.00

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

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

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



MIMOSA KIT $56.00
choice of juices: pineapple, orange, cranberry



BRUNCH COCKTAILS available 'til 3pm

MIMOSA
classic or seasonal flavor 10.00

BLOODY MARY
vodka, housemade bloody mary mix 17.00

CANADIAN CAESAR
vodka, housemade caesar mix 17.00

ZERO PROOF

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

STRAWBERRY BASIL "MARTINI"
non-alcoholic spirit, strawberry, black tea, basil, lemon 13.00

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

VIOLET HOUR
butterfly pea tea, lemon, mint 8.00

WINTER SANGRIA
tost sparkling sangria, berry, sage 12.00

SEASIDE REFRESHERS try them spiked!

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

MERMAID MIST
blue raspberry, sprite, glitter 5.00

YACHT SHOTS minimum of 2

FROSÉ 5.00
LEMON DROP 6.00
MINI MARGARITA tradicional blanco or 400 conejos joven 7.00
MINI MARTINI dirty or classic 8.00
MINI ESPRESSO MARTINI 8.00

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			
ANTINORI red blend · italy	16.00	24.00	64.00
IMAGERY pinot noir · california	16.00	24.00	64.00
BELLE GLOS 'DAIRYMAN' pinot noir · russian river valley	20.00	30.00	80.00
BONANZA cabernet sauvignon · california	17.00	26.00	68.00
CAYMUS cabernet sauvignon · california	25.00	37.00	100.00
WHITE			
CARLETTO pinot grigio · italy	15.00	22.00	60.00
DRYLANDS sauvignon blanc · new zealand	16.00	24.00	64.00
RUTHERFORD HILL sauvignon blanc · napa valley	17.00	26.00	68.00
NAPA CELLARS chardonnay · california	17.00	26.00	68.00
CAKEBREAD chardonnay · california	26.00	38.00	104.00

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