



SHARE + SOCIALIZE

- COOPER’S BEACH CALAMARI | *crispy fried calamari rings, lemon garlic aioli, cocktail sauce* | 15
- CHICKEN LOLLIPOPS | *curry soy marinated amish drums, toasted sesame seed, lime cilantro vinaigrette* | 15
- GRILLED OCTOPUS | *grilled octopus, green lentils, roasted seasonal vegetables* | 18.5
- 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* | 15.5
- CRAB + SHRIMP BRUSCHETTA | *pan seared shrimp, lump crab, sweet chili aioli, smoked tomatoes, crispy ciabatta* | 18.5
- CRISPY POTATOES | *triple blanched golden potatoes, crispy fried, feta mousse* | 14

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* | 27

green lentils, roasted veggies, orange segments, milky lemon wasabi sauce

SMASH BURGER* | 15

With House Potato Chips

double patty, cheddar, pickles, mustard aioli, egg bun

SHRIMP TACOS | 18

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* | 14

peppers, onions, scrambled egg, cheddar, ham, hashbrowns, sourdough toast

BREAKFAST SANDWICH* | 11

sausage patty, scrambled egg, cheddar, english muffin, fruit

SHELTER ISLAND CHICKEN SANDWICH | 15

With House Potato Chips

crispy fried, slaw, apple, swiss, pickles, spicy aioli, egg bun

FRIED CHICKEN STACK* | 16

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* | 14
 - BEET SALAD | *red + gold beets, orange segments, goat cheese, micro cress arugula* | 16
 - MEDITERRANEAN SALAD | *smoked cherry tomatoes, market vegetables, croutons, greek yogurt, white wine vinaigrette* | 15
 - HARVEST KALE SALAD | *brown rice, root vegetables, mushrooms, pumpkin seeds, lemon maple vinaigrette* | 14

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* | 13
- ESPRESSO MARTINI | *sneaky fox vodka, kahlúa, la colombe coffee, combier mist* | 13

*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
- COFFEE IN THE MORNING | *sneaky fox vodka, kahlúa, la colombe coffee* | 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 | *hamtpon frosé, prosecco, lavender, lemon, glitter balls* 13 | 36
- HAMPTON FROSÉ | *tito's handmade vodka, rosé wine, peach purée* | 13

MIMOSA KIT | 40

Serves 2-6

1 bottle of house selected bubbles and choice of 3 juices:
cranberry, pineapple, orange, grapefruit juice

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
- BARE IT ALL | 7

strawberry, pineapple pepper, lemon
+5 to add: tequila, vodka, or gin

WINE BY THE GLASS

- RED

IMAGERY 11 | 40
pinot noir / california

SHARECROPPERS 14 | 52
pinot noir / oregon

RUTA 22 11 | 40
malbec / argentina

PRISONER 18 | 68
red blend / california

BONANZA BY CAYMUS 12 | 44
cabernet sauvignon / california

ROTH 16 | 60
cabernet sauvignon / california
- WHITE

CARLETTO 10 | 36
pinot grigio / italy

SANTA MARGHERITA 16 | 60
pinot grigio / italy

LUGANA 12 | 44
trebbiano / italy

WAIRAU RIVER 12 | 44
sauvignon blanc / new zealand

SCOTT 13 | 48
chardonnay / california

SNITCH BY PRISONER 16 | 60
chardonnay / california
- SPARKLING

JP CHENET 9 | 40
rosé / france

CHANDON 13 | 60
rosé / california

AVISSI 9 | 40
prosecco / italy

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 rotating

COPPOLA SOPHIA | 48 rosé / california

WHISPERING ANGEL | 54 rosé / france

AIX | 54 rosé / france

HAMPTON WATER | 60 rosé / france

FLOWERS | 60 rosé / france

LES CLANS | 180 rosé / france
- JNSQ | 54 rosé / france

DOMAINES OTT | 122 rosé / france

FLEUR DE MER | 70 rosé / france

MIRAVAL | 62 rosé / france

CHATEAU SIMONE | 83 rosé / france

CHATEAU BERNE | 52 rosé / france

EAST COAST DRAFTS

- YUENGLING | 8 american lager / 4.4 abv
- TRULY HARD SELTZER | 8 ask your server / 5.0 abv
- FUNKY BUDDA FLORIDIAN | 8 hefeweizen / 5.2 abv
- DOGFISH HEAD 60 MINUTE | 8 ipa / 6.0 abv
- SAM ADAMS SEASONAL | 8 ask your server
- ROTATING HANDLE | 8 ask your server

BOTTLES + CANS

- MICHELOB ULTRA | 6 american lager / 4.2 abv / long neck
- STELLA ARTOIS | 7 pilsner / 5.0 abv
- CIGAR CITY GUAYABERA | 8 pale ale / 5.5 abv / can
- LAGUNITAS SUMPIN EASY | 8 ale / 5.7 abv
- HAMPTON MULE | 10 mixed cocktail / 10.0 abv / can
- ROTATING CIDER | 8 ask your server