

The Hampton Social

164 E Grand Ave 60611-3806 · +13124141861 · Updated: Jan 14, 2026

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SHARE + SOCIALIZE 7

GRILLED OCTOPUS	\$24.00
potatoes, creamy herb sauce, olives, pistachios	
CRAB + SHRIMP BRUSCHETTA	\$23.00
sweet chili aioli, smoked tomatoes, crispy ciabatta	
BANG BANG CHICKEN	\$17.00
hand breaded, seafood salad, slaw, house bbq, bang bang chili sauce	
SPINACH DIP	\$16.00
garlic parmesan crumble, bagel chips, served warm	
COOPERS BEACH CALAMARI	\$19.00
crispy fried, lemon garlic aioli, cocktail sauce	
COLOSSAL CRAB CAKE	
herb salad, grilled lemon, green goddess dressing	
CRISPY QUESADILLA	\$16.00
goat cheese, arugula, honey, balsamic, white truffle	

COLD BAR 6

SPARKLING SEAFOOD TOWER*	
oysters, shrimp cocktail, snow crab claws, tartare, ceviche, lobster salad, demi bottle sparkling rosé	
SALMON POKE*	\$19.00
umami, mango, crab, chili aioli	
TUNA TARTARE*	\$20.00
avocado, honey chili vinaigrette, taro chips	
SCALLOP CEVICHE*	\$22.00
leche de tigre, sweet potato, jalapeño, citrus, plantain chips	
TODAY'S OYSTERS*	
SHRIMP COCKTAIL	\$29.00

PIZZAS 4

FOUR CHEESE	AVAILABLE OPTIONS
red sauce, gouda, mozzarella, goat cheese, premium cheese	\$17.50
	GLUTEN-FREE CRUST: \$2.00
AVOCADO CORN	AVAILABLE OPTIONS
avocado, corn, tomatoes, premium cheeses, basil, garlic butter	\$18.50
	GLUTEN-FREE CRUST: \$2.00
SOUTHAMPTON	AVAILABLE OPTIONS
red sauce, pepperoni, sausage, basil, cheese	\$19.00
	GLUTEN-FREE CRUST: \$2.00
POMODORO	AVAILABLE OPTIONS
green, roasted + sun dried tomatoes, ricotta, mozzarella	\$18.00
	GLUTEN-FREE CRUST: \$2.00

SOUPS + SALADS + BOWLS 6

NEW ENGLAND CLAM CHOWDER	\$9.00
corn, potato, bacon	
GOLDEN BEET SALAD	\$17.00
red + gold beets, oranges, goat cheese, pistachios	
HAMPTON CAESAR	AVAILABLE OPTIONS
mesclun greens, crispy bacon, croutons, parmesan	\$16.00
	CHEF RECOMMENDS ADD STEAK: \$11.00
GREEN GODDESS	AVAILABLE OPTIONS
tomato, hard boiled egg, cucumber, pork belly, grilled lemon	\$17.00
	CHEF RECOMMENDS ADD SHRIMP: \$12.00
AHI TUNA BOWL*	\$25.00
quinoa, sweet potato, edamame, avocado, kale, cilantro cream	
CHICKEN PESTO BOWL	\$24.00
tomato, pistachio, arugula, feta, asparagus	

HAND HELDS 3

LOBSTER ROLL	
manhattan style: warm + buttery -OR- maine style: chilled + creamy	
SHELTER ISLAND CHICKEN SANDWICH	\$20.00
crispy fried, slaw, apple, swiss, pickles, spicy aioli	
SMASH BURGER*	AVAILABLE OPTIONS
double patty, cheddar, pickles, mustard aioli	\$20.00
	BEYOND MEAT® PATTY: \$2.50

SIDES 4

Creamed Street Corn	\$12.00
Parmesan Truffle Fries	\$12.00
Roasted Brussels Sprouts	\$13.00
Hampton Mac + Cheese	\$12.00

LARGE PLATES 10

BALSAMIC GLAZED SKIRT STEAK*	\$39.00
hand selected, grilled asparagus, creamed street corn	
SHRIMP TACOS	\$23.00
jalapeños, house salsa, spicy slaw, flour tortillas	
BAJA FISH TACOS	\$23.00
mango salsa, jalapeño aioli, cilantro cream, slaw, flour tortillas	
CRISPY COCONUT TOFU	\$22.00
edamame hummus, cauliflower rice, quinoa, plantains, mango salsa, avocado	
HONEY GLAZED SALMON*	\$31.00
sautéed greens, asparagus, sesame seeds, seafood salad, sweet honey-soy glaze	
SHORT RIB	\$30.00
creamy sweet polenta, corn, demi-glaze	
FISH + CHIPS	\$25.00
battered cod, seaside tartar, shoestring french fries	

PESTO RADIATORI	AVAILABLE OPTIONS
roasted tomato, charred corn, pistachios, pesto	\$24.00
	CHEF RECOMMENDS ADD SHRIMP: \$12.00

SPICY PIPETTE	AVAILABLE OPTIONS
parmesan, basil, calabrian pepper, vodka cream sauce	\$24.00
	CHEF RECOMMENDS ADD SAUSAGE: \$6.00

ROASTED CHICKEN	\$27.00
herb roasted half chicken, baby potatoes, feta, chicken jus	

SWEETS 4

DOUGHNUT DROPS	\$14.50
honey, chocolate sauce, vanilla gelato	
CRANBERRY BREAD PUDDING	\$15.00
orange glaze, vanilla gelato, mint	
BANANA CREAM PIE	\$16.00
toasted waffle, bananas, chocolate shavings, whipped cream	

TRES LECHES POUND CAKE\$15.00

coconut cream, strawberries, lavender rose custard

CHEF RECOMMENDATIONS 1

CHEF RECOMMENDATIONS	AVAILABLE OPTIONS
	CHICKEN: \$8.00
	STEAK: \$11.00
	SALMON: \$13.00
	SHRIMP: \$12.00
	SAUSAGE: \$6.00

SPECIALTY COCKTAILS 11

THE HONEY COVE	AVAILABLE OPTIONS
tea infused bourbon, giffard apricot, lemon, honey	GLASS: \$17.00
	LARGE SEA SHELL: \$48.00

I GLITTER ALLY CAN'T	AVAILABLE OPTIONS
strawberry gin, sparkling rosé, passoã passion fruit, lemon, glitter balls	GLASS: \$17.00
	LARGE SEA SHELL: \$48.00

HAMPTON FROSÉ	AVAILABLE OPTIONS
tito's handmade vodka, rosé wine, peach purée	GLASS: \$17.00
	LARGE SEA SHELL: \$48.00

BOATHOUSE SPICE	AVAILABLE OPTIONS
mezcal, lime, pomegranate, fall spices	GLASS: \$17.00
	LARGE SEA SHELL: \$48.00

GATSBY G&T	AVAILABLE OPTIONS
gin, jack rudy tonic, rosemary	GLASS: \$17.00
	LARGE SEA SHELL: \$48.00

ANCHOR SHOTS	\$80.00
choice of 10 house crafted shots; lemondrop, kamikaze, vegas bomb, or seasonal frosé shots	

GIN THE NICK OF THYME	AVAILABLE OPTIONS
grapefruit infused gin, thyme black pepper, lemon	GLASS: \$17.00
	LARGE SEA SHELL: \$48.00

ESCAPE TO MANHATTAN	\$16.00
ginger infused bourbon, carpano antica, angostura	

COASTAL EXPERIENCE	AVAILABLE OPTIONS
tradicional blanco, lime, spiced cranberry, amaretto	GLASS: \$17.00
	LARGE SEA SHELL: \$48.00

STARLET ESPRESSO MARTINI	AVAILABLE OPTIONS
grey goose, selvarey chocolate, kahlúa, la colombe cold brew, edible glitter	GLASS: \$19.00
	LARGE SEA SHELL: \$54.00

OYSTER SHOOTERS*	\$14.00
house bloody mary, oyster, celery salted rim, choice of tequila or vodka	

ZERO PROOF COCKTAILS 4

SPARKLING ROSE	\$8.00
non-alcoholic with notes of peach, strawberry, pear	

GINGERLY THYMED	
ginger beer, thyme, orange, lime	

POM & PEPPER	
na sparkling rosé, pomegranate, black pepper, lime	

THE LIGHTHOUSE	\$9.00
sicilian lemonade, rosemary	

ROSÉ ALL DAY 21

H ROSE	
California	

HAMPTON WATER*	
France	

RAPTOR RIDGE	\$48.00
rosé - oregon	

DMZ	\$44.00
rosé - south africa	

COPPOLA SOFIA	\$52.00
rosé - california	

WHISPERING ANGEL*	\$64.00
rosé - france	

AIX*	\$60.00
rosé - france	

LES CLANS	\$180.00
rosé - france	

FLEUR DE MER	\$70.00
rosé - france	

MIRAVAL*	\$60.00
rosé - france	

GARZON	\$40.00
rosé - uruguay	

SANTA MARGHERITA	\$60.00
rosé - italy	
NOTORIOUS PINK	\$60.00
rosé - france	
JNSQ	\$60.00
rosé - california	
DOMAINES OTT	\$160.00
rosé - france	
LA FETE ROSÉ	\$74.00
rosé - france	
CHATEAU SIMONE	\$83.00
rosé - france	
BODEGAS FAUSTINO	\$46.00
rosé - spain	
NATURA	\$46.00
rosé - chile	
RUMOR	\$54.00
rosé - france	
APLA	\$50.00
rosé - greece	

WHITE 4

CARLETTO	AVAILABLE OPTIONS
pinot grigio - italy	Glass: \$11.00
	Bottle: \$40.00
SCHNEIDER KABINETT	AVAILABLE OPTIONS
riesling - germany	Glass: \$10.00
	Bottle: \$36.00
YEALANDS	AVAILABLE OPTIONS
sauvignon blanc - new zealand	Glass: \$13.00
	Bottle: \$48.00
NAPA CELLARS	AVAILABLE OPTIONS
chardonnay - california	Glass: \$16.00
	Bottle: \$60.00

RED 4

PAVETTE	AVAILABLE OPTIONS
pinot noir - california	Glass: \$13.00
	Bottle: \$48.00
COLLUSION	AVAILABLE OPTIONS
red blend - washington	Glass: \$16.00
	Bottle: \$60.00
HIDDEN SEA	AVAILABLE OPTIONS
shiraz - australia	Glass: \$13.00
	Bottle: \$48.00
TWENTY ACRES	AVAILABLE OPTIONS
cabernet sauvignon - california	Glass: \$14.00
	Bottle: \$52.00
SPARKLING 3	
DOMAINE STE MICHELLE	AVAILABLE OPTIONS
rose - columbia valley	Glass: \$12.00
	Bottle: \$55.00
CHANDON	AVAILABLE OPTIONS
rose - california	Glass: \$16.00
	Bottle: \$75.00
AVISSI	AVAILABLE OPTIONS
prosecco - italy	Glass: \$12.00
	Bottle: \$55.00
COASTAL DRAFTS 7	
ALLAGASH WHITE	\$8.00
witbier - 5.2 abv	
BROOKLYN LAGER	\$8.00
amber lager - 5.2 abv	
VICTORY PRIMA	\$8.00
pilsner - 5.3 abv	
DOGFISH HEAD 60 MINUTE	\$8.00
ipa - 6.0 abv	
SAM ADAMS	\$8.00
seasonal selection	
HALF ACRE DAISY CUTTER	\$8.00
pale ale - 5.2 abv	
MOODY TONGUE	\$9.00
rotating selection	

BOTTLES + CANS 4

MICHELOB ULTR A	\$6.00
american lager - 4.2 abv - bottle	
STELLA ARTOIS	\$7.00
pilsner - 5.0 abv - long neck	
SEATTLE CIDER CO - BASIL & MINT	\$8.00
cider - 6.9 abv - can	
ELYSIAN SPACE DUST	\$8.00
ipa - 8.2 abv - bottle	

ON THE SWEETER SIDE 3

GRANDMA SWAN’S PANCAKES	\$14.00
whipped butter, house syrup	
BANANAS FOSTER FRENCH TOAST	\$16.00
amaretto caramel, crispy plantains, pecans, powdered sugar	
FRIED CHICKEN STACK*	\$18.00
chicken breast, sausage gravy, french toast, fried egg, syrup	

A HAMPTON’S BRUNCH 9

CRAB CAKE BENEDICT*	\$28.00
fried green tomato, creamed corn, sautéed greens, tomatillo hollandaise	
DENVER SCRAMBLE*	\$16.00
scrambled eggs, peppers, onions, cheddar, ham, hash browns, toast	
CRISPY COCONUT TOFU	\$22.00
edamame hummus, cauliflower rice, quinoa, plantains, mango salsa, avocado	
BREAKFAST SANDWICH*	\$16.00
candied thick cut bacon, scrambled eggs, cheddar, croissant, fruit medley	
GATSBY BREAKFAST*	\$23.00
2 eggs, french toast, bacon, hash browns	
BREAKFAST BURRITO*	\$16.00
scrambled eggs, potato, sausage, black beans, queso, sour cream, fruit medley	
AVOCADO TOAST	\$17.00
grilled asparagus, roasted tomato, feta, crispy onion, sesame seeds	
STEAK AND EGGS*	\$26.00
grilled sirloin, fried egg, cauliflower rice, cilantro, avocado	

SUNRISE BEACH BOWL*	\$18.00
brown rice, quinoa, avocado, plantains, onions, fried egg, black beans, salsa, jalapeño aioli	

WINES 4

H ROSÉ	\$9.00
HAMPTON WATER	\$9.00
HOUSE PINOT NOIR	\$9.00
HOUSE PINOT GRIGIO	\$9.00

DRAFT BEERS 1

ROTATING HANDLE	\$6.00
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FOOD SPECIALS 6

TUNA TARTAR*	\$16.00
avocado, honey chili vinaigrette, taro chips	
SPINACH DIP	\$12.00
garlic parmesan crumble, bagel chips, served warm	
SOUTHAMPTON	\$15.00
red sauce, pepperoni, sausage, basil, cheese	
PARMESAN TRUFFLE FRIES	\$9.00
served with truffle aioli	
HAMPTON CAESAR	\$13.00
mesclun greens, crispy bacon, croutons, parmesan	
ROASTED BRUSSEL SPROUTS	\$10.00
oven roasted, goat cheese, chili honey, almonds	