

Hampton Social

353 West Hubbard Street 60654 · +13124640500 · Updated: Jan 14, 2026

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SHARE + SOCIALIZE 7

MONKEY BREAD \$16.00

soft, sweet, sticky, croissant pieces, toasted pecans

BANG BANG CHICKEN \$17.00

hand breaded, seafood salad, slaw, house bbq, bang bang chili sauce

CRAB + SHRIMP BRUSCHETTA \$23.00

sweet chili aioli, smoked tomatoes, crispy ciabatta

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

TODAY'S OYSTERS*

SHRIMP COCKTAIL \$29.00

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

SOUPS + SALADS + BOWLS 5

NEW ENGLAND CLAM CHOWDER **\$9.00**

corn, potato, bacon

GOLDEN BEET SALAD **\$17.00**

red + gold beets, oranges, goat cheese, pistachios

HAMPTON CAESAR

mesclun greens, crispy bacon, croutons, parmesan

AVAILABLE OPTIONS

\$16.00

ADD STEAK: \$11.00

GREEN GODDESS

tomato, hard boiled egg, cucumber, pork belly, grilled lemon

AVAILABLE OPTIONS

\$17.00

ADD SHRIMP: \$12.00

AHI TUNA BOWL*

quinoa, sweet potato, edamame, avocado, kale, cilantro cream

\$25.00

ON THE SWEETER SIDE 3

GRANDMA SWAN'S PANCAKES

whipped butter, house syrup

\$14.00

BANANAS FOSTER FRENCH TOAST

amaretto caramel, crispy plantains, pecans, powdered sugar

\$16.00

FRIED CHICKEN STACK*

chicken breast, sausage gravy, french toast, fried egg, syrup

\$18.00

HAND HELDS 5

LOBSTER ROLL

manhattan style: warm + buttery, house chips-OR- maine style: chilled + creamy, house chips

SHELTER ISLAND CHICKEN SANDWICH

crispy fried, slaw, apple, swiss, pickles, spicy aioli, house chips

\$20.00

SMASH BURGER*

double patty, cheddar, pickles, mustard aioli, house chips

AVAILABLE OPTIONS

\$20.00

BEYOND MEAT® PATTY: \$2.50

SHRIMP TACOS

jalapeños, house salsa, spicy slaw, flour tortillas

\$23.00

BAJA FISH TACOS

mango salsa, jalapeño aioli, cilantro cream, slaw, flour tortillas

\$23.00

A HAMPTON'S BRUNCH 9

CRAB CAKE BENEDICT*

fried green tomato, creamed corn, sautéed greens, tomatillo hollandaise

\$28.00

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	

SIDES 6

Bacon	\$3.50
Pork Sausage	\$3.00
Turkey Sausage	\$3.50
Roasted Brussels Sprouts	\$13.00
Hampton Mac + Cheese	\$12.00
Parmesan Truffle Fries	\$12.00

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 8

VIBE SPRITZ

ceres vodka, aperol, strawberry, cucumber, lemon

AVAILABLE OPTIONS

GLASS: \$15.00

LARGE SEA SHELL: \$42.00

LONGHOUSE RESERVE

sparkling rosé, pomegranate, black pepper, lime

AVAILABLE OPTIONS

GLASS: \$14.00

LARGE SEA SHELL: \$39.00

COOPERS BEACH MORNING STROLL

sneaky fox vodka, ginger beer, thyme, orange, lime

AVAILABLE OPTIONS

GLASS: \$14.00

LARGE SEA SHELL: \$39.00

STARLET ESPRESSO MARTINI

grey goose, selvarey chocolate, kahlúa, la colombe cold brew

AVAILABLE OPTIONS

GLASS: \$19.00

LARGE SEA SHELL: \$54.00

ANCHOR SHOTS

choice of 10 house crafted shots; lemondrop, kamikaze, vegas bomb, or seasonal frosé shots

\$80.00

HAMPTON FROSÉ

tito's handmade vodka, rosé wine, peach purée

AVAILABLE OPTIONS

GLASS: \$17.00

LARGE SEA SHELL: \$48.00

BLOODY MARY

house made bloody mary, sneaky fox vodka

\$16.00

OYSTER SHOOTERS*

house bloody mary, oyster, celery salted rim, choice of tequila or vodka

\$14.00

ZERO PROOF COCKTAILS 4

SPARKLING ROSE

non-alcoholic with notes of peach, strawberry, pear

\$8.00

GINGERLY THYMED

ginger beer, thyme, orange, lime

POM & PEPPER

na sparkling rosé, pomegranate, black pepper, lime

THE LIGHTHOUSE

sicilian lemonade, rosemary

\$9.00

H ROSE

California

HAMPTON WATER*

France

RAPTOR RIDGE

rosé - oregon

\$48.00**DMZ**

rosé - south africa

\$44.00**COPPOLA SOFIA**

rosé - california

\$52.00**WHISPERING ANGEL***

rosé - france

\$64.00**AIX***

rosé - france

\$60.00**LES CLANS**

rosé - france

\$180.00**FLEUR DE MER**

rosé - france

\$70.00**MIRAVAL***

rosé - france

\$60.00**GARZON**

rosé - uruguay

\$40.00**SANTA MARGHERITA**

rosé - italy

\$60.00**NOTORIOUS PINK**

rosé - france

\$60.00**JNSQ**

rosé - california

\$60.00**DOMAINES OTT**

rosé - france

\$160.00**LA FETE ROSÉ**

rosé - france

\$74.00**CHATEAU SIMONE**

rosé - france

\$83.00

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

rose - columbia valley

AVAILABLE OPTIONS

Glass: \$12.00

Bottle: \$55.00

CHANDON

rose - california

AVAILABLE OPTIONS

Glass: \$16.00

Bottle: \$75.00

AVISSI

prosecco - italy

AVAILABLE OPTIONS

Glass: \$12.00

Bottle: \$55.00

COASTAL DRAFTS 7

ALLAGASH WHITE

witbier - 5.2 abv

\$8.00

BROOKLYN LAGER

amber lager - 5.2 abv

\$8.00

VICTORY PRIMA

pilsner - 5.3 abv

\$8.00

DOGFISH HEAD 60 MINUTE

ipa - 6.0 abv

\$8.00

SAM ADAMS

seasonal selection

\$8.00

HALF ACRE DAISY CUTTER

pale ale - 5.2 abv

\$8.00

MOODY TONGUE

rotating selection

\$9.00

BOTTLES + CANS 4

MICHELOB ULTRA

american lager - 4.2 abv - bottle

\$6.00

STELLA ARTOIS

pilsner - 5.0 abv - long neck

\$7.00

SEATTLE CIDER CO - BASIL & MINT

cider - 6.9 abv - can

\$8.00

ELYSIAN SPACE DUST

ipa - 8.2 abv - bottle

\$8.00

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	

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 5

TUNA TARTAR*	\$16.00
avocado, honey chili vinaigrette, taro chips	

SPINACH DIP**\$12.00**

garlic parmesan crumble, bagel chips, served warm

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