

SHARE
+
SOCIALIZE

- GRILLED OCTOPUS - potatoes, creamy herb sauce, olives, pistachios | 26
- CRAB + SHRIMP BRUSCHETTA - sweet chili aioli, smoked tomatoes, crispy ciabatta | 24
- BANG BANG CHICKEN - hand breaded, seafood salad, slaw, house bbq, bang bang chili sauce | 21
- SPINACH DIP - garlic parmesan crumble, bagel chips, served warm | 18
- COOPERS BEACH CALAMARI - crispy fried, lemon garlic aioli, cocktail sauce | 21
- COLOSSAL CRAB CAKE - herb salad, grilled lemon, green goddess dressing 24 | 29
- CRISPY QUESADILLA - goat cheese, arugula, honey, balsamic, white truffle | 17

COLD BAR

- SPARKLING SEAFOOD TOWER*
oysters, shrimp cocktail, snow crab claws, tartare, ceviche, lobster salad, demi bottle sparkling rosé | MKT
- SALMON POKE*
umami, mango, crab, chili aioli | 21
- TUNA TARTARE*
avocado, honey chili vinaigrette, taro chips | 21
- SCALLOP CEVICHE*
leche de tigre, sweet potato, jalapeño, citrus, plantain chips | 24
- TODAY’S OYSTERS* | MKT
- SHRIMP COCKTAIL | 29

PIZZAS

GLUTEN-FREE CRUST OPTION FOR +2

- FOUR CHEESE
red sauce, gouda, mozzarella, goat cheese, premium cheese | 19
- AVOCADO CORN
avocado, corn, tomatoes, premium cheeses, basil, garlic butter | 22
- SOUTHAMPTON
red sauce, pepperoni, sausage, basil, cheese | 20
- POMODORO
green, roasted + sun dried tomatoes, ricotta, mozzarella | 23

SOUPS + SALADS + BOWLS

- NEW ENGLAND CLAM CHOWDER
corn, potato, bacon | 9
- GOLDEN BEET SALAD
red + gold beets, oranges, goat cheese, pistachios | 19
- HAMPTON CAESAR CHEF RECOMMENDS: ADD STEAK
mesclun greens, crispy bacon, croutons, parmesan | 18
- GREEN GODDESS CHEF RECOMMENDS: ADD SHRIMP
tomato, hard boiled egg, cucumber, pork belly, grilled lemon | 21
- AHI TUNA BOWL*
quinoa, sweet potato, edamame, avocado, kale, cilantro cream | 25
- CHICKEN PESTO BOWL
tomato, pistachio, arugula, feta, asparagus | 24
- HAND HELDS
- ALL SERVED WITH HOUSE POTATO CHIPS
- LOBSTER ROLL
manhattan style: warm + buttery | MKT
-OR- maine style: chilled + creamy | MKT
- SHELTER ISLAND CHICKEN SANDWICH
crispy fried, slaw, apple, swiss, pickles, spicy aioli | 22
- SMASH BURGER* [BEYOND MEAT® PATTY +2.5]
double patty, cheddar, pickles, mustard aioli | 24

SIDES

Creamed Street Corn | 12 Parmesan Truffle Fries | 13 Roasted Brussels Sprouts | 13 Hampton Mac + Cheese | 12 [Add lobster - MKT]

LARGE PLATES

- SHRIMP TACOS
jalapeños, house salsa, spicy slaw, flour tortillas | 28
- BAJA FISH TACOS
mango salsa, jalapeño aioli, cilantro cream, slaw, flour tortillas | 24
- HONEY GLAZED SALMON*
sautéed greens, asparagus, sesame seeds, seafood salad, sweet honey-soy glaze | 36
- SHORT RIB
creamy sweet polenta, corn, demi-glace | 36
- CRISPY COCONUT TOFU
edamame hummus, cauliflower rice, quinoa, plantains, mango salsa, avocado | 24
- BALSAMIC GLAZED SKIRT STEAK*
hand selected, grilled asparagus, creamed street corn | 48
- SPICY PIPETTE
CHEF RECOMMENDS: ADD SAUSAGE
parmesan, basil, calabrian pepper, vodka cream sauce | 26
- PESTO RADIATORI
CHEF RECOMMENDS: ADD SHRIMP
roasted tomato, charred corn, pistachios, pesto | 25
- FISH + CHIPS
battered cod, seaside tartar, shoestring french fries | 26
- ROASTED CHICKEN
herb roasted half chicken, baby potatoes, feta, chicken jus | 29

SWEETS

- DOUGHNUT DROPS
honey, chocolate sauce, vanilla gelato | 15
- BLUEBERRY BREAD PUDDING
orange glaze, vanilla gelato, mint | 15
- BANANA CREAM PIE
toasted waffle, bananas, chocolate shavings, whipped cream | 16
- TRES LECHES POUND CAKE
coconut cream, strawberries, lavender rose custard | 15

CHEF RECOMMENDATIONS: CHICKEN +9 STEAK +13 SALMON +14 SHRIMP +13 SAUSAGE +5

SPECIALTY COCKTAILS

GLASS | LARGE SEA SHELL

THE HONEY COVE

tea infused bourbon, giffard apricot,
lemon, honey 17 | 48

I GLITTERALLY CAN'T

strawberry gin, sparkling rosé, passoã passion
fruit, lemon, glitter balls 17 | 48

HAMPTON FROSÉ

tito's handmade vodka, h rosé,
peach purée 17 | 48

BOATHOUSE SPICE

mezcal, lime, mango, cayenne 17 | 48

GATSBY G&T

gin, jack rudy tonic, rosemary 17 | 48

ANCHOR SHOTS

choice of 10 house crafted shots;
lemondrop, kamikaze, vegas bomb,
or seasonal rosé shots 180

GIN THE NICK OF THYME

grapefruit infused gin, thyme black
pepper, lemon 17 | 48

ESCAPE TO MANHATTAN

ginger infused bourbon, carpano antica,
angostura 16

COASTAL EXPERIENCE

pilar blonde rum, passoã passion fruit, beets,
lemon, star fruit 17 | 48

GUIDE TO HAMPTON BAYS

good boy vodka, italicus bergamot,
spiced bay leaves, lemon 17 | 48

STARLET ESPRESSO MARTINI

grey goose, selvarey chocolate, kahlúa, la
colombe cold brew, edible glitter 19 | 54

OYSTER SHOOTER*

house bloody mary, oyster, celery salted rim,
choice of tequila or vodka 14

ZERO PROOF COCKTAILS

*7 TO ADD: HOUSE TEQUILA,
VODKA, OR GIN

SPARKLING ROSÉ

non-alcoholic with notes of peach,
strawberry, pear 18

GINGERLY THYMED

ginger beer, thyme, orange, lime 13 | 36

POM & PEPPER

non-alcoholic sparkling rosé, mango
black pepper, lime 12 | 33

THE LIGHTHOUSE

sicilian lemonade, rosemary 19

ROSÉ ALL DAY

— H ROSÉ —

16 | 60 california

HAMPTON WATER↓

18 | 68 france

LA FETE ROSÉ

rosé - france 174

COPPOLA SOFIA

rosé - california 152

WHISPERING ANGEL↓

rosé - france 164

AIX↓

rosé - france 160

FLOWERS

rosé - france 160

LES CLANS

rosé - france 180

NOTORIOUS PINK

rosé - france 160

FLEUR DE MER

rosé - france 170

MIRAVAL↓

rosé - france 160

SUMMER IN A BOTTLE

rosé - new york 154

SANTA MARGHERITA

rosé - italy 170

JNSQ

rosé - california 160

DOMAINES OTT↓

rosé - france 160

PEYRASSOL

rosé - france 160

HACIENDA DE ARINZANO

rosé - spain 160

CHATEAU BERNE

rosé - france 152

NATURA

rosé - chile 146

THE ROSE GARDEN

rosé - south africa 144

↓ LARGE FORMAT WHEN AVAILABLE.

WINES BY THE GLASS

WHITE

CARLETTO pinot grigio - italy 11 | 40

SANTA MARGHERITA

pinot grigio - italy 16 | 60

SCOTT chardonnay - california 13 | 48

FLOWERS

chardonnay - california 16 | 60

DASHWOOD

sauvignon blanc - new zealand 13 | 48

PIESPORTER MICHELSBERG

riesling - germany 11 | 40

RED

IMAGERY

pinot noir - california 13 | 48

BONANZA BY CAYMUS

cabernet sauvignon - california 14 | 52

GROWERS GUILD

pinot noir - oregon 16 | 60

ROTH

cabernet sauvignon - california 16 | 60

NIETO SENETINER

malbec - argentina 12 | 44

UNSHACKLED

red blend - california 18 | 68

SPARKLING

JP CHENET

rosé - france 12 | 55

CHANDON

rosé - california 16 | 75

AVISSI

prosecco - italy 12 | 55

COASTAL DRAFTS

FLORIDIAN FUNKY BUDDHA

unfiltered german-style
wheat beer - 5.2 abv | 8

DOGFISH HEAD 60 MINUTE

ipa - 6.0 abv | 8

ORANGE BLOSSOM

pilsner - 5.5 abv | 8

YUENGLING - lager - 4.5 abv | 8

ROTATING HANDLE | 8

BOTTLES + CANS

MICHELOB ULTRA

american lager - 4.2 abv - bottle | 6

STELLA ARTOIS

pilsner - 5.0 abv - long neck | 7

ACE GUAVA CIDER

fruit cider - 5.0 abv - can | 8

ROTATING IPA

rotating selection | 8

SEE OUR FULL
LIST OF WINES
& SPIRITS

