



PRIX FIXE

LONG ISLAND RESTAURANT WEEK

JANUARY 25TH- FEBRUARY 1ST | DINNER PRIX FIXE MENU \$46

APPETIZERS

OYSTERS HAMPTON

sage-batter fried oysters, spinach fondue, garlic aioli, sriracha

ROASTED RED

PEPPER HUMMUS ^{G, V}

roasted red peppers & garlic, crumbled feta, toasted pepitas, crispy caramelized onion naan

CRISPY BRUSSELS SPROUTS ^{GF, V+}

Dijon ponzu, caramelized onions

CLAM CHOWDER ^{Hampton's favorite}

JUMBO BUFFALO SHRIMP ^G

Danish blue cheese, chives

NOLA STEAK TIDBITS ^{*G}

Certified Angus Beef® steak tips, Worcestershire reduction, wild mushrooms, goat cheese, toasted ciabatta

ADD A SALAD

CLASSIC CAESAR ^G +11

romaine hearts, aged Reggiano, cornbread crumble

THE WEDGE ^G +12

Boston lettuce, tomatoes, red onions, sugared bacon, crouton crumbs, Danish blue cheese

NORTH FORK ^{GF} +13

Brussels sprout leaves, dried berries, manchego cheese, macadamia nuts, sugared bacon, lemon mustard vinaigrette

FEATURED WINES BY THE BOTTLE 45

BEDELL, SAUVIGNON BLANC

MACARI, ROSÉ

RAPHAEL, CABERNET FRANC

CHEF'S CREATIONS

GRILLED SALMON ^{*GF}

roasted delicata squash, wild mushrooms, blistered tomatoes, truffle mushroom velouté, pepitas, chive

CHICKEN COQ AU VIN ^{GF}

Frenched chicken breast, wild mushrooms, roasted parsnips, carrots, pearl onions

EGGPLANT NAPOLEON ^V

panéed eggplant, roasted mushrooms, fresh mozzarella, house arrabbiata, garlic ricotta

BLOCK ISLAND SWORDFISH

Mediterranean couscous, grilled asparagus, maitre d'butter

BRAISED SHORT RIB ^{GF}

golden potato purée, roasted root vegetables, bordelaise, foie gras butter, crispy leeks

SEARED DIVER SCALLOPS ^{*GF} +5

maple risotto, roasted beets, brown sage butter, spiced nut medley

NEW YORK STRIP ^{*GF} 14oz +15

Certified Angus Beef®, loaded baked potato

DESSERTS

CHOCOLATE ALMOND CROISSANT BREAD PUDDING ^V

French vanilla ice cream, toasted almonds, caramel, powdered sugar

COOKIE À LA MODE ^V

warm chocolate chip cookie, French vanilla ice cream, caramel sauce

ESPRESSO CHEESECAKE ^V

chocolate ganache, whipped cream & shaved chocolate

G = Gluten Friendly | GF = Gluten Free | V = Vegetarian | V+ = Vegan

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Before placing your order, please inform your server if a person in your party has a food allergy.