



PRIX FIXE

LONG ISLAND RESTAURANT WEEK

NOVEMBER 1ST-8TH | DINNER PRIX FIXE MENU \$40

APPETIZERS

OYSTERS HAMPTON

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

HONEY WHIPPED FETA ^{G, V}

spiced fig jam, hot honey, pistachio crumble, grilled sourdough

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 +10

romaine hearts, aged Reggiano, cornbread crumble

COASTAL KALE ^{GF} +12

red grapes, bell peppers, quinoa, sunflower seeds, manchego cheese, aged Reggiano, lemon vinaigrette

THE WEDGE ^G +11

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

CHEF'S CREATIONS

MISO GLAZED SALMON ^{*}

caramelized wild mushrooms, wilted greens, Dijon fondue

SHRIMP PAMPLONA ^G

roasted red pepper cream reduction, grilled Long Island corn, blistered tomatoes, jasmine white rice, grilled sourdough

PAN-SEARED GNOCCHI

charred heirloom tomato velouté, wild mushrooms, English peas, baby spinach, Reggiano

ROASTED CHICKEN BREAST ^{GF}

roasted root vegetables, braised citrus pan jus

BRAISED SHORT RIB ^{GF}

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

SPICE CRUSTED HALIBUT ^{GF} +10

pearl onions, fava beans, baby turnips, sweet & sour jus

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

Certified Angus Beef®, loaded baked potato

DESSERTS

COOKIE À LA MODE ^V

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

CARAMELIZED APPLE CHEESECAKE ^V

local farmstand apples, whipped cream, Ghirardelli caramel

RASPBERRY SORBET ^{V, GF}

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.