



H A M P T O N ' S

SOUP

Cup 5 Bowl 7

Tomato, Shrimp and Crab Bisque

Drizzled with Basil Oil

Classic French Onion

Baked with Gruyère and Croutons

Butternut Squash Bisque

Finished with Pancetta and Goat Cheese

APPETIZERS and SALADS

Cheese Board

10

Daily Cheese Selections with Red Seedless Grapes,
Olives, Soppressata, and Assorted Flat Breads

Hudson Valley Foie Gras

15

Served with Port Wine Reduction, Sweet Potato Cake
and Fried Collard Greens

Sesame Tuna Tartare

13

Served with Seaweed Salad, Avocado, Cucumber, Ginger
& Honey Wasabi Glaze

Beef Carpaccio

13

Served with Arugula, Whole Grain Mustard
Aioli, Pickled Onions, Olive Oil, and Capers

Flash Fried Chesapeake Oysters

11

Topped with Garlic Prawn Sauce and Served over Black
Eyed Pea Succotash

Steamed Prince Edward Island Mussels

11

Served in a Roasted Garlic Tomato Chardonnay Broth

Hydroponic Bibb Salad

9

Served with Pears, Beets, Goat Cheese, Country Ham &
Almonds Dressed with Warm Balsamic Vinaigrette

Chilled or Grilled Caesar Salad

8

Heart of Romaine, Parmesan Reggiano, Oven Roasted
Tomatoes Served with Polenta Croutons

Hampton's Signature Chopped Salad

9

Baby Iceberg, Applewood Bacon, Avocado, Cucumber,
Tomato & Basil Tossed in Champagne Vinaigrette

Add Chicken, Shrimp, or Oysters to any Salad

5

A Split plate fee of \$5.00 will be incurred for two or more people sharing an entrée.

20% gratuity is automatically added to parties of 6 or more.



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ENTRÉE SELECTIONS

Shrimp Crusted Atlantic Salmon Finished with a Lemon Basil Beurre Blanc	26
Seared Ahi Tuna Sesame Crusted with a Thai Peanut Glaze & Fried Wontons	26
Braised Colorado Lamb Shank Accompanied by Cranberry Mint Balsamic Jus	27
Bone in Pork Rib Chop Topped with Farmer's Market Apple Chutney & Crisp Sweet Potatoes	25
Pan Seared Jumbo Lump Crab Cake Paired with Maine Lobster Sweet Corn Cream Sauce	25
Cast Iron Seared Angus Ribeye Finished with Black Garlic Butter & Fried Shallots	30
Pan Roasted New England Scallops Topped with a Sweet Pea Pancetta Cream Sauce Over Potato Gnocchi & Basil Oil	26
Grilled Black Angus Filet Complimented by a Dried Tomato & Artichoke Basil Bordelaise	33
Rosemary Grilled Shrimp Served Over White Cheddar Grit Cake with Andouille Sausage, Tomatoes, Sweet Corn & Finished with a Collard Green Cream Sauce	25
Maple Leaf Farms Duck Breast Pan Roasted & Finished with a Cabernet Clove Reduction	27

All Entrees are Served with Chefs Choice of Vegetable and Starch

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