

Hampton HOUSE

BITES

TODAY'S OYSTERS*

seasonal east coast, 1/2 dozen | MKT

TUNA TARTARE*

avocado, honey chili vinaigrette,
sesame seeds, taro chips | 23.00

CRAB & AVOCADO*

cilantro & lime, crab, avocado, mango salsa,
jalapeño, taro chips | 24.00

RAW BAR TRIO*

1/2 dozen oysters, tuna tartare,
crab & avocado, chips | 64.00

DYNAMITE SHRIMP

crispy tempura shrimp, creamy chili sauce,
scallions, sesame seeds | 21.00

TRUFFLE PARMESAN FRIES

crispy fries tossed in truffle oil,
parmesan cheese, truffle aioli | 15.00

CRAB + SHRIMP BRUSCHETTA

asian style shrimp, sweet chili crab,
roasted tomatoes, crispy ciabatta | 21.00

GOLDEN TEMPURA CALAMARI

crispy fried calamari, tempura vegetables,
lemon garlic aioli, cocktail sauce | 21.00

TRUFFLE CHIPS & CAVIAR

truffle housemade chips, paddlefish caviar,
creme fraiche, parmesan, chives | MKT

BROCCOLINI

caesar dressing, shaved parmesan,
crispy crouton crumble, chili flakes | 20.00

Please note a 20% service charge is applied on all bills to ensure fair wages and benefits for all team members all year long, 100% of this fee goes to the service staff. Additional gratuity is at the discretion of each guest.

*These items are served raw, undercooked, cooked to order or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

MAINS

WAGYU SMASH BURGER*

double wagyu patty, cheddar, pickles, mustard aioli,
house chips (substitute: beyond burger) | 23.00

LOBSTER ROLL

manhattan style: warm, buttery, housemade chips
-OR-
maine style: chilled, creamy, housemade chips | MKT

CRAB ROLL

manhattan style: warm, buttery, housemade chips
-OR-
maryland style: chilled, creamy mustard aioli,
old bay, housemade chips | MKT

SHRIMP ROLL

manhattan style: warm, buttery, housemade chips
-OR-
maine style: chilled, creamy, housemade chips | 29.95

TRUFFLE LOBSTER MELT & BISQUE

lobster, truffle cream sauce, smoked gouda, sourdough,
parmesan butter, tomato bisque | 34.00

PRIME RIB DIP

shaved prime rib, toasted french roll,
creamy horseradish, au jus, fries | 29.00

STEAK FRITES*

USDA butcher cut strip, garlic butter,
chimichurri, french fries | 42.00

HALF HERB ROASTED CHICKEN

half chicken, baby potatoes, feta, chicken jus | 29.00

FILET MIGNON*

USDA butcher cut 6 oz filet, mashed potatoes,
mushroom demi glace | 56.00

SWEETS

CARAMEL LAVA CAKE

molten caramel cake, cinnamon sugar, vanilla gelato,
caramel sauce | 14.00

APPLE CRUMBLE

deep dish apple pie, crumble topping, vanilla gelato | 15.00

DOUGHNUT DROPS

honey, nutella, vanilla gelato | 14.00

BANANA CREAM PIE

toasted waffle, bananas, chocolate shavings, whipped cream | 15.00

TRIPLE THREAT CHOCOLATE CAKE

decadent chocolate sponge, licor 43, nutella cream,
glossy ganache topping | 14.00