



PRIX FIXE

LONG ISLAND RESTAURANT WEEK

April 27th- May 4th

DINNER PRIX FIXE MENU \$39

APPETIZERS

CRISPY BRUSSELS SPROUTS ^{GF, V+}
Dijon ponzu, caramelized onions

CLAM CHOWDER ^{Hampton's favorite}

ROASTED GARLIC HUMMUS ^V
roasted garlic, sun-dried tomatoes,
kalamata olives, feta, herb medley,
grilled naan bread

DEVILED EGGS
candied bacon, soft herb

**LOBSTER STUFFED
MUSHROOMS** ⁺³
cornbread tarragon stuffing, Reggiano
fondue, red wine gastrique

ADD A SALAD

CAESAR ^G +11
romaine, aged Reggiano, cornbread croutons

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

CHEF'S CREATIONS

ROASTED CAULIFLOWER ^{GF, V+}
green curry reduction, toasted pine nuts, sesame
seeds, chili crunch

BLOCK ISLAND SWORDFISH
Mediterranean couscous, herb butter

NOLA SHRIMP
Worcestershire reduction, jasmine rice,
toasted ciabatta

GRILLED ATLANTIC SALMON ^{*GF}
roasted spaghetti squash, tangy-crushed
summer tomatoes, basil butter

ROTISSERIE CHICKEN ^{GF}
Mediterranean couscous, house-made citrus
poultry jus

PAN-SEARED DIVER SCALLOPS* +10
eggplant caponata, parsnip purée, spiced nut medley,
parsnip chips

NEW YORK STRIP* 14oz +15
Certified Angus Beef®, loaded baked potato

DESSERTS

VANILLA CHEESECAKE BRÛLÉE ^V
raspberry compote, whipped cream

SORBET ^V
house-made selection

COOKIE À LA MODE ^V
warm chocolate chip cookie, French vanilla ice
cream, caramel sauce

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.