



PRIX FIXE

LONG ISLAND RESTAURANT WEEK

April 27th- May 4th

LUNCH PRIX FIXE MENU \$24

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

CHEF'S CREATIONS

CRISPY EGGPLANT

SANDWICH ^V

garlic ricotta, roasted tomatoes, Bibb lettuce, onions, balsamic glaze

ROASTED CAULIFLOWER ^{GF, V+}

green curry reduction, toasted pine nuts, sesame seeds, chili crunch

SHROOM BURGER ^{*}

cabernet mushrooms, creamy horseradish, Gruyère cheese, fries

NOLA SHRIMP

Worcestershire reduction, jasmine rice, toasted ciabatta

GRILLED ATLANTIC

SALMON ^{*GF}

roasted spaghetti squash, tangy-crushed summer tomatoes, basil butter

BLOCK ISLAND

SWORDFISH +5

Mediterranean couscous, herb butter

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

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.