

DINNER

SOUP

	Cup	Bowl
Little Neck Clam & Roasted Corn Chowder	6	8
Classic French Onion with Bleu Cheese & Parmesan	5	7



APPETIZERS AND SALADS

Cheese Board 10

Daily Cheese Selections with Red Seedless Grapes, Assorted Olives
Capicola & Assorted Flat Breads

Calamari French Fries with Spicy Tomato Aioli 10

Sesame Tuna Tartare 12

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

Chilled or Grilled Caesar Salad 7

Heart of Romaine, Parmesan Regiano & Oven Roasted Tomatoes Served with Grilled Crostini Bread.

Add Chicken or Shrimp 5

Fried Shrimp & Grit Ravioli 9

Served with a Country Ham Scallion Cream Sauce

Hampton's Signature Chopped Salad 8

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

Add Chicken or Shrimp 5

ENTRÉE SELECTIONS

Filet of Beef Tenderloin 30

Grilled and Served with Roasted Garlic, Bleu Cheese Butter & Crispy Shallots

Jumbo Lump Crabcakes 25

Jicama, Mango Relish, Cilantro Citrus Crème Fraiche

Grilled Atlantic Salmon 23

With a Carolina Shrimp Crust & Mandarin Orange Basil
Beurre Blanc

Grilled Free Range Chicken 21

With a Panchetta, Mozzarella, Sweet Pea, Mushroom Marsala Glaze. Served over Drakes Fettuccini

Roasted Maple Leaf Farms ½ Duck 24

With a Balsamic Cherry Glaze & Sugared Walnuts

Seared Jumbo Scallops 22

Served over Fresh Gnocchi with Italian Sausage, Baby Spinach
& Chardonnay Parmesan cream

Braised Niman Ranch Pork Osso Buco 26

With a Truffle Demi Glaze

Served with a Butternut Squash Risotto

All Entrees are served with House Salad; choice of Champagne Vinaigrette, Creamy Balsamic Vinaigrette, Buttermilk Herb Ranch or Bleu Cheese Chef's Choice of Vegetable and Starch