

LUNCH & DINNER MENU

WOODFIRED PIZZA

MARGHERITA

buffalo mozzarella, fresh basil, local tomatoes

15

MUSHROOM

roasted mushrooms truffle cream, taleggio, arugula

17

PEPPERONI

picante salami, mozzarella, pickled peppers, tomato

16

LOX

house cured salmon, pickled red onion, capers, watercress

20

LOBSTER

lobster cream, baby potatoes, fennel, lobster, arugula

21

CARNE

italian sausage, pepperoni, bacon, cremcotta

18

STARTERS

STEAMERS

traditional preparation with drawn butter.

12

COCONUT SHRIMP

14

hand battered, charred pineapple sauce

P.E.I. MUSSELS

12

pickled peppers, cilantro, beer broth, toast

SPANISH CALAMARI

16

pepperoncinis, olives, lemon, arugula

CHICKEN DRUMETTES

12

carolina bbq, coleslaw, buttermilk ranch

BURRATA

14

house preserves, pickles, grilled bread

MINI CRAB CAKES

15

charred corn relish, lemon aiolo

RAW BAR

SEAFOOD TOWER

65

oysters, shrimp, crab claws, clams, ceviche, & tuna tartare; 2 people \$65 - 4 people \$120

TUNA TARTARE

15

no. 1 tuna, watermelon, togarashi, avocado, daikon, sweet soy

SHRIMP COCKTAIL

14

lemon aioli & cocktail sauce

CEVICHE

14

halibut, shrimp, avocado, jicama, pineapple, fried plantains

SNOW CRAB CLAWS

16

grainy mustard & cocktail sauce

SHUCKED OYSTERS | MKT

mignonette & cocktail sauce, 6 per order

SOUP & SALAD

SOUP OF THE DAY

housemade daily

TOMATO SALAD

13

tomatoes, watermelon, watercress, feta, white balsamic dressing

CAESAR SALAD

12

classic dressing, romaine hearts, croutons

SKIRT STEAK SALAD

20

house greens, charred tomatoes, pepperoncinis, buttermilk dressing

QUINOA SALAD

15

pulled roasted chicken, spinach, quinoa, roasted mushrooms, smoked cheddar, sherry vinaigrette

SEARED TUNA

18

kale, napa cabbage, grapefruit wedges, spiced cashew, sweet chili vinaigrette

NEW ENGLAND CLAM CHOWDER

9

served with bacon & house crackers

LOBSTER OVERLOAD

MAMA'S DEVEILED EGGS

11

farm eggs, lobster, pickled fresnos

WHOLE LOBSTER TAIL | MKT

grilled or butter poached

F.G.T. LOBSTER SALAD

20

fried green tomatoes, house greens, butter poached lobster, grilled corn, manchego, house vinaigrette

MONTAUK MAC

16

lobster claw, smoked cheddar, egg noodles, swiss chard

PICK YOUR ROLL

maine style {creamy goodness} -or- manhattan style {buttery & delicious}

HANDHELDS

FISH & CHIPS

18

beer battered cod, tartar sauce, malt gastric

OYSTER BELLY PO' BOY

16

fried ipswich clams, aioli, slaw, hoagie bun

CHICKEN REUBEN

13

pulled chicken, sauerkraut, thousand island, swiss, rye bread

HAMPTON SMASH BURGER 15
two smashed angus patties, aged cheddar, special sauce, potato bun

PRIME RIB SANDWICH 16
shaved prime rib, carmalized onions, fontina, pickled peppers, au jus, brioche bun

LARGE PLATES

HALIBUT 32
favas, foraged mushrooms, swiss chard, sweet corn emulsion

12 OZ PRIME RIB 36
served with au jus & horseradish cream

DIVER SCALLOPS 28
creole pan sauce, cheddar grits, bacon

LINGUINE & CLAMS 23
white wine broth, parmesan, fresnos

SKUNA BAY SALMON 26
summer beans, cherry tomatoes, capers, lemon butter sauce

AMISH CHICKEN 21
warm german potato salad, natural jus

SIDES

GRILLED CORN ON THE COB 7

SEASONAL VEGETABLE MEDLEY 7

OLD BAY FRIES 6

GRILLED ASPARAGUS 6

BAKED SWEET POTATO 7

CREAMY COLESLAW 5

MAC & CHEESE 8

BOOK A TABLE



CONTACT

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OPENING HOURS

Mon - Wed: 11am - 12am

Thur - Fri: 11am - 2am

Sat: 10am - 3am

Sun: 10am - 11pm

(Brunch begins 10am Aug 23rd)

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THE HAMPTON SOCIAL

From a relaxed nautical ambiance, to the fresh c