

DINNER MENU

SOUTHAMPTON
PUBLIC HOUSE

STARTERS

NEW ENGLAND CLAM CHOWDER - 5

POTATO ALE SOUP
With cheddar, scallions and bacon - 5

FIREHOUSE CHILI - 8

APPLEWOOD BACON WRAPPED SHRIMP
Served with horseradish and basil aioli - 13

SHRIMP & CORN FRITTERS
With orange ginger dipping sauce - 12

FRIED CALAMARI
With marinara and parmesan - 12

BUFFALO CHICKEN WINGS - 8

PAN SEARED VEGETARIAN POTSTICKERS - 10

LI STYLE CRAB CAKE
With roasted sweet corn relish and smoked paprika aioli - 13

SESAME CRUSTED AHI TUNA*
With wakime seaweed salad and soy glaze - 14

IRISH NACHOS
Sweet potato and cottage fries topped with cheese, pico de gallo, scallions and sour cream - 8

PEI MUSSELS
Steamed in shallot beer broth - 14

BLACK BEAN & CHEESE QUESADILLA - 9

JALAPEÑO POPPERS - 8

MOZZARELLA STICKS
With marinara - 8

SALADS Please consider a starter or entrée salad

CAESAR SALAD - 7 **With Grilled Chicken** - 14

GREEK SALAD
Greens tossed with feta, olives, tomato, red onion and white balsamic vinaigrette - 7

TOSSED MESCLUN GREENS
Dressed with white balsamic vinaigrette - 6
With Crumbled Gorgonzola - 7

CLASSIC WEDGE
Applewood smoked bacon, cherry tomato, Country bleu cheese and cracked peppercorn dressing - 8

GRILLED PORTABELLO SALAD
With goat cheese, red onion and cherry tomato - 13

CHICKEN MILANESE
Lightly breaded chicken topped with Greek salad - 14

STEAK & GORGONZOLA SALAD
Grilled sliced steak, tomatoes, red onion and gorgonzola atop seasonal greens - 16

SOUTHWEST GRILLED CHICKEN SALAD
With corn relish and chili vinaigrette - 14

CALAMARI SALAD
Lightly battered calamari served atop mixed greens, artichoke hearts, tomato, gorgonzola with spicy strawberry vinaigrette - 14

DINNER SIDES

GARLIC WHIPPED MASHED POTATOES - 5

BATTERED ONION RINGS - 7

CREAMED SPINACH - 5

MACARONI & CHEESE - 7

BASKET OF SWEET POTATO FRIES - 6

HOUSE SLAW - 5

VEGETABLE OF THE DAY - 5

3 BEAN CHILI - 5

HOUSE CLASSICS

8 OZ. PUB STEAK*
With gorgonzola crust - 18

NY SIRLOIN*
12 oz. choice sirloin grilled and topped with frizzled onions - 25

IPA RIB EYE*
14 oz. boneless rib steak marinated and served with our own IPA steak sauce - 28

SURF & TURF*
8 oz. top sirloin and shrimp scampi - 25

BBQ BABY BACK RIBS
Full Rack - 24 Half Rack - 17

ROASTED LI DUCK
With bittersweet orange sauce - 22

SEARED ATLANTIC SALMON
With orange ginger glaze - 22

LEMON PEPPER CHICKEN
With mango chutney - 22

PARMESAN CRUSTED CHICKEN
With prosciutto and baby spinach - 22

VEGETABLE RISOTTO & PARMESAN - 16
With Grilled Chicken - 20
With Pan Seared Shrimp - 22

Potato Crusted Chicken Breast
With mushrooms, artichoke hearts and Dijon Ale sauce - 22

SAUTÉED SHRIMP SCAMPI
With garlic, cherry tomatoes and mushrooms - 22

PENNE ALA VODKA - 16

PUB FAVORITES

BREWERS BURGER* - 9
Cheese, Sautéed Onions, Bacon, Mushrooms - 75¢ each

CODFISH BURGER
Ale battered, topped with baby spinach, mango chutney and served with house slaw - 14

BBQ PULLED PORK SANDWICH
With house slaw - 13

PORTABELLO WRAP
Fresh spinach and goat cheese wrap served with house slaw - 12

FRESH TURKEY, CRAISINS & GOAT CHEESE WRAP
Served with a side of caesar salad - 13

CAJUN SHRIMP PO' BOY WITH FRIES - 14

LAGER DIPPED FISH & CHIPS - 15

 **GRILLED CAJUN CHICKEN SANDWICH**
Topped with pepperjack cheese and guacamole on ciabatta - 13

CRAB CAKE SANDWICH
With sweet corn relish and smoked paprika aioli - 14

STEAK SANDWICH
Grilled 8 oz. steak with mushroom and onion. Served with fries - 16

GRILLED BUFFALO CHICKEN & BLUE CHEESE WRAP
With house slaw - 13

GRILLED CHICKEN AND BLACK BEAN QUESADILLA
Served with rice, pico de gallo, guacamole and sour cream - 14

 **LOOK FOR THE LOCAL FAVORITES!**

A check may not be split more than four ways per table.

For improved health and food quality benefits, we only use trans-fat free oil.

*This menu item can be prepared to your liking. Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please refrain from smoking. By order of Health Department, Suffolk County, NY



WEEKEND BRUNCH

Served noon - 3 pm

15.00 per person includes a complimentary mimosa, bloody mary or 12 ounce Publick House Brew.



SOUTHAMPTON
Ales & Lagers

Now available to go fresh off the tap in our half gallon growlers!

HOUSE BREWS

SOUTHAMPTON DOUBLE WHITE ALE
An unfiltered Belgian style wit bier. 7.2abv

SOUTHAMPTON ALTBIER
A smooth, malty, copper brown Alt-bier. 5.2abv

SOUTHAMPTON IPA
Our assertively hoppy amber ale. 5.2abv

SOUTHAMPTON GOLD
A crisp and refreshing Munich style lager. 4.8abv

MONTAUK LIGHT
An easy drinking light beer. 3.5abv

FRESH BEER IS THE BEST BEER

We make up to 500 gallons of beer per batch and serve it fresh to you at the brewery. Available by the 12 oz glass, pint or 24 oz giant pilsner

SPECIAL OFFERINGS

BREWMASTER: PHIL MARKOWSKI
Craft Brewers Association, Brewer of the Year, 2003

HOUSE BREW SAMPLER
Try a flight of 4 oz sample of our house brews. Each additional sample 1.25/4 oz

SEASONAL BREWS
Continually changing with the seasons. Several offered each month.

SOUTHAMPTON 750 SERIES
A unique selection of our small batch specialty brews not found anywhere else. Please ask your server for today's selection.

WINE LIST

WHITE WINES

Chardonnay, LA CREMA, CA.....	36.00
Chardonnay, KENDALL JACKSON, CA.....	30.00
Chardonnay, CLOIS DU BOIS, CA.....	30.00
Chardonnay Reserve, WOLFFER, LI.....	36.00
Chardonnay, PALMER, LI.....	26.00
Pinot Grigio, TORESSELLA, IT.....	24.00
Pinot Grigio, MARTHA CLARA, LI.....	32.00
First Crush, BEDELL, LI.....	26.00
Riesling, RAPHAEL, LI.....	26.00
Sandy Blush, SHERWOOD HOUSE, LI.....	26.00
Sauvignon Blanc, FIRESTONE, CA.....	26.00
Sauvignon Blanc, PAUMANOK, LI.....	24.00
Southampton White, DUCKWALK, CA.....	26.00

RED WINES

Syrah, MARTHA CLARA, LI.....	32.00
Cabernet Franc, RAPHAEL, LI.....	28.00
Merlot, RAPHAEL, LI.....	28.00
Merlot, La Ferme Martin, WOLFFER, LI.....	28.00
Merlot, FIRESTONE, CA.....	28.00
Zinfandel, RAVENSWOOD, CA.....	34.00
Pinot Noir, SMOKING LOON, CA.....	32.00
Pinot Noir, BACCHUS, CA.....	32.00
Rosso Fresco, CHANNING DAUGHTERS, LI.....	34.00
Cabernet Sauvignon, RAYMOND, CA.....	54.00
Cabernet Sauvignon, SEBASTIANI Alexander Valley, CA.....	48.00

PORT WINES

Presidential Ruby.....	8.00
Sandeman's Ruby.....	8.00
Cockburn's Tawny Port.....	9.00
Taylor Fladgate Tawny Port.....	9.00

CHAMPAGNE

MOET CHANDON, Brut Imperial.....	60.00
TAITTINGER.....	80.00
VUEVE CLIQUOT.....	80.00

BY THE GLASS

Merlot, SMOKING LOON, CA.....	8.00
Cabernet Sauvignon, BEAULIEU VINEYARDS, CA.....	8.00
Pinot Noir, MARK WEST, CA.....	9.00
Sandy Blush, SHERWOOD HOUSE, L.I.....	8.00
Chardonnay, CK MONDAVI, CA.....	8.00
Pinot Grigio, MEZZACARONA, IT.....	8.00
Sauvignon Blanc, CUPCAKE, CA.....	8.00

Management reserves the right of 18% gratuity on parties of 8 or more. One check per table.
5.00 food minimum per person. Cash gratuities preferred.
Please refrain from excessive cell phone usage in dining areas.
Wandering children will be sold at auction, cheap!!!

As a specialty producer of hand crafted beers, it is our mission to provide our friends and guests the freshest in locally produced food and beverage. This is reflected in our Wine List offering a wonderful sample of LI's East End Wine Region. Southampton Publick House is a proud member of the Long Island Wine Council and supporter of the LI Farm Bureau. CHEERS!

CATERED EVENTS ARE OUR SPECIALTY!

SMALL BUSINESS DINNER MEETINGS CONFERENCE ROOM AMENITIES INCLUDE
• F&B • WIRELESS INTERNET • DVD AND LCD AVAILABILITY

PLEASE CONTACT CATERING MANAGER.