

LUNCH 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 - 12

**SHRIMP &
CRABMEAT
COCKTAIL** - 12

FRIED CALAMARI
With marinara
and parmesan - 11

**BUFFALO CHICKEN
WINGS** - 8

**STEAMED
VEGETARIAN
POTSTICKERS** - 10

**LI STYLE
CRAB CAKE**
With roasted sweet
corn relish and smoked
paprika aioli - 12

**SESAME CRUSTED
AHI TUNA***
With wakime seaweed
salad and soy glaze - 12

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

PEI MUSSELS
Steamed in shallot
beer broth - 14

**BLACK BEAN
& CHEESE
QUESADILLA** - 8

**JALAPEÑO
POPPERS** - 8

PUB FAVORITES

**BREWERS BURGER*
& FRENCH FRIES** - 9
Add cheese, sautéed
onions, bacon and
mushrooms - 75¢ each

**PULLED PORK
SANDWICH**
Served with house
slaw - 12

**GRILLED CAJUN
CHICKEN
SANDWICH**
With pepperjack
cheese and guacamole
on ciabatta - 12

**LAGER DIPPED
FISH & CHIPS** - 14

STEAK SANDWICH
Grilled 8 oz. steak with
mushroom and onion
ragu. Served with fries - 15

**GRILLED BUFFALO
CHICKEN & BLUE
CHEESE WRAP**
With house slaw - 12

 **CLASSIC CUBAN
SANDWICH**
With citrus roast pork,
Serano ham, pickles,
aged Swiss and honey
lime aioli - 10

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

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

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

**FRESH TURKEY,
CRAISINS & GOAT
CHEESE WRAP**
Served with a side caesar
salad - 12

SIDES

BATTERED ONION RINGS - 7

MACARONI & CHEESE - 7

**BASKET OF
SWEET POTATO FRIES** - 6

VEGETABLE OF THE DAY - 5

*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

SALADS

CAESAR SALAD - 7
With Grilled Chicken - 13

CLASSIC WEDGE
Applewood smoked
bacon, cherry tomato,
Country bleu cheese
and cracked peppercorn
dressing - 7

**TOSSED MESCLUN
GREENS**
Dressed with white
balsamic vinaigrette - 6
With Crumbled
Gorgonzola - 7
With Fried Calamari - 14

CHICKEN MILANESE
Lightly breaded and
topped with Greek
salad - 13

**STEAK &
GORGONZOLA
SALAD**
Grilled sliced steak,
tomatoes, red onion
and gorgonzola atop
seasonal greens - 15

 **SOUTHWEST
CHICKEN SALAD**
With corn relish and
chili vinaigrette - 13

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

HOUSE CLASSICS

BBQ BABY BACK RIBS
Half Rack - 17

NY SIRLOIN*
12 oz. choice sirloin grilled and topped with
frizzled onions - 20

8 OZ. PUB STEAK*
Topped with gorgonzola crust - 16

CHICKEN PICATTA
Sautéed chicken with capers, baby spinach and
artichoke hearts over linguini - 15

LEMON PEPPER CHICKEN
With mango chutney served with rice
and vegetables - 14

PENNE ALA VODKA - 12

SEARED ATLANTIC SALMON
With orange ginger glaze - 15

CRABMEAT STUFFED FLOUNDER
Baked with SH Double White Ale, orange
and coriander served over rice with steamed
vegetable medley - 13



LOOK FOR THE LOCAL FAVORITES!

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



WEEKEND BRUNCH

Served noon - 3 pm

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



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, German-style ale 5.2abv

SOUTHAMPTON IPA
Our assertively hoppy amber ale 5.2abv

SOUTHAMPTON LAGER
A crisp & 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

Pinot Grigio, MARTHA CLARA, LI.....	32.00
Pinot Grigio, TORESSELLA, IT.....	24.00
First Crush, BEDELL, LI.....	26.00
Chardonnay, La Ferme Martin, WOLFFER, LI....	27.00
Chardonnay, LA CREMA, CA	36.00
Chardonnay, KENDALL JACKSON, CA.....	30.00
Chardonnay, CLOIS DU BOIS, CA	30.00
Peacock Chardonnay, PINDAR, LI.....	20.00
Sauvignon Blanc, SANTA CAROLINA, CA	26.00
Sauvignon Blanc, DUCKWALK, LI.....	20.00

PORT

Presidential Ruby	8.00
Sandeman's Ruby	10.00

CHAMPAGNE

MOET CHANDON, Brut Imperial	80.00
TAITTINGER.....	70.00
VEUVE CLIQUOT.....	60.00

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!

RED WINES

Syrah, MARTHA CLARA, LI.....	32.00
Cabernet Franc, BEDELL, LI.....	56.00
Merlot, RAPHAEL, LI	28.00
Merlot, La Ferme Martin, WOLFFER, LI.....	28.00
Merlot, BEDELL, LI	42.00
Rosso Fresco, CHANNING DAUGHTERS, LI.....	34.00
Cabernet Sauvignon, RAYMOND, CA.....	54.00
Rose, COREY CREEK, LI	22.00
Zinfandel, RAVENS WOOD, CA	34.00
Pinot Noir, BOUCHARD, FR.....	32.00

BY THE GLASS

Merlot, SANTA EMA, CA	8.00
Pinot Grigio, MEZZACARONA, IT	8.00
Pinot Noir, BOUCHARD, FR.....	9.00
Rose, COREY CREEK, LI	8.00
Chardonnay, COLUMBIA CREST, WA	8.00
Cabernet Sauvignon, BEAULIEU VINEYARDS, CA.....	8.00
Sauvignon Blanc, SANTA CAROLINA, CE	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!!!

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.