

LUNCH MENU



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 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

PUB FAVORITES

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

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

LAGER DIPPED FISH & CHIPS - 15


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

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

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

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

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

 **CLASSIC CUBAN SANDWICH**
With citrus roast pork, Serano ham, pickles, aged Swiss and honey lime aioli - 12

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

BBQ PULLED PORK SANDWICH
Served with house slaw - 13

CAJUN SHRIMP PO' BOY WITH FRIES - 14

SALADS

CAESAR SALAD - 7
With Grilled Chicken - 14

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


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

CHICKEN MILANESE
Lightly breaded and topped with Greek salad - 14

SEARED TUNA SALAD
Sesame crusted ahi tuna served rare with a vegetable cucumber salad and wasabe dressing - 15

Please consider a starter or entrée salad

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

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

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

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

HOUSE CLASSICS

BBQ BABY BACK RIBS
Half Rack - 17

NY SIRLOIN*
12 oz. choice sirloin grilled and topped with frizzled onions - 22

8 OZ. PUB STEAK*
Topped with gorgonzola crust - 18

LEMON PEPPER CHICKEN
With mango chutney served with rice and vegetables - 16

PENNE ALA VODKA - 14

SEARED ATLANTIC SALMON
With orange ginger glaze - 18

SAUTÉED SHRIMP SCAMPI
With garlic, cherry tomatoes and mushrooms - 18

 **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

SIDES

BATTERED ONION RINGS - 7

MACARONI & CHEESE - 7

BASKET OF SWEET POTATO FRIES - 6

VEGETABLE OF THE DAY - 5

3 BEAN CHILI - 5



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

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

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!

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.