



NAIA

HAMPTONS

Dinner

Starters

SHRIMP CEVICHE 19

peppers, red onion, jalapeno, lemon and lime juice, tortilla bites

BEET TARTARE (PB) 17

mustard aioli, truffle cream

SMOKED SALMON PINWHEELS 19

cucumber, cream cheese, chives

BAKED HALLOUMI 18

rustic toast, lemon wedge

SPICY LOBSTER BISQUE 22

tomato, cream, cayenne

Salads

LEMON DILL 18

shredded romaine, extra virgin olive oil, fresh lemon juice

GREEK 22

tomato, cucumber, red onion, Kalamata, feta

Fish

SALMON 34

dill yogurt, spinach rice

LAVRAKI 32

lemon, broccolini

FRESH FISH OF THE DAY MP

Meat & Poultry

NAIA CHEESEBURGER 32

aged cheddar, spicy aioli, pickle, fries, NAIA sauce

FILET MIGNON 48

mashed potatoes

PINEAPPLE CHICKEN 36

cajun chicken, pepper, onion, cilantro, pineapple rice

Vegetarian

TOURLOU TOWER (PB) 27

eggplant, zucchini, tomato, pepper, onion, mint

SPINACH RICE (PB) 28

spinach, kale, onion, quinoa, rice

CACIO E PEPE 24

spaghetti, grated pecorino romano, black pepper

IMPOSSIBLE BURGER (PB) 27

lettuce, tomato, pickle, fries, avocado mayo

Sides

BROCCOLINI 13

CAULIFLOWER GRATIN 15

MASHED POTATOES 14

LOBSTER MAC N' CHEESE 17

PB refers to dishes that are PLANT-BASED.

Please notify your server of any food allergies before ordering.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.