

# R.AIRE

AT THE HAMPTON MAID

## TAPAS / SMALL PLATES

### SPANISH SARDINES 21

deboned fresh sardines, garlic-parsley picada

### MUSSELS 22

Bang Island Maine mussels, coconut milk, green curry, garlic, white wine

### GAMBA AL AJILLO 24

shrimp with garlic, serrano peppers, sherry, grilled bread

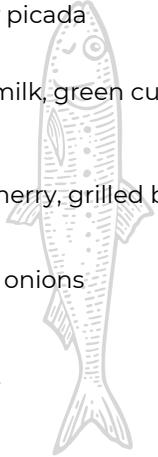
### OCTOPUS 25

squid ink romesco sauce\*, pickled red onions  
\*contains nuts

### CALAMARI A LA ROMANA 18 ◊

lemon aioli, smoked paprika, rice flour

### CROQUETAS OF THE DAY 18 ◊



### SHISHITO PEPPERS 13 ◊

bonito flakes, maldon sea salt, smoked peppercorns

### PATATAS BRAVAS 12 ◊

garlic aioli, salsa brava, smoked paprika

### ORGANIC CRISPY ARTICHOKEs 20 ◊

black garlic aioli, pickled onions, sweet gorgonzola, colatura di alici

### GRILLED CHORIZO 17

lemon aioli

### MEATBALLS 18

house ground prime meat and chorizo, tomato sauce, manchego, grilled bread

### PINTXO MORUNO\* 23

lamb tenderloin, couscous, mojo verde

## STARTERS

### LOCAL OYSTERS\* 6/21

chorizo mignonette, fresh grated horseradish

### CLAMS ON HALF SHELL\* 6/15

### JUMBO SHRIMP COCKTAIL 21

### CAESAR SALAD 19

charred croutons, manchego cheese & colatura di alici

### WINTER SALAD 20

baby kale, pomegranate, shaved fennel, goat cheese, red onion, charred tomato vinaigrette

### CHARCUTERIE 39

prime cheese and charcuterie served with pa tumaca, mixed olives & fruit

### FISH BOARD 43

smoked salmon, cured yellowfin tuna, boquerones, banderillas, capers, crostini

## PAELLA

*housemade stock, sofrito, bomba rice, socarrat*  
2-person minimum

### SEAFOOD 36/PP

calamari, mussels, shrimp, clams

### LAND & SEA 48/PP

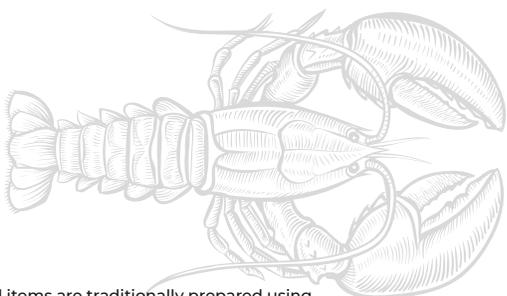
wagyu filet mignon 8oz\*, whole grilled lobster, calamari

### MEAT 32/PP

chorizo, Ibérico pork, La Belle farm organic chicken

### WAGYU RIBEYE\* 48/PP

18oz boneless ribeye, chorizo, maldon sea salt



## MAINS

### SALMON\* 36

organic seared salmon, roasted rainbow carrots, crispy chickpeas, pickled raisins, fish velouté

### SEA SCALLOPS 40

spinach velouté, king mushroom, green peas, fennel

### CHICKEN 36

organic roasted chicken, mashed potatoes, broccolini, demi-glace

### DUCK\* 39

crescent farm duck breast, crispy spinach polenta, confit pears, citrus fluid gel, fig demi-glace

### IBÉRICO PORK\* 49

organic acorn fed pork skirt steak, parsnip emulsion, scallion, port sauce

### R.AIRE BURGER\* 24

house ground prime meat and chorizo, manchego cheese, brava sauce, lettuce, tomato, red onion on a brioche bun served with hand-cut french fries

### WAGYU FILET MIGNON 8OZ \* 69

hand cut french fries, haricots verts, mushroom sauce

## FIDEUÀ

*housemade stock, sofrito, Spanish short cut pasta*

### MUSHROOM 29

seasonal mixed mushrooms, aioli  
add confit duck thigh +\$8/pp or iberico pork +\$10/pp

### SQUID INK 34

calamari, mussels, shrimp, clams, allioli (garlic aioli)

## SIDES

### HAND CUT FRENCH FRIES 9 ◊

### MASHED POTATOES 9

### BLISTERED GREEN BEANS 9

### SAUTÉED BROCCOLINI WITH GARLIC 9

◊ These fried items are traditionally prepared using rendered lard. Canola oil is available upon request.

EXECUTIVE CHEF ALEX BUJOREANU

Before placing your order, please inform your server if a person in your party has a food allergy.

\*These items can be cooked to your liking. The kind people at the Department of Health Services would like us to inform you that consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.