

R.AIRE

AT THE HAMPTON MAID

TAPAS / SMALL PLATES

SPANISH SARDINES 21

deboned fresh sardines, garlic-parsley picada

MUSSELS 24

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

GAMBA AL AJILLO 24

shrimp with garlic, serrano peppers, sherry, grilled bread

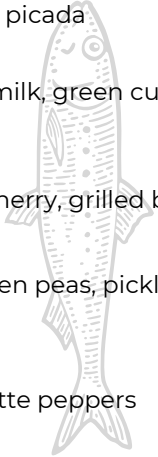
OCTOPUS 25

green peas mint fluid gel, charred green peas, pickled red onions

CALAMARI A LA ROMANA 18 ♦

lemon aioli, rice flour, scallions, espelette peppers

CROQUETAS OF THE DAY 18 ♦



SHISHITO PEPPERS 15 ♦

bonito flakes, maldon sea salt, smoked peppercorns

PATATAS BRAVAS 12 ♦

garlic aioli, salsa brava, smoked paprika

ORGANIC CRISPY ARTICHOKEs 21 ♦

black garlic aioli, pickled red 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

COMPRESSED WATERMELON SALAD 20

arugula, feta cheese, red onion, basil, lemon oil

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

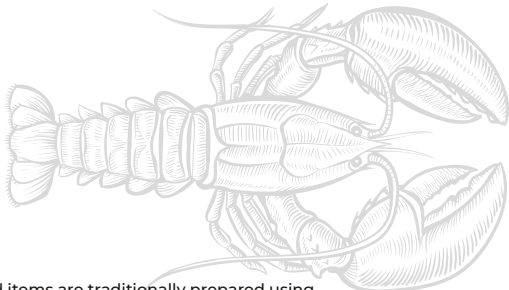
wagyu filet mignon 8oz*, whole grilled lobster, calamari

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

La Belle farm organic roasted chicken, mashed potatoes, seasonal vegetable, demi-glace

DUCK* 45

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

SEASONAL VEGETABLE 9

♦ These fried items are traditionally prepared using rendered lard. Avocado 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 or intolerance.

*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.