



# The HAMILTON

## STARTERS

### ARTISINAL FLATBREAD 🌿

lemon ricotta, taleggio, cremini mushrooms, delicata & butternut squash, arugula, aged balsamic...17.99

### EDAMAME & LEEK DUMPLINGS

furikake-chili oil, scallions, hoisin...16.99

### HOUSE-MADE BREAD & BUTTER 🌿

olive oil, sea salt, black pepper...8.99

### EDAMAME 🌿 Ⓢ

maldon salt...7.99

### HOISIN GLAZED PORK BELLY

crispy kennebec potatoes, kimchi aioli, pickled vegetable relish...17.99

### SWEET POTATO HUMMUS 🌿

pickled & crudité vegetables, whipped feta, sesame crackers...15.99

### CLASSIC MEATBALLS & POMODORO

parmesan polenta, pecorino romano...16.99

### MUSSELS FRA DIAVOLO

piquillo peppers, sweet basil, white wine-tomato broth, crostini...20.99

### ANGUS CHEESEBURGER SLIDERS\*

bone marrow onion jam, american cheese, smoked paprika ketchup...17.99

### GRILLED OCTOPUS

kennebec potatoes, olive relish, guajillo romesco, squid ink emulsion...18.99

### DISTRICT WINGS

mumbo sauce...17.99

### POINT JUDITH RHODE ISLAND CALAMARI

pickled cherry peppers, watercress, remoulade...16.99

### ITALIAN WEDDING SOUP ...8.99

### CREAM OF CRAB SOUP Ⓢ ...10.99

### MISO SOUP Ⓢ

tofu, scallions, shiitake mushrooms, seaweed...8.99

## AMERICAN FARMHOUSE CHEESE

pickled red onions, honey walnuts, cranberry walnut bread, fig jam  
(1)...10 (2)...17 (3)...24

#### Asher Blue 🌿—

salty, sweet & fudgy, raw cow's milk  
SWEET GRASS DAIRY | THOMASVILLE, GA

#### Cabra La Mancha 🌿—

tangy, semi-soft, wash-rind goat's milk  
FIRE FLY FARMS | GARRETT COUNTY, MD

#### Grafton Clothbound Cheddar 🌿—

sweet & creamy, cow's milk  
GRAFTON VILLAGE CHEESE CO. | GRAFTON, VT

## CHARCUTERIE

country sourdough bread, bread & butter pickles, house mustard  
(1)...10 (2)...17 (3)...24

#### 18-month Prosciutto di Parma\*

salt-cured pork | MIGUEL & VALENTINO, ITALY

#### Soppressata\*—italian-style pork salami

COLUMBUS CRAFT MEATS | SAN FRANCISCO, CA

#### Bresaola\*—beef prosciutto

VOLPI | ST. LOUIS, MO

### MARKET SALAD 🌿 Ⓢ

arcadian lettuce, arugula, asian pears, honeycrisp apples, candied walnuts, jasper hill farm chef shred, white balsamic vinaigrette...15.99

### MIXED GREENS 🌿 Ⓢ

arcadian lettuce, carrots, cucumbers, cherry tomatoes, radishes, lemon-basil vinaigrette...12.99

### THE HAMILTON CAESAR

little gem lettuce, endive, miso caesar dressing, shaved pecorino, toasted garlic bread crumbs...15.99

### CRISPY SHRIMP SALAD\*

napa cabbage, bok choy, cucumber, carrot, togarashi peanuts, ginger-garlic vinaigrette, soy caramel...25.99

## GREENS

### GRILLED CHICKEN COBB SALAD Ⓢ

cherry tomatoes, rainbow carrots, avocado crema, bacon lardons, hard boiled egg, tillamook cheddar, lemon-mustard vinaigrette...24.99

### WEDGE SALAD Ⓢ

baby iceberg lettuce, buttermilk ranch, white balsamic vinaigrette, cherry tomatoes, bacon lardons, pickled red onions, hard boiled eggs, blue cheese...14.99

### GRILLED STEAK SALAD\*

confit potatoes, pickled shallots, grilled king oyster mushroom, gruyère, mustard greens, endive, charred scallion-caper vinaigrette...28.99

## ENTRÉES

### JUMBO LUMP CRAB CAKE

single...30.99 double...52.99  
french fries, coleslaw, tartar sauce, lemon

### CRISFIELD STEW

mussels, shrimp, scallops, icelandic cod, potatoes, saffron, tomato broth, herb butter, sourdough...34.99

### STEAK FRITES\* Ⓢ

8-oz. ny strip steak, french fries, watercress, shallot-dijon cream sauce...34.99

### FAROE ISLANDS SALMON\*

beluga lentils, rainbow swiss chard, butternut squash, granny smith apple vinaigrette...29.99

### BELL & EVANS HALF CHICKEN

brown butter polenta, maitake mushrooms, swiss chard, marsala sauce...32.99

### GEORGES BANK SCALLOPS\*

lemon-black pepper grits, roasted delicata squash, hazelnuts, brown butter, fines herbes...36.99

## FISH MARKET

where the ocean's bounty takes center stage. served with your choice of side.

#### SIX SPICED WHOLE BRANZINO Ⓢ

roasted pepper chimichurri...37.99

#### SESAME-CRUSTED BIGEYE TUNA\*

black garlic-miso sauce, green chili oil...36.99

#### LEMON-HERB JUMBO SHRIMP Ⓢ

white wine butter sauce...35.99

#### PAN-ROASTED ROCKFISH Ⓢ

smoked red pepper emulsion, orange and fennel salad...37.99

#### WHOLE RAINBOW TROUT

lemon-rosemary brown butter, fried capers...32.99

## STEAKS & CHOPS

our steaks & chops are broiled at 750°F and finished with an herb butter. served with your choice of sauce & side.

### FILET MIGNON\* Ⓢ

linz heritage angus 8-oz...54.99

### NEW YORK STRIP\* Ⓢ

cedar river farms 14-oz...52.99

### BONE-IN COWBOY RIBEYE\* Ⓢ

linz heritage angus 20-oz...58.99

### DOUBLE-CUT LAMB CHOPS\* Ⓢ

rosemary miso glazed, gochujang vinaigrette...45.99

### DUROC PORK CHOP

leidy farms, nduja butter, 16-oz...36.99

### CHOICE OF SAUCE:

shallot-dijon cream / chimichurri / bordelaise / hamilton house steak sauce

## PASTA

### RAGU AMERICANA & RIGATONI

red wine braised short rib, nonna's meatballs, grana padano...26.99

### BRAISED LAMB TAGLIATELLE

whipped lemon ricotta, pecorino romano...25.99

### BUTTERNUT SQUASH RAVIOLI 🌿

sage brown butter, hazelnut, fig-balsamic glaze, pecorino romano...23.99

### MAINE LOBSTER FRA DIAVOLO

spicy pomodoro, calabrian chili, sweet basil, bucatini...33.99

### FRUITTI DI MARE

jumbo shrimp, scallops, mussels, calamari, bagna cauda butter, squid ink linguine...28.99

## BURGERS

choice of french fries, fruit, mixed greens salad, or small caesar salad. add caramelized onions or sautéed mushrooms, additional 0.59 each. gluten-free bread available +1.99.

### HAMILTON BURGER\*

sunny-side up egg, bacon, b&b pickles, shredded lettuce, cheddar, gruyère, dijionaise, house-made sesame brioche...20.99

### CLASSIC CHEESEBURGER\*

american, swiss, blue, cheddar, pepperjack...19.99 / add bacon...1.99

## SANDWICHES

### FRIED CHICKEN

bacon, cheddar, whipped avocado, red onion, shaved iceburg, dijionaise, house-made brioche...19.99

### ROASTED TURKEY

pimento cheese, bacon, lettuce, tomato, scallion aioli, everything ciabatta...18.99

### FALAFEL SHAWARMA 🌿

hummus, whipped feta, tzatziki, pickled onions, shaved iceberg lettuce, warm pita...19.99

### THE BALBOA

nonna's meatballs, provolone, fontina, cherry pepper relish, pickled onions, arugula, toasted hoagie...19.99

### JUMBO LUMP CRAB CAKE

coleslaw, tartar sauce, brioche bun...30.99

## SIDES

### FRIED BRUSSELS SPROUTS 🌿

chili-ginger vinaigrette, togarashi peanuts, soy caramel...9.99

### TRUFFLE-ROSEMARY FRIES Ⓢ 🌿

pecorino romano...9.99

### MUSHROOM FRICASSEE Ⓢ 🌿

brown butter polenta...8.99

### WHIPPED POTATOES Ⓢ 🌿 ...8.99

### MACARONI & CHEESE 🌿

garlic butter bread crumbs...9.99

### CHILI-GARLIC BROCCOLINI Ⓢ 🌿

chili flakes, lemon oil...9.99

### SHORT RIB RIGATONI

crushed tomato, pecorino romano fonduta...10.99

### CONFIT RAINBOW CARROTS Ⓢ 🌿

calabrian honey, burnt ricotta...8.99

### CRAB FRIED RICE

egg, garlic, togarashi, scallions...14.99

## BOOZY MILKSHAKES

### VANILLA Ⓢ 🌿

disaronno amaretto liqueur...15.99

### CHOCOLATE Ⓢ 🌿

fernet branca...15.99

### COOKIES & CREAM 🌿

tia maria...15.99

### BROWNIE SUNDAE 🌿

bailey's irish cream...15.99

### SNICKERS Ⓢ 🌿

buffalo trace bourbon cream...15.99

NON-BOOZY AVAILABLE...12.99

A gratuity of 20% will be added to all parties of 6 or more. This gratuity is at the discretion of the guest and can be removed upon request.

We offer select gluten-friendly items and can modify others upon request. Care is taken to avoid cross-contact, however our kitchen is not completely gluten-free. Before placing your order, please inform your server if you have a food allergy or dietary need.

\*Consuming raw or undercooked products may cause foodborne illness. Regarding the safety of these items, written material is available upon request.

🌿 Vegetarian Ⓢ Gluten-Friendly

Executive Chef: Chad Medina | General Manager: Rick Fowler | Executive Sushi Chef: Jungil Yang

EAT • DRINK • LISTEN



# The HAMILTON

## STARTERS

**TUNA POKE\***  
radish sprouts, avocado, wonton chips...17.99

## COOKED ROLLS

**SPICY CRAB**   
spicy crab, avocado...14.99

**CALIFORNIA**   
blue crab, avocado, cucumber...13.99

**SHRIMP TEMPURA**  
pineapple, lettuce...13.99

**FIRE CRACKER**  
spicy crab, tempura shrimp, tempura flakes...18.99

**CATERPILLAR ROLL**  
tempura shrimp, sushi ebi, cucumber, avocado, spicy mayo, wasabi mayo, scallions...17.99

**BAKED LOBSTER ROLL**  
seaweed, spicy crab, avocado, langostino, masago, wasabi mayo, unagi sauce, scallion...18.99

## SUSHI ROLLS

**CRUNCHY TUNA ROLL\***  
tuna, avocado, wasabi mayo, red tempura flakes...15.99

**PINK HORNET\***  
tuna, tempura shrimp, avocado, habanero masago, spicy mayo...17.99

**FIRE DRAGON\***  
spicy tuna, eel, avocado, smelt roe, scallion...19.99

**GARDEN\***   
avocado, carrots, cucumber, lettuce, miso dressing...14.99

**TSUNAMI\***  
salmon, jumbo lump crab, cream cheese, jalapeño, onion, cilantro, dipped in tempura...18.99

**OCEAN FIRE ROLL\***  
scallop, garlic-chili crab, avocado, masago, spicy mayo...18.99

**PARADISE ROLL\***   
sweet red crab, asparagus, avocado, salmon, yuzu tobiko, citrus yogurt...18.99

**KING TORO\***  
fatty tuna, cucumber, scallion, pickled jalapeño, fried shallots, yuzu mayo...18.99

**RAINBOW\***   
tuna, salmon, yellowtail & shrimp over california roll...19.99

**CHERRY BLOSSOM ROLL\***   
salmon, tuna, cucumber, avocado, cilantro, jalapeño, togarashi...17.99

**WICKED TUNA ROLL\***  
seaweed, spicy tuna, cucumber, fresh tuna tartar, tobiko, scallion, unagi sauce, spicy mayo...18.99

**SPICY TUNA ROLL\***   
spicy tuna, cucumber...13.99

**SPICY YELLOWTAIL ROLL\***   
spicy yellowtail, cucumber...17.99

**SALMON-AVOCADO\***   
...13.99

## BENTO

**SHRIMP TEMPURA BENTO**  
4 pcs shrimp, spicy crab roll, mixed greens salad, ginger dressing, seaweed salad, sushi rice...20.99

**SALMON BENTO\***  
4 pcs salmon over sushi rice, 1 pc seared salmon over seaweed salad, mixed greens salad, ginger dressing, spicy salmon roll...21.99

**TUNA BENTO\***  
4 pcs tuna over sushi rice, 1 pc seared tuna over seaweed salad, mixed greens salad, ginger dressing, spicy tuna roll...21.99

## NIGIRI & SASHIMI

*two pieces per order*

- SHRIMP\***  9.99
- YELLOWTAIL\***  9.99
- RED CRAB\***  12.99
- EEL\*** 13.99
- FATTY TUNA\***  17.99
- AMBERJACK\***  11.99
- SEA BREAM\***  11.99
- TUNA\***  10.99
- HOKKAIDO SCALLOP\***  12.99

## PLATTERS

**THE HAMILTON PLATTER\***  
fire cracker roll, tiger fur roll, california roll, calamari salad hand roll...42.99

**LUCKY 13\***   
sashimi or nigiri: 3 pcs tuna, 2 pcs salmon, 2 pcs yellowtail, 2 pcs amberjack, 2 pcs scallop, 2 pcs sea bream...34.99

**EXOTIC PLATTER\***  
sashimi: fatty tuna, seared salmon, seared tuna, salmon roll topped with avocado, pineapple salsa, and crispy tempura...31.99

**SAMURAI SEVEN\***  
tuna, salmon, yellowtail, sushi ebi, sea bream, scallop, amberjack nigiri, caterpillar roll...37.99

## SAKE

- hakutsuru (junmai) kobe prefecture, 720 ml..... 30.00
- funaguchi ‘gold’, (honjozo genshu), kyoto 300ml..... 14.00
- hakkaisan sparkling (nigori), kyoto 360ml..... 41.00
- rihaku “wandering poet” (junmai ginjo) shimane prefecture, 300 ml..... 22.00

## JAPANESE WHISKEY

- kaiyo ‘mizunara oak’ ..... 15.99
- iwai 45 ‘bartenders edition’ ..... 13.99
- nikka ‘coffey’ grain..... 16.99
- nikka ‘from the barrel’ ..... 16.99
- nikka ‘miyagikyo’ ..... 20.59
- nikka ‘yoichi’ ..... 20.59

**SUSHI HAPPY HOUR**  
**\$5 OFF SUSHI ROLLS**  
DINE-IN ONLY

DAILY FROM 2PM–5PM  
SUNDAY-THURSDAY FROM 10PM–1AM  
FRIDAY-SATURDAY FROM 11PM–1AM

## CONCERT CALENDAR



**LOCATED DOWNSTAIRS**

FRIDAY, JANUARY 30  
DELLA MAE

SATURDAY, JANUARY 31  
NEW POTATO CABOOSE  
OPENER: WOOD'N STEEL

SUNDAY, FEBRUARY 1  
SUSTO STRING BAND  
OPENER: FREDDI MCCLENDON

FRIDAY, FEBRUARY 13  
MY FUNNY VALENTINE:  
TONY SANDS AS FRANK SINATRA

SATURDAY, FEBRUARY 14  
LOVE SONGS: THE BEATLES VOL 13

SUNDAY, FEBRUARY 15  
CHUCK BROWN BAND  
OPENER: PUSH PLAY FEAT. DONNELL FLOYD

WEDNESDAY, FEBRUARY 18  
DRINK THE SEA: FEAT. MEMBERS OF R.E.M,  
SCREAMING TREES, AND THEM CROOKED VULTURES

SATURDAY, FEBRUARY 21  
MATTEO MANCUSO: ROUTE96 TOUR

WEDNESDAY, FEBRUARY 25  
A SHOT TO BEAT CANCER: AN EVENING OF  
COMEDY: W/ HEADLINER MATTHEW BROUSSARD

THURSDAY, FEBRUARY 26  
STEPHEN KELLOG AND THE HOMECOMING  
W/ SPECIAL GUEST GUTTER SINATRA

FRIDAY, FEBRUARY 27  
YARN & PRESSING STRINGS

SATURDAY, FEBRUARY 28  
PSYCHO KILLERS: A TALKING HEADS TRIBUTE

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