



SOUTHOLD SOCIAL

DINNER

STARTERS

WATERMELON FETA SALAD <i>frisée, jalapeño</i>	17-
KALE & GOAT CHEESE <i>blueberries, corn, dressed in aged balsamic</i>	17-
CAESAR SALAD <i>romaine hearts, parmigiano reggiano, boquerones anchovies, croutons, capers, traditional dressing</i>	16-
GRILLED OCTOPUS <i>potatoes, olives, celery leaves, sundried tomato, greek olive oil</i>	26-
SOUTHOLD SOCIAL LOBSTER ROLL <i>piment d'espelette</i>	28-

CRUDO

HALF A DOZEN LOCAL OYSTERS* <i>mignonette, cocktail sauce, Holy Schmitt's horseradish</i>	14-
MONTAUK CATCH* <i>hearts of palm, watermelon radish, jalapeños, citrus vinaigrette</i>	19-
TUNA TARTARE* <i>radish, microgreens, ginger dressing</i>	24-
SCOTTISH SALMON* <i>scallions, miso dressing</i>	21-

PASTA

SPAGHETTI CACIO E PEPE <i>crushed tellicherry pepper, parmigiano reggiano</i>	18/26-
RIGATONI <i>steamed mussels, spicy L.I.V. vodka Sauce</i>	20/26-
PAPPARDELLE <i>eggplant & stewed tomatoes, mozzarella, basil</i>	19/25-

FRESH HOMEMADE CAVATELLI <i>slowly cooked veal ragù</i>	21/29-
ORECCHIETTE <i>creamy summer truffle sauce, wild mushrooms</i>	22/30-
BLACK SQUID INK LINGUINE <i>lobster bisque, shrimp, garden herbs</i>	23/29-

FROM THE GRILL

BERKSHIRE PORK CHOP* <i>creamy polenta, sautéed broccolini</i>	38-
FILET MIGNON [8oz. GRASS FED]* <i>shallot confit, frisée</i>	42-
STRIP STEAK "AU POIVRE" [10oz. GRASS FED]* <i>peppercorn-cognac cream sauce, french fries</i>	39-
BLACK SEA BASS <i>corn & peas succotash, english pea purée</i>	29-

SPECIALTIES

SEARED SCOTTISH SALMON* <i>ratatouille niçoise, pesto oil</i>	32-
CRISP HALF MARRAKESH CHICKEN <i>couscous, raisins, olives, cured lemon, harissa</i>	27-
SOUTHOLD SOCIAL BROILED LOBSTER <i>crush baked potato, crème fraîche</i>	MP
STEAMED MUSSELS <i>spicy marinara, garlic foccacia</i>	21-

SIDES

FRENCH FRIES 9-	SOFT TRUFFLE POLENTA 10-	SAUTÉED BROCCOLINI 10-
	CORN & PEAS SUCCOTASH 10-	

WWW.SOUTHOLDSOCIAL.COM

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The menu and all beverages prices reflect a 3.50% cash discount. If paying by credit card, a 3.50 % service fee will be added.

Corkage fee: \$30 per bottle

*Warning: Consuming raw or undercooked meats, poultry, seafood, shellfish, oysters or eggs may increase your risk of foodborne illness. Please consume with care.