



# SOUTHOLD SOCIAL

# DINNER

## RAW BAR

### STARTERS

<b>AUTUMN ARUGULA SALAD</b> <i>butternut squash, cranberries, pumpkin seeds, feta, croutons</i>	19-
<b>KALE SALAD</b> <i>softboil egg, baby carrots, bacon, lemon zest, maple bacon dressing</i>	18-
<b>CAESAR SALAD</b> <i>romaine hearts, parmigiano reggiano, white anchovies, croutons, capers, traditional dressing</i>	18-
<b>CHARRED OCTOPUS</b> <i>fingerling potatoes, olives, celery, sun-dried tomato, garlic olive oil</i>	28-
<b>FARM HEIRLOOM TOMATOES</b> <i>fresh burrata, olive oil, pesto</i>	24-

<b>HALF DOZEN / DOZEN LITTLE RAM OYSTERS*</b> <i>mignonette, cocktail sauce, Holy Schmitt's horseradish</i>	24/44-
<b>MONTAUK CATCH*</b> <i>chimichurri, cherry tomatoes, radishes, micro-celery</i>	23-
<b>TUNA*</b> <i>yellow heirloom tomatoes, radishes, microgreens, fresh ginger dressing</i>	25-
<b>SALMON*</b> <i>hearts of palm, radishes, jalapeño, miso dressing</i>	23-
<b>SHRIMP COCKTAIL</b> <i>cocktail sauce</i>	19-

### PASTA

**CACIO E PEPE**  
*spaghetti with crushed tellicherry pepper, parmigiano reggiano*  
16/24-

**RIGATONI**  
*vodka sauce, steamed mussels, parsley*  
24/30-

**PAPPARDELLE**  
*braised lamb shoulder, farm root vegetables*  
24/32-

**FRESH HOUSEMADE CAVATELLI**  
*slowly cooked veal & mirepoix ragù*  
25/32-

**BLACK SQUID INK LINGUINE**  
*lobster bisque, shrimp, parsley*  
27/36-

### FROM THE GRILL

<b>BERKSHIRE PORK CHOP</b> <i>creamy polenta, mascarpone, sautéed broccolini</i>	41-
<b>FILET MIGNON [8oz.]*</b> <i>baby frisée, shallot confit in red wine</i>	48-
<b>STRIP STEAK "AU POIVRE" [10oz.]*</b> <i>green peppercorn-cognac cream sauce, french fries</i>	42-
<b>GRILLED BRANZINO</b> <i>baby fennel, roasted fingerling potatoes, antinori sauce</i>	35-

### SPECIALTIES

<b>GRILLED SALMON</b> <i>butternut squash purée, farm apple cider reduction, sautéed kale, hen-of-the-woods mushrooms, fried kale</i>	35-
<b>CRISP HALF MARRAKESH CHICKEN</b> <i>couscous, raisins, olives, cured lemon, harissa</i>	31-
<b>STEAMED MUSSELS</b> <i>spicy marinara, grilled focaccia</i>	25-

### SIDES

**SAUTÉED BROCCOLINI**  
11-

**CREAMY POLENTA**  
11-

**FRENCH FRIES**  
10-

### CHILDREN'S MENU

\$25 FOR 2 COURSES

**CHICKEN TENDERS & FRENCH FRIES**  
**SPAGHETTI WITH BUTTER AND CHEESE**  
*or POMODORO SAUCE*

**SORBET OR ICE CREAM**

SOUTHOLDSOCIAL.COM

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The menu and all beverages prices reflect a 3.5% cash discount. If paying by credit card, a 3.5% service fee will be added.

Corkage fee: \$30 per bottle  
Entrée minimum, no splits

This menu item \* consists of or contains meat, fish, shellfish, or fresh shell eggs that are raw or not cooked to temperature to destroy harmful bacteria and or virus. Consuming raw or undercooked meats, fish, shellfish, or fresh eggs may increase your risk of food borne illness, especially if you have certain medical conditions.