



SOUTHOLD SOCIAL

DINNER

RAW BAR

STARTERS

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

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

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

SPECIALTIES

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