



SOUTHOLD SOCIAL

DINNER

RAW BAR

STARTERS

- WARM LENTIL SALAD** 19-
sherry vinaigrette, frisée, 4-minute eggs
- BI-COLOR BEET TARTARE** 22-
Sabatino truffle, baby frisée, goat cheese, balsamic reduction, shallot red wine vinegar
- CAESAR SALAD** 18-
romaine hearts, parmigiano reggiano, white anchovies, croutons, capers, traditional dressing
- CHARRED OCTOPUS** 28-
fingerling potatoes, olives, celery, sun-dried tomato, garlic olive oil
- SPRING ARUGULA SALAD** 23-
butternut squash, cranberries, pumpkin seeds, feta, croutons

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

PASTA

FRESH HOUSEMADE ORECCHIETTE

Sabatino truffle
28/38-

FRESH HOUSEMADE CAVATELLI

slowly cooked veal & mirepoix ragù
25/32-

BLACK SQUID INK LINGUINE

lobster bisque, shrimp, parsley
27/36

RIGATONI

vodka sauce, steamed mussels, parsley
24/30-

PAPPARDELLE

braised lamb shoulder, farm root vegetables
24/32-

CACIO E PEPE

spaghetti with crushed tellicherry pepper, parmigiano reggiano
16/24-

FROM THE GRILL

- BERKSHIRE PORK CHOP** 43-
creamy polenta, mascarpone, sautéed broccolini
- BAROLO BRAISED SHORT RIBS** 46-
baby carrots, celery root purée
- STRIP STEAK "AU POIVRE" [10oz.]*** 44-
green peppercorn-cognac cream sauce, french fries
- GRILLED BRANZINO** 38-
baby fennel, roasted fingerling potatoes, antinori sauce

SPECIALTIES

- GRILLED SALMON** 37-
butternut squash purée, farm apple cider reduction, sautéed kale, hen-of-the-woods mushrooms, fried kale
- CRISP HALF MARRAKESH CHICKEN** 38-
couscous, raisins, olives, cured lemon, harissa
- FARM ROASTED CAULIFLOWER STEAK** 26-
herbs de provence, housemade hummus, raisins, paprika, olive oil

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.