



SOUTHOLD SOCIAL

NEW SPRING MENU

RAW BAR

STARTERS

- COLD SOBA NOODLE SALAD** 22-
ginger dressing, toasted sesame, romaine, radicchio
- WATERMELON & FETA SALAD** 23-
frisée, jalapeño, olive oil, balsamic glaze
- CAESAR SALAD** 20-
romaine hearts, parmigiano reggiano, white anchovies, croutons, capers, traditional dressing
- CHARRED OCTOPUS** 28-
fingerling potatoes, olives, celery, sun-dried tomato, garlic olive oil
- KALE & COACH FARM GOAT CHEESE SALAD** 20-
blueberries, fresh corn, dressed in aged balsamic

- 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-
radishes, parsley, fresh ginger dressing
- SALMON*** 23-
baby tomatoes, scallions, radishes, miso dressing
- SHRIMP COCKTAIL** 21-
cocktail sauce

PASTA

- GRANDMA'S RICOTTA GNOCCHI** 29/39-
pomodora sauce/tomato basil, parmesan
- FRESH HOUSEMADE CAVATELLI** 26/35-
slowly cooked veal & mirepoix ragù
- PASTA E FAGIOLI** 26/36-
orecchiette, black chickpeas, roasted tomato, toasted garlic, arugula, fresh parsley
- RIGATONI** 25/34-
vodka sauce, steamed mussels, parsley
- BLACK SQUID INK LINGUINE** 28/38
lobster bisque, shrimp, parsley
- CACIO E PEPE** 19/29-
spaghetti with crushed tellicherry pepper, parmigiano reggiano

FROM THE GRILL

- BERKSHIRE PORK CHOP** 43-
creamy polenta, mascarpone, sautéed broccolini
- CRISP HALF MARRAKESH CHICKEN** 38-
couscous, raisins, olives, cured lemon, harissa
- STRIP STEAK "AU POIVRE" [10oz.]*** 48-
green peppercorn-cognac cream sauce, french fries
- GRILLED BRANZINO** 41-
corn & peas succotash, english pea purée

SPECIALTIES

- *32oz PRIME AGED ALLEN BROTHERS PORTERHOUSE STEAK** 198-
creamy polenta, ratatouille
- GRILLED SALMON** 37-
ratatouille niçoise, basil oil
- SATUR FARM CAULIFLOWER STEAK** 28-
herbs de provence, housemade hummus, raisins, paprika, olive oil

SIDES

- SAUTÉED BROCCOLINI** 12-
- CREAMY POLENTA** 12-
- FRENCH FRIES** 12-
- RATATOUILLE** 12-

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.