

# SOUTHOLD SOCIAL

## SPRING 2024

## RAW BAR

■ STARTERS ■	
LOCAL ASPARAGUS SALAD baby frisee, ricotta salata, sunflower seeds, red wine sherry	19-
LITTLE RAM OYSTER ROCKEFELLER creamy spinach, breadcrumbs, hollandaise	24/44-
ginger dressing, toasted sesame, romaine, radicchio	22-
CAESAR SALAD romaine hearts, parmigiano reggiano, white anchovies, croutons, capers, onions, traditional dressing	18-
CHARRED OCTOPUS	28-

SALMON* baby tomatoes, scallions, radishes, miso dressing	23-
MONTAUK CATCH* chimichurri, cherry tomatoes, hearts of palm, jalapeño	23-
TUNA*, radishes, parsley, fresh ginger dressing	25-
SHRIMP COCKTAIL cocktail sauce	21-

## **PASTA**

#### **BLACK SQUID INK LINGUINE**

fingerling potatoes, olives, celery, sun-dried tomato, garlic olive oil

lobster bisque, shrimp, parsley 28/38-

#### CACIO E PEPE

spaghetti with crushed tellicherry pepper, parmigiano reggiano 19/29-

### LINGUINE VONGOLE

L.I. little neck clams, olive oil, garlic, white wine, parsley
27/36-

#### ORECCHIETTE

Italian sausage, cannellini, escarole, toasted garlic 26/34-

#### **GRANDMA'S RICOTTA GNOCCHI**

pomodora sauce/tomato basil, parmesan 29/39-

### FRESH HOUSEMADE CAVATELLI

slowly cooked veal & mirepoix ragù 26/35-

#### FROM THE GRILL

## BERKSHIRE PORK CHOP 43creamy polenta, mascarpone, sautéed broccolini

BAROLO BRAISED SHORT RIBS 46-baby carrots, celery root purée

STRIP STEAK "AU POIVRE" [10oz.]\* 49-green peppercorn-cognac cream sauce, french fries

GRILLED BRANZINO 39-baby fennel, roasted fingerling potatoes,

roasted sweet peppers, antinori sauce

## -SPECIALTIES-

GRILLED SALMON	38-
ratatouille niçoise, basil oil	

CRISP HALF MARRAKESH CHICKEN 36-couscous, raisins, olives, cured lemon, harissa

PAELLA VALENCIANA

tiger shrimp, squid, mussels, chicken,
green peas, saffron

#### SIDES

SAUTÉED BROCCOLINI 12FRENCH FRIES 12CREAMY POLENTA 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 Entrèe minimum, no splits