



SOUTHOLD SOCIAL

SUMMER 2025

RAW BAR

STARTERS

LOCAL FARMERS SALAD <i>KK Farm's 'lettuce of the moment', heirloom cherry tomatoes, feta, red grapes, toasted walnuts, whole grain mustard dressing</i>	23-
HEIRLOOM TOMATO & BURRATA SALAD <i>crispy prosciutto, olive oil, balsamic glaze</i>	21-
CRAB CAKE <i>baby lettuce, cucumber, romesco sauce</i>	25-
CAESAR SALAD <i>romaine hearts, parmigiano reggiano, white anchovies, croutons, capers, onions, traditional dressing</i>	19-
CHARRED OCTOPUS <i>warm fingerling potatoes, olives, cucumbers, dill, garlic, olive oil</i>	28-

HALF DOZEN / DOZEN LITTLE RAM OYSTERS* <i>mignonette, Holy Schmitt's horseradish</i>	24/44-
CURED ATLANTIC SALMON* <i>whipped creme fraiche, dill mustard on a crostini</i>	23-
MONTAUK CATCH* <i>chimichurri, cherry tomatoes, hearts of palm, jalapeño</i>	23-
FRESH TUNA SALAD*, <i>soba noodles, radish, ginger dressing</i>	25-
SHRIMP COCKTAIL <i>cocktail sauce</i>	23-

PASTA

GRANDMA'S RICOTTA GNOCCHI <i>pomodora sauce/tomato basil, parmesan</i>	TAGLIATELLE <i>pesto, asparagus, warm fresh burrata cheese</i>
25/36-	26/35-
CACIO E PEPE <i>bucatini with crushed tellicherry pepper, parmigiano reggiano</i>	FRESH HOUSEMADE CAVATELLI <i>slowly cooked veal & mirepoix ragù</i>
21/32-	26/35-
LINGUINE VONGOLE <i>L.I. little neck clams, olive oil, garlic, white wine, parsley</i>	BLACK SQUID INK LINGUINE <i>lobster bisque, shrimp, parsley</i>
27/39-	29/42-

FROM THE GRILL

AMISH CHICKEN PROVENÇAL <i>garlic mashed potatoes, tri-color baby carrots, broccolini, jus</i>	39-
STRIP STEAK "AU POIVRE" [10oz.]* <i>green peppercorn-cognac cream sauce, french fries</i>	55-
GRILLED BRANZINO <i>fresh corn, fava beans, tomatoes, sweet red pepper</i>	42-
FRESH MUSSELS & FENNEL <i>saffron broth, crusty garlic bread</i>	29-

SPECIALTIES

BERKSHIRE PORK CHOP <i>creamy polenta, mascarpone, sautéed broccolini</i>	42-
SEARED SEA SCALLOPS <i>roasted cauliflower puree, brown butter sauce, shaved summer truffle</i>	42-
GRILLED SALMON <i>sweet pea puree, orange carrot reduction, fresh local salad</i>	36-

SIDES

SAUTÉED BROCCOLINI 12-	FRENCH FRIES 12-	CREAMY POLENTA 12-
GARLIC MASHED POTATOES 12-		

CHILDREN'S MENU

\$25 FOR 2 COURSES

CHICKEN TENDERS & FRENCH FRIES
SPAGHETTI WITH BUTTER AND CHEESE <i>or POMODORO SAUCE</i>
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. Please let your server know if you have any allergies.