

1st. SOCIAL CRAFT PIZZA & KITCHEN

BELMAR, NJ

APPETIZERS

Roasted Garlic Roll	\$9.85
Add cheese or pepperoni, served with a side of marinara or alfredo sauce	
Social Garlic Shrimp	\$15.95
Spicy or mild, with toasted bread points	
Pretzels	\$11.00
Served with beer cheese sauce and honey mustard	
Spinach & Artichoke Dip	\$11.00
Served with corn tortilla chips	
Sizzling Garlic Steak Toast	\$16.95
Drizzled with homemade steak sauce	
Social Chicken Wings *Bone-in, Boneless, or Grilled*	\$14.00
Bangin' buffalo (mild or hot), thai chili, honey BBQ, garlic parmesan, old bay kick	
Social Chicken Tenders	\$14.00
The best! Served with honey mustard or BBQ	
Calamari	\$14.50
Traditional (hot or sweet), Thai chili, balsamic honey glaze or buffalo	
Crispy Fried Cauliflower	\$14.65
Hot or mild, topped with chopped celery and onion with a side of ranch or blue cheese	
Avocado Fries	\$11.95
Served with spicy yum yum sauce	
Mussels Marinara	\$15.00
Marinara/garlic-oil-white wine or Fra diavolo	
Social House Clams	\$17.00
White wine sauce, diced fresh tomatoes, chorizo	

HOMEMADE SOUPS

Crock of Guinness French Onion	\$9.50
New England Clam Chowder	\$10.95
Homemade Chicken Noodle	\$10.95

SALADS

Classic Caesar	\$12.95
Croutons and parmesan	
F Street House	\$12.85
Mixed greens with tomato, cucumber, onion, dried cranberry, candied walnut, crumbled feta, & croutons	
Iceberg Wedge	\$12.95
Topped w/ crispy bacon, diced tomato, blue cheese crumble, and everything seasoning	
Chopped Antipasto	\$14.00
Tomato, cucumber, roasted red peppers, olives, fresh mozzarella, red onion, celery, salami, ham	
Arugula Salad	\$13.00
Baby arugula, mixed greens, red onions, grape tomatoes tossed in a balsamic vinaigrette topped w/ shaved Parmigiano Reggiano cheese	
Sorrento Citrus Salad	\$15.00
Mixed greens, baby arugula, tossed in Citrus vinaigrette with roasted beets, crispy pancetta, and fresh mozzarella	
*Add-ons: sliced steak, chicken, shrimp, Salmon \$7.95	
*Dressings: House balsamic dressing, Italian, creamy Italian, Blue cheese, light citrus, ranch, thousand island, raspberry vinaigrette, blood orange shallot vinaigrette	

HAND HELDS

*All handhelds served with homemade Fries	
Social Smashed House Burger	\$15.50
Grass fed beef, spring mix, tomato, onion melted cheddar	
add: bacon \$3.00 sauteed onions \$1.00	
*All smashed burgers cooked throughout	
CHARCOAL GRILLED BURGERS	
French Onion Burger	\$16.50
French onion seasoning mixed in beef topped with gruyere and mozzarella cheese & caramelized onions	
Texas Biggie Burger	\$16.95
Topped with BBQ sauce, maple bacon, cheddar cheese, frizzled onions	
Impossible Burger	\$14.00
Topped with lettuce/tomato/onion/tahini sauce/pickle	
Black Bean Burger	\$14.00
Topped with lettuce/tomato/onion/chipotle mayo/feta cheese	
Nashville Hot Honey Chicken Sandwich	\$15.95
Super crispy chicken topped with lettuce/pickle dipped in hot honey sauce	
Option: toss chicken in buffalo sauce with hot honey	
Grilled Chicken Sienna	\$16.50
Roasted red pepper/mozzarella/basil/onion/ balsamic glaze.	
-can be served vegetarian style	
Chicken Parmesan	\$15.50
Eggplant Parmesan	\$15.50
Meatball Parmesan	\$15.50
Pastrami Sandwich	\$16.50
Berg's pastrami (amazing) with kraut and mustard	
Classic BLT	\$14.00
Crispy Applewood smoked bacon, romaine lettuce, fresh tomato, mayo	
Fried Flounder	\$15.95
Lettuce, tomato, tartar	
Chicken alla Vodka	\$15.95
-Breaded or grilled chicken, fresh mozzarella	

FROM THE SEA

*Served with choice of Pasta/Rice Pilaf/ or vegetable du jour	
The Social Salmon	\$28.75
Teriyaki, grilled, blackened, or piccata, served with rice pilaf or roasted potatoes or sauteed spinach	
Shrimp Oreganata	\$24.95
Baked shrimp topped with seasoned bread crumbs, garlic white wine sauce served with rice pilaf or roasted potatoes and broccoli	
Seafood Caraselli	\$29.85
Asparagus and sun dried tomatoes, spinach, mussels, shrimp, in a tomato cream sauce over capellini	
Seafood Port Venice	\$29.85
Sauteed mussels, shrimp, salmon, calamari, and flounder served with a garlic white sauce over linguine	
Shrimp Your Way	\$28.50
-Fra Diavolo	-Oreganata
-Marinara	-Parm
-Scampi	
*Served over linguini	
Stuffed Flounder w/ Crabmeat	\$32.00
White wine, lemon butter	

FROM THE LAND

*Served with choice of Pasta/Rice Pilaf/ or vegetable du jour	
Bone-in Ribeye	\$49.95
-murphy style	
-blackened	
Filet Mignon	\$45.95
-murphy style	
-blackened	
-roasted garlic/white wine	
Bone-in Pork Chop	\$37.95
-Bourbon demiglace	
Chicken Social	\$25.95
Hot and sweet cherry peppers, garlic white wine sauce/with crumbled sausage, over pasta or rice pilaf	
Chicken Your Way	\$24.95
-Murphy	-Fra Diavolo
-Scarpariello	-Saltamboco
-Parmesan	-Marsala
-Francese	

PASTA

Penne Vodka	\$24.95
Homemade vodka sauce	
Meatballs	\$24.95
Our homemade meatballs consisting of organic beef served in a combination marinara and ragu sauces	
Pomodoro	\$22.95
Plum tomatoes basil sauce sauteed with broccoli, and olives	
Garlic & Oil	\$22.95
Olive oil, fresh herbs, garlic and chicken stock, topped with seasoned bread crumbs & Romano	
Arrabbiata	\$22.95
Homemade sauce with a bit of spicy kick, garlic, tomatoes, chili pepper, olive oil, parsley, and fresh herbs	
Bucatini Social	\$32.95
Fresh made Bucatini tossed in a pecorino cheese bowl w/ Fresh cracked pepper	
House Made Marinara	\$22.95
*Choice of Pastas: Angel hair, rigatoni, macaroni, bucatini, penne	
Bolognese	\$23.85
Rigatoni, house made sauce with beef & pork	
Orecchiette w/ sausage & Broccoli	\$27.95
Garlic and oil	
Fettuccini Alfredo	\$24.95
Pasta Primavera	\$24.95
Seasonal vegetables	
*Add ons: crumbled sausage \$4.50, grilled chicken \$6.95, shrimp \$12.50, salmon \$8.00	

BYOB

FAMILY STYLE

Porterhouse w/ Peppers & Onions	\$125.00
45 oz Porterhouse cooked to your liking served with green and red bell peppers, onions, in a garlic wine sauce (Feeds 2 - 4)	
Chicken Scarpariello	\$62.38
Sauteed marinated chicken, white wine lemon garlic sauce, with hefty mashed potatoes and sauteed spinach	
Penne Vodka	\$57.00
Chopped plum tomatoes combined with cream, Romano cheese, sauteed onion, garlic and crushed red pepper flakes	
Spaghetti and Meatballs	\$62.38
The Parm	
-Chicken	\$67.12
-Eggplant	\$54.87
-1/2 chicken / 1/2 eggplant combo	\$60.95
*Served over choice of pasta	
Social Scampi	
-Chicken	\$67.12
-Shrimp	\$71.25
-1/2 chicken / 1/2 shrimp combo	\$68.95
*Served over pasta of choice	

SIDES

Hand Cut Fries made in house	\$6.55
Add-ons: Cheese	\$1.50
Bacon	\$2.00
Old bay seasoning	\$1.00
House Made Sweet Potato Fries	\$7.95
Served with marshmallow cream dipping sauce, brown sugar drizzle	
House Made Onion Rings	\$7.15
In a Guinness beer batter coating	
Roasted potato	\$6.50
Mashed potato	\$6.50
Broccoli	\$9.95
Green beans	\$8.50
Rice pilaf	\$7.00
Sauteed spinach	\$8.50
Meatball (3)	\$8.95
Pasta	\$8.00
Tater Tots	\$6.55
- Add scampi	\$2.00
Side Garden or Caesar	\$7.00

KIDDOS \$8.00

Scarlett's Mac-a-Bow-ni 'n Cheese Kids Pasta	With butter or marinara
Kids Pizza	Cheese or Pepperoni
Chicken Fingers	With fries or broccoli
PB&J	With fries
Kids Burger	With fries or broccoli
Popcorn Shrimp	With fries or broccoli
*Includes drink for dine in	

DESSERTS

Please ask your server for a menu of our home-made desserts



FSTREETSOCIAL

THIN CRUST PIZZA

BAKED IN OUR IMPORTED ITALIAN WOOD BURNING OVEN

Options: 1. Ultra thin crust
2. Hand tossed thin crust

10 inch Personal	\$10.00
16 inch Large	\$18.00

Toppings: pepperoni, crumbled sausage, shredded chicken, bacon, meatball, red onions, peppadews, cherry peppers (hot), caramelized onions, fresh garlic, black olives, pineapple, potato slices, spinach, arugula, broccoli, fresh basil

Personal: \$2.00 Large: \$4.00

Gluten FREE AVAILABLE

•SIGNATURE PIES•

Classic Margherita - Fresh homemade marinara, mozzarella, basil	\$15.00/\$19.00
Pesto - Fresh basil pesto, fresh sliced Tomatoes, mozzarella	\$17.00/\$21.00
Skye's The Limit - Light sauce, fresh mozzarella, pepperoni, bacon, fresh Basil	\$17.00/\$21.00
The White Potato - Thin sliced crispy potato, rosemary, onion (*add bacon \$2.00)	\$19.00/\$23.00
The Firebird - Shredded chicken, jalapeno peppers, sweet peppers, bacon, Mozzarella	\$19.50/\$23.50

Berg's Pastrami Reuben Pie - Berg's tender pastrami topped with sauerkraut and swiss, drizzled w/ thousand island **\$20.00/\$23.50**

The Bee Sting - Pepperoni w/ imported Italian hot honey drizzle **\$18.00/\$22.00**

Veggie Pie - Light sauce, fresh mozzarella, onions, peppers, eggplant, cherry tomatoes, fresh garlic, black olives, fresh basil **\$20.00/\$24.00**

Grandma's Pie - Baked to perfection in a rectangular pan, topped with fresh marinara, mozzarella, and some fresh basil pesto **\$22.00**

Vodka Pie - Our delicious homemade vodka sauce topped with fresh mozzarella and Parmesan **\$16.00/\$20.00**

*Add chicken or shrimp \$4.00
Yum Yum Pie - Teriyaki glazed diced Chicken, onions, spinach and peppers drizzled with our amazing yum yum sauce **\$19.50/\$23.50**

Zesty Arugula - Roasted cherry tomato sauce, fresh basil pesto, fresh mozzarella topped with baby arugula tossed in olive oil, parmesan, and sea salt **\$16.00/\$20.00**

Classic White Pie - Fresh garlic, mozzarella, ricotta **\$16.00/\$20.00**

The Spunky Hawaiian - Crispy bacon, pepperoni, caramelized onion, and pineapple **\$17.00/\$21.00**

The Parm Pie - Shredded roasted chicken or crispy eggplant with fresh marinara and mozzarella **\$19.00/\$23.00**

Bangin Buffalo Chicken - With shredded roasted chicken, topped with chopped celery, onion, blue cheese crumble **\$19.00/\$23.00**

Weekly specials also available. Please follow us on social media or ask us about our seasonal items and specials (seafood bakes, fresh oyster shucking, and much more)

PRIVATE PARTIES AND CATERING AVAILABLE

MILKSHAKES

-Chocolate	\$7.00
-Vanilla	\$7.00
-Strawberry	\$7.00
-Cookies and Cream	\$9.00
-Mint Dream	\$9.00
-Mocha Caramel	\$9.00
-Chocolate Covered Strawberry	\$9.00
-Reese's Peanut Butter Cup	\$9.00

HOUSE CRAFTED

SODAS \$4.00

-Rhubarb lavender
-Blueberry Acai
-Orange Cream
-Lime Mint
-Birch Beer
-Sargent Pepper
-Black Sweet Cherry

WINE BAR

See separate wine menu

BEVERAGES \$2.75

-Pepsi
-Diet Pepsi
-Ginger Ale
-Sierra Mist
-Lemonade
-Brisk Sweet Teas
-Orange Crush
-Mug Root Beer
-Seltzer
-Water

Refills: \$1.50

•TO OUR DEAR CUSTOMERS•

We are doing everything we can to keep our costs down. As most of you may know there has been some extreme price increases in the cost of food products that ultimately affects us. The prices listed on this menu are for cash purchases only. We do accept all major cards, however unfortunately, these card companies charge a processing fee of 3.5%. If you choose to pay with a card, this will be added to the bill upon card payment processing. To avoid this fee we encourage you to use the ATM provided at the front of our restaurant if needed to obtain cash. Please let us know if you should have any questions.
Thank you very much



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