

ST. THOMAS SOCIAL

SOCIAL PLATES

Served tapas style. Share and socialize.

MEDITERRANEAN MEZZE (V)

Small dishes that can be enjoyed together or individually. Options include garlic hummus, baba ghanoush, tzatziki, and muhammara; served with hot garlic naan.

16 EACH

OYSTERS ON A HALF SHELL

Six east coast oysters served with Chef's specialized sauces.

30

OCTOPUS À LA PLANCHA

Braised Portuguese octopus grilled to perfection and served with roasted potatoes and paprika aioli.

32

POTATO CROQUETTES (V)

A mixture of mashed potatoes, parmesan cheese, and parsley formed into balls, lightly breaded, and fried until golden.

21

NEWFOUNDLAND MUSSELS

Fresh mussels cooked in lemon, garlic and white wine broth; served with garlic crostini.

24

GARLIC SHRIMP

Succulent shrimp cooked in a garlic and rosemary oil; served in a traditional terracotta pot with garlic crostini.

26

CHICKEN KABOB

Skewered chicken marinated in yogurt, olive oil, lemon, garlic and spices; served with an herbed yogurt dipping sauce.

24

SALADS

LOCAL LETTUCE SALAD (V)

Lettuce sourced from local farmers; served with crisp radishes in a homemade green goddess dressing.

17

FATTOUSH SALAD (V)

An authentic Lebanese chopped salad with bosc pear, crushed pita, cucumber, and red onion in a vinaigrette otop of whipped feta.

19

CAESAR SALAD (V)

Local gem lettuce in a homemade Caesar dressing; served with grated parmesan cheese, croutons, and anchovies.

19

*** ADD CHICKEN OR SHRIMP TO ANY SALAD FOR \$15 ***

PASTA

CAVATELLI BOLOGNESE

House-made cavatelli pasta served in a traditional Italian meat sauce and topped with burrata and parmesan cheeses.

37

LOBSTER ARRABBIATA

Locally caught Caribbean lobster otop of fresh bucatini pasta in a spicy homemade pomodoro sauce and garnished with shaved parmesan cheese.

MP

CUCINA PAZZO (V)

Fresh shrimp and mussels (or tofu) otop of tagliatelle pasta styled aglio olio (oil and garlic); garnished with chili flakes and shaved parmesan cheese.

39

MAIN COURSES

SEARED FAROE ISLAND SALMON

Pan-roasted fresh wild salmon topped with an onion and pepper piperade; served with grilled asparagus and roasted fingerling potatoes.

41

SWORDFISH MILANESE

A filet of delicious swordfish breaded in the style of Milan and topped in a capers and brown butter sauce; served with haricot vert and potato puree.

44

ROASTED RED SNAPPER

Locally caught red snapper in a golden curry broth topped with pineapple chutney and served with rice mejadra.

41

VEAL ESPAÑA

An exquisite 16oz bone-in veal chop grilled to your perfect temperature and topped with a Spanish salsa of peppers, onions and corn; served with a side of potatoes au gratin.

65

CHICKEN TAGINE

Yogurt marinated and stewed Moroccan-style chicken served in a Spanish caldero with a side of couscous.

43

16OZ PRIME + RIBEYE

USDA Certified Prime+ Ribeye with abundant marbling grilled to your perfect temperature and topped with sherry-caramelized onions; served with potato puree and haricot vert.

75

GRILLED LAMB CHOPS

Six chops of New Zealand farm-raised lamb marinated in garlic and rosemary; glazed in a chermoula sauce and served with a side of couscous.

62

*** SUBSTITUTION OF TOFU FOR MEAT/SEAFOOD AVAILABLE ON ANY MAIN COURSE ***

SIDE DISHES

POTATO PUREE (V)

15

GRILLED ASPARAGUS (V)

15

RICE MEJADRA (V)

15

ROASTED FINGERLING POTATOES (V)

15

GARLIC BREAD (V)

12

(V) = VEGETARIAN

AN AUTOMATIC GRATUITY OF 20% IS ADDED TO ALL BILLS REGARDLESS OF PARTY SIZE

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.