

# ST. THOMAS SOCIAL

## SOCIAL PLATES

Plates designed to be shared or individually consumed as an appetizer.

**ROASTED GARLIC HUMMUS**  
A homemade dip derived from chickpeas with garlic, herb tahini and pickled onion; served with garlic naan. **16**

**CONCH FRITTERS**  
Deliciously battered fresh local conch meat, with spices and a little tang; served with tamarind sauce. **17**

**SOUP OF THE DAY** **MP**

**POTATO AND PARMESAN CROQUETTES**  
A mixture of mashed potatoes, parmesan cheese, and parsley formed into balls, lightly breaded and fried until golden; served with a spicy arrabbiata sauce. **16**

**NEWFOUNDLAND MUSSELS**  
Fresh mussels cooked in lemon, garlic and white wine broth; served with garlic crostini. **24**

**GRILLED OCTOPUS**  
Braised Portuguese octopus grilled to perfection and served with roasted potatoes and paprika aioli. **32**

**OYSTERS ON A HALF SHELL**  
Six East Coast oysters served with Chef's specialized sauces. **30**

**GARLIC SHRIMP**  
Succulent shrimp cooked in garlic and rosemary oil; served in a traditional terracotta pot with garlic crostini. **24**

**CHICKEN KABOB**  
Skewered chicken marinated in yogurt, garlic and tandoori spices; served with mint chutney. **21**

**TUNA TARTARE**  
Diced cubes of raw sushi grade tuna, marinated in a citrus blend of lemon, lime, and orange served with avocado puree and gingersoy dressing. **27**

**FRIED CALAMARI**  
Lightly breaded and fried squid; served with a lemon wedge and a spicy arrabbiata sauce. **23**

**CAESER SALAD**  
Local gem lettuce in a homemade Caesar dressing; served with grated parmesan cheese, croutons, and anchovies. **21**

\*\*\* Add chicken or shrimp for \$18

## PASTA

**CAVATELLI BOLOGNESE**  
House-made cavatelli pasta served in a traditional Italian meat sauce and topped with parmesan cheese. **37**

**CAPELLINI AND MEATBALLS**  
Handmade veal and ricotta meatballs in a rich tomato-basil sauce; served with capellini pasta. **37**

**LOBSTER ARRABBIATA**  
Locally caught Caribbean lobster overtop of fresh fettucine pasta in a spicy homemade pomodoro sauce and garnished with shaved parmesan cheese. **MP**

**CUCINA PAZZO**  
Garlic marinated shrimp and mussels (or tofu) overtop of tagliatelle pasta styled aglio olio (oil and garlic); garnished with chili flakes and shaved parmesan cheese. **39**

## ENTREES

**SEARED FAROE ISLAND SALMON**  
Pan-roasted fresh wild salmon topped with an onion and pepper piperade; served with a broccoli puree and charred broccoli. **43**

**WHOLE RED SNAPPER ESCOVITCH**  
Locally caught whole red snapper, deboned, butterflied and grilled; served with traditional Caribbean escovitch vegetables. **MP**

**SWORDFISH MILANESE**  
A filet of delicious swordfish breaded in the style of Milan and topped in a capers and brown butter sauce; served with potato purée. **44**

**STEAMED SNOW CRAB**  
One pound of Alaskan snow crab legs, cooked in flavorful seafood broth; served with traditional garlic butter dipping sauce. **46**

**INDIAN BUTTER CHICKEN**  
Grilled yogurt-marinated chicken thighs, stewed in a specially spiced tomato and butter sauce; served with rice mejadra and garlic naan. **43**

**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 rice mejadra. **62**

**16OZ PRIME+ RIBEYE**  
USDA Certified Prime+ Ribeye with abundant marbling grilled to your perfect temperature and topped with sherry-caramelized onions and Bordeaux sauce. **75**

## SIDES DISHES

MASHED POTATOES	12	RICE MEJADRA	12
SAUTÉED BROCCOLI	12	GARLIC BREAD	12
CREAMED SPINACH	16	BUTTERMILK FRIED ONION RINGS	12

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.