

ST. THOMAS SOCIAL

STARTERS

SOUP OF THE DAY
14

CEASAR SALAD
local gem lettuce, garlic croutons, parmesan. 17

FRIED CALAMARI
tossed in garlic butter, spicy aioli. 19

ROASTED GARLIC HUMMUS
chickpeas, piperade, pita. 16

BUFFALO STYLE WINGS
10 wings, classic buffalo sauce, blue cheese sauce. 17

CHEESE QUESADILLA
pepperjack and mozzarella cheese, pico de gallo. 14

TACOS

served with tortilla chips

CHICKEN TACOS
marinated chicken, pico de gallo, pickled onions. 17

STEAK TACOS
seasoned flank steak, chipotle-avocado crema, pickled onions. 24

BAJA STYLE MAHI TACOS
beer battered fried mahi, pico de gallo, chipotle-avocado crema. 18

SHAWARMA

(served on a pita with homemade seasoned potato wedges)

FALAFEL
homemade falafel, tahini sauce, banana peppers, lettuce, tomatoes, onions and hummus. 24

CHICKEN
spiced chicken, tahini sauce, lettuce, banana peppers, onions and hummus. 26

SHRIMP
blackened shrimp, banana peppers, lettuce, tomatoes, onions and hummus. 28

STEAK
marinated flank steak, tahini sauce, banana peppers, lettuce, tomatoes, onions and hummus. 38

FOR THE TABLE

GRILLED LAMB CHOPS
1lb lamb chops, chimichurri. 85

CAMARONES A LA PLANCHA
1lb garlic marinated shrimp. 52

STEAMED SNOW CRAB
1lb snow crab, butter dipping sauce. 58

ENTREES

STEAK FRITES
8oz ribeye, chimichurri, served with homemade potato wedges. 42

CHICKEN PARMESAN
crispy breaded chicken breast, provolone, parmesan; overtop rigatoni w/ spicy vodka sauce. 32

SOCIAL WAGYU CHEESEBURGER
wagyu beef, cheddar, lettuce, tomato, onions and paprika aioli and homemade seasoned potato wedges. 28

FETTUCCINE ALFREDO
roasted garlic, parmesan bechamel, gremolata. 21
(add- shrimp \$15, salmon \$15, flank steak \$20)

BLACKENED RED SNAPPER FILET
mashed potatoes, lemon beurre blanc. 34

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.