

ST. THOMAS SOCIAL

SOCIAL PLATES

Designed to be shared or individually consumed as an appetizer

OYSTERS ON A HALF SHELL

Six oysters, Chef's specialized sauces. 26

GARLIC HUMMUS

Tahini, piperade, w/ garlic naan. 15

POTATO AND PARMESAN CROQUETTES

Parmesan, spicy Arrabbiata sauce. 15

FRIED CHICKEN WINGS

Six breaded wings, hot honey ranch. 19

NEWFOUNDLAND MUSSELS

Lemon, garlic and white wine broth, w/ garlic crostini. 22

GRILLED PORTUGUESE OCTOPUS

Served w/ roasted potatoes and lemon aioli. 32

FRIED CALAMARI

Spicy Arrabbiata sauce. 19

CAESAR SALAD

Gem lettuce, parmesan cheese, lemon gremolata, and anchovies. 17

Add Calamari, chicken or shrimp 15 / Grilled steak 30

FOR THE TABLE

GRILLED LAMB CHOPS

One pound - New Zealand lamb rack, chimichurri sauce. 75

CAMARONES A LA PLANCHA

One pound - Jumbo shrimp, Chef's specialized sauces. 41

STEAMED SNOW CRAB

One pound – Alaskan snow crab legs, lemon-garlic butter dipping sauce. 55

SIGNATURE HANDHELDS

All handhelds are served with house-made seasoned fries

SOCIAL CHEESEBURGER

Ten ounces of wagyu beef, applewood smoked bacon, caramelized onions, gem lettuce, aged cheddar, garlic lemon aioli, served on a brioche bun. 28

SPICY FRIED CHICKEN SANDWICH

Buttermilk marinade, chili oil, smoky garlic aioli, pickles, served on a brioche bun. 24

ENTREES

CAVATELLI BOLOGNESE

Cavatelli pasta served in a traditional Italian meat sauce with Parmesan-Reggiano cheese. 32

BUTTER CHICKEN

Yogurt-marinated chicken stewed in a spiced tomato and butter broth, w/ rice pilaf and garlic naan. 36

SEARED FAROE ISLAND SALMON

Piperade, sauteed broccoli, broccoli puree, w/ roasted potatoes. 36

CARIBBEAN RED SNAPPER FILET

Blackened, grilled corn succotash, lemon beurre blanc. 34

LOCAL LOBSTER THERMIDOR

French-style lobster tail cooked in a cognac cream sauce, aged cheddar, mozzarella and gruyere cheese MP.

16OZ GRILLED PRIME RIBEYE

Served w/ cognac-peppercorn cream sauce. 75

SIDES \$10

POTATO PUREE
SAUTEED BROCCOLI

GARLIC BREAD
HOUSE-MADE SEASONED FRENCH FRIES

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.