



STACKS TO SHARE

- SEARED JUMBO DIVER SCALLOPS 19**
Cast Iron Wild Corn & Chorizo, Red Pepper Curry Sauce
- CARAMELIZED SPANISH OCTOPUS 18**
Smoked Pepper Vinaigrette, Arugula, Garlic - White Bean Salad & Chili Oil Espuma
- SEA SALT & HERB FRIED CALAMARI 16**
Lemon-Roasted Red Pepper Coulis, Aji Amarillo Aioli & Garlic Shavings
- LAMB CARPACCIO* 18**
Arugula, Onion Jam, Shaved Reggiano & Boursin
- NEW ORLEANS HOT POT 17**
Clams, Mussels, Shrimp & Andouille Sausage in a Spicy Tomato Creole Broth

HAWAIIAN AHI POKE* 16

Tuna, Sticky Rice, Avocado, Pineapple, Jalapeno, Seaweed Salad & Soy Glaze

TOS DUET 23

2oz Seared Foie Gras, One Sea Scallop, Beach Mushrooms, Demi-Glace, Pea Tendrils & Huckleberry Jam

SOUPS & SALADS

CHEF'S SOUP OF THE DAY M.P.

NEW ENGLAND CLAM & OYSTER CHOWDER 10

Baby Clams, Oysters, Baby Potatoes, and Fennel Pollen

TUNA NICOISE 17

2oz Grilled Tuna, Arugula, Watercress, Haricot Verts, Cured Egg Yolk Shaved, Grape Tomatoes, Smoked Tomato Puree, Olive Salad, Herbed Baby Potatoes, Dijon Vinaigrette & Air Bread

SEASONAL SALAD 13

Roasted Beets, Mint-Strawberries, Tangerine & Beet Vinaigrette, Frisee, Arugula, Pumpkin Seeds, and Crumbled Goat Cheese

CAESAR SALAD* 13

Baby Romaine Lettuce, Brioche Croutons, Parmesan Crisp & House Caesar Dressing

LOCAL FARMERS SALAD 14

Honey & Spice Roasted Vegetables "Baby Carrots, Radish, Butternut Squash & Parsnip" Pickled Beach Mushrooms, Sweet-Heat Pecans, Watercress, Pecan Oil & Ice Wine Verjus

SEAWEED SALAD 6

Ogo & Wakame, Fresh Cucumber

SUSHI BAR

THE CRUNCH ROLL* 23

Spicy Tuna, Spicy Crab, Asparagus, Cream Cheese, Panko Fried, Aji Amerillo Aioli, Kabayaki Sauce & Scallions

JAPANESE TUNA TATAKI BOWL* 21

Sushi Rice, Ponzu Sauce, Spicy Daikon, Baby Kale Greens, Radish, Avocado, Cucumber & Ginger

THE FUNKY BUDDHA* 24

Crab, Avocado, Cucumber - Inside Tuna, Salmon, Hamachi - Outside Spicy Red Pepper Curry Vinaigrette

FIRECRACKER ROLL* 19

Spicy Tuna, Spicy Crab, Cucumber, Avocado, Spicy Aioli, Tobiko, Jalapeno & Sriracha

J.B. ROLL 15

Smoked Salmon, Cream Cheese, Scallions, Kabayaki Sauce, and Everything Bagel Crust

TUNA TUNA TANGO* 18

Inside - Hamachi, Jalapeno, Cucumber Outside - Tuna, Avocado & Thai Sweet Chili Sauce

THE MARCO ISLANDER ROLL 16

"A.K.A. THE BETTER CALI"
Blue Crab, Avocado, Cucumber, Sesame & Tobiko

THE DRAGON 24

Shrimp Tempura, Asparagus, Spicy Blue Crab & Cream Cheese. Avocado, Shredded Crab Stick, Crispy Beet Strings, Spicy Aioli & Kabayaki Sauce

THE OYSTER & RAW BAR

- OYSTERS & CLAMS - SEASONAL* - M.P.**
The Oyster Society Offers Daily Selections of Cold Water Seasonal Oysters and Clams. Please Ask Server For Daily Offerings.
- CHEF'S DOZEN* 40**
Chef's Daily Selection of 4 Oyster Varietals "3 Per" Accompanied with Daily Unique Sauces.

BAKED OYSTER PLATTER 18

(2)CASINO - Garlic, Bacon, Red Peppers & Cheese
(2)ROCKEFELLER - Spinach, Bacon, Onion & Pernod Cream
(2)SPANIARD - Chorizo, Herbs & Manchego Cheese

(4) JUMBO WILD SHRIMP 18

Wild Caught White Shrimp Chilled w/ Cocktail Sauce

SOCIETY SUSHI PLATTER* 65

Tuna, Hamachi & Salmon Sashimi, Firecracker Roll, Dragon Roll & Hawaiian Ahi Poke

THE OCEANIC PLATTER* 175

Dozen Clams & Dozen Oysters on the Half-Shell, Steamed 1 1/2Lb Lobster, 8 Key West Shrimp, 1 1/4 Lb King Crab & Hawaiian Ahi Poke

TOS CAVIAR SERVICE* M.P.

1 ounce Caviar Selection of the Day.
House Crème Fraiche, Accoutrements "Chopped - Egg, Shallots, Chives & Capers," & French Blini

Chef's specialties

ADD SOUP, CAESAR OR SEASONAL SALAD \$7

GRILLED KEY WEST SHRIMP 29

Large Wild Shrimp, Red Pepper Curry Sauce, Saffron-Chorizo Rice & Grilled Asparagus

PISTACHIO CHILEAN SEA BASS 38

Tuscan Bean & Shrimp Ragout, Broken Olive Oil & Basil Puree

ROASTED CHICKEN 29

Crispy Herb Baby Potatoes, Honey-Cardamom Carrots & Rosemary Chicken Jus

THE SOCIETY SCAMPI 39

King Crab & Shrimp, Thai Basil Pesto, Garlic & Oil, Linguine, Spinach, Parmesan & Botarga

FLORIDA SNAPPER 35

Truffle & White Eggplant Puree, Potato Hash, Pumpkin Seed Oil & Tomato-Basil Salad

BERKSHIRE PORK SHORT RIB 29

Mashed Potatoes, Cipollini Onions & Kim Chee Salad

LOBSTER THERMIDOR MP

Blue Crab & Lobster Meat, Peppers, Herbs, Onions & Parmesan Cheese in a Sherry Cream. Boursin Mashed Potatoes & Asparagus

POTATO ENCRUSTED GROUPEL 37

Pee Wee Potatoes, Haricot Verts & Pan Piccata Sauce

'PIER 39" CIOPPINO 39

Clams, Mussels, Shrimp, Crab, Fish, Scallop & Squid in a Roasted Tomato Broth

SEARED DIVER SCALLOPS 36

English Pea & Mascarpone Ravioli, Red Beet Puree, Pea Tendrils & Vanilla Bean Beurre Blanc

SEARED TUNA "RARE"* 37

Shrimp-Forbidden Black Rice, Red Curry Vinaigrette & Mixed Melon Rind Slaw

PRIME NY STRIP STEAK MP

16 oz House Cut Prime NY Strip Steak, Boursin Mashed Potatoes, Broccolini, Black Garlic Aioli, Roasted Cipollini Puree & Sherry Peppercorn Sauce

LAND & SEA 48

Butter Poached King Crab, 6oz Filet Mignon, Dauphinoise Potatoes, Wild Forest Mushrooms, Pickled Mustard Seed & Demi-Glace

SALMON OSCAR 32

Blue Crab Stuffed Faroe Island Salmon, Boursin Mashed Potatoes, Grilled Asparagus & Béarnaise Foam

FRESH & SIMPLE

Fresh Cut Daily

AVAILABLE: SEARED, GRILLED, OR BLACKENED
- FINISHED WITH OLIVE OIL AND SEA SALT

THE DAILY CATCH M.P.

Chef's selection of fish of the day

WILD FLORIDA GROUPEL 31

8 oz Line Caught Florida

FLORIDA SNAPPER 29

9-10 oz Line Caught / Species Vary. Based on best quality available

FAROE ISLAND SALMON 28

7 oz Sustainable Farm Raised in Faroe Islands

YELLOWFIN TUNA 31

7 oz Line Caught Atlantic

CHILEAN SEA BASS M.P.

8 oz Line Caught Deep Water Arctic

In or Out of the Shell

ULTIMATE KING CRAB MP

12oz Alaskan King Crab Meat De-Shelled, Butter Poached

U-10 JUMBO DIVER SCALLOPS 31

(4) Seared or Grilled / North Eastern Atlantic

TWIN MAINE LOBSTER TAILS 41

Two 6oz Lobster Tails Broiled

From Dry Ground

RESERVE 6 OZ FILET MIGNON 31
16 OZ PRIME NY STRIP STEAK 49
18 OZ PRIME DELMONICO 45

"Boneless Ribeye"

Upgrades

SEARED HUDSON VALLEY
FOIE GRAS 20Z 18

6OZ MAINE LOBSTER TAIL 18

BUTTER POACHED KING CRAB MEAT 4OZ 23

SHAVED TRUFFLES
'SEASONAL VARIETIES' M.P.

OSCAR STYLE \$10 BLUE CRAB
& BÉARNAISE FOAM

SAUCES \$2

- BEARNAISE FOAM - TARRAGON HOLLANDAISE SAUCE
- BEURRE MONTE - LEMON BUTTER
- VANILLA BEAN BEURRE BLANC - VANILLA & BUTTER
- PAN PICCATA SAUCE - CAPERS, LEMON CREAM SAUCE
- DEMI-GLACE - VEAL REDUCTION
- SPICED CABERNET REDUCTION
- SHERRY PEPPERCORN

SIDES

- GRILLED ASPARAGUS - BÉARNAISE FOAM 8
- BROCCOLINI GARLIC & OIL 10
- CORN & CHORIZO HASH - WILD CORN, SPANISH CHORIZO, ONIONS & PEPPERS 7
- BOURSIN MASHED POTATOES 8
- ROASTED MUSHROOMS, CIPOLLINI ONIONS & SMOKED BACON 9
- WILD MUSHROOM & TRUFFLE RISOTTO 12
- COCONUT SCENTED RICE - COCONUT MILK, CILANTRO & LEMONGRASS 7
- ROASTED PEE WEE POTATOES - OLIVE OIL, LEMON, ROSEMARY & SEA SALT 8
- DAUPHINOISE POTATOES - CREAM, SHALLOTS & CHEESE 9
- LINGUINE POMODORO - TOMATO & BASIL 7
- SAUTEED SPINACH - GARLIC & OIL 10
- POTATO HASH - PEPPERS & ONION 7

THE CLASSICS

MAI TAI 1944

J.M. Rhum Agricole, Rum, Gosling's Float Lime, Ferrand Dry Curacao, Orgeat, Pineapple Cordial

LION'S TAIL*

Old Forester Bourbon, Lemon Juice, St Elizabeth Allspices, Eggs White, Angostura Bitters

PISCO SOUR*

Barsol Pisco, Lemon Juice, Egg White, Syrup, Floral Aromas

SAZERAC

Redemption Rye, Absinthe Mist, Sugar, Peychaud's Bitters, Orange, Ice Block

REMEMBER THE MAINE

Whistle Pig 6 Rye, Martini & Rossi Sweet Vermouth, Cherry Heering, Absinthe

OUR COCKTAIL DEN

BLOODY ORANGE MARGARITA

Altos Tequila, Lime Juice, Homemade Spiced Blood Orange Cordial

BLACK WALNUT OLD FASHIONED

Redemption Rye, St. Elizabeth Allspice, Maple Syrup, Black Walnut Bitters, Ice Block

SOCIAL CRUSTA

Camus Cognac, Solerno Blood Orange, Luxardo Maraschino, Lemon Juice, Champagne

ANITA'S SUNSET

Tito's Vodka, T.O.S. Mix, Grapefruit Bitters, Lemon Juice, Champagne

SIMPLE JOY

Absolute Mandarin, House Grapefruit Cordial, St. Germain, Aperol, Lemon Juice, Angostura Bitters

THE FIELD*

Jasmine Green Tea Aviation Gin, Lavender and Rose Syrup, St. Germain, Egg White, Rose Buds

SEASONAL INSPIRED

G.E.T.

Beefeater Gin, House Orange & Coriander Cordial, Lemon Juice, Grapefruit Bitter, Elderflower Tonic

KENTUCKY BLUSHES

Old Forester Bourbon, House Pomegranate Cordial, Lemon, Ginger Beer, Angostura Bitters

LOST AT SEA

Absolute Elyx, J.M. Rhum, Clement Coconut, Vanilla Pineapple Cordial, Blue Caracao, Lemon Juice

CANTARITO IN PARADISE

Altos Tequila, Vida Mezcal, Amaro di Angostura, Orgeat, Grapefruit Cordial, Absinthe, Lime Juice

HANDSHAKEN PINAPPLE DAQUIRI

Barcardi and Appleton Pineapple Infused Rum, Lime Juice, Vanilla Pineapple Cordial

*Consuming Raw or Uncooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Food Borne Illness.

DRAFT **BUD LIGHT** (St. Louis, MO) 4.2%
STELLA ARTOIS (Belgium - Pilsner) 5.2%
YUENGLING (Pennsylvania - Lager) 4.5%
LOCAL DRAFT OF THE MONTH (Ask server.)
REEF DONKEY APA (Tampa, FL - American Pale Ale) 5.5%
DRAFT OF THE MONTH (Ask server.)

CORONA LIGHT
HEINEKEN
MICHELOB ULTRA
LAGUNITAS IPA
ISLAMORADA ALE (ISLAMORADA)
WOODCHUCK AMBER CIDER (GLUTEN FREE)

BUDWEISER
BUD LIGHT
MILLER LITE
BECK'S (NA)
CORONA

BOTTLES

CHAMPAGNE + SPARKLING

001 FRANCOIS MONTAND BRUT 10
Blanc de Blancs, France (187 ml)

002 MIONETTO PROSECCO BRUT 12
Veneto (187 ml)

003 MOET CHANDON BRUT 25
Champagne (187 ml)

004 VEUYE CLICQUOT 60
Yellow Label, Champagne, France, Half Bottle

005 SCHRAMSBERG VINEYARDS 70
Blanc de Blancs, California

006 PERRIER-JOUET 170
Blason Rose Brut, Champagne, France

007 DRAPPIER 80
Carte D or Brut, Champagne, France

008 LOUIS ROEDERER CRISTAL 370
Champagne, France

009 JACQUESSON 120
Extra Cuvee Brut 738, Champagne, France

010 CHARLES LAFITTE 10 38
Rose Prestige, France

CHARDONNAY

020 TELLUS 9 34
Umbria IGT 2018/19

021 ENROUTE 16 62
Russian River By Far Niente 2017/18

023 AU BON CLIMAT 15 50
Santa Barbara, CA 2017/18

027 ROCHIOLI 118
Russian River, CA 2016/17

028 FAILLA 104
Chuy Vineyard, Sonoma, CA 2015/16

029 DOMAINE DROUHIN-VAUDON 87
Chablis 1er Cru, Vaudon, FR 2017/18

030 DOMAINE BLAIN-GAGNARD 150
Chassagne-Montrachet, FR, 2017/18

031 JOSEPH DROUHIN 63
Pouilly-Fuisse, FR 2017/18

032 MINER FAMILY 57
Napa, CA 2017/18

033 ROMBAUER 89
Carneros, Sonoma, CA, 2018/19

ROSE

040 LACRIMAROSA 12 46
Mastroberardino, Campania 2018/19

041 LE FIGUIER 38
Provence, France 2018/19

042 CHATEAU LA GORDONNE 55
Provence, La Chapelle, France 2018/19

043 WOLFFER ESTATE 46
Long Island, NY 2018/19

SAUVIGNON BLANC

050 GROSSES PIERRES 16 62
Sancerre, FR 2018/19

051 JERMAN 12 46
Friuli Venezia Giulia Italy, 2016/2017

052 OYSTER BAY 10 38
Marlborough, New Zealand 2019/20

054 CLOUDY BAY 68
Marlborough, New Zealand 2019/20

055 CAKEBREAD 70
Napa, CA, 2017/2018

057 REGIS MINET 66
Pouilly-Fume, Loire Valley, FR 2017/18

AROMATIC WHITES

060 RIESLING 60
Argyle, Nuthouse, Ella Amity Hills, Oregon 2017/18

061 RIESLING 67
Rudi Pichler, Wachau, Austria 2016/17

062 RIESLING 11 42
Chateau Ste. Michelle, Columbia Valley 2017/18

063 GRUNER VELTLINER 55
Prager, Wachau, Austria 2018/19

065 VIOGNIER 46
Miner Family, California 2017/18

066 ALBARINO 44
Pazo Das Bruxas, Rias Baixas, Spain 2018/19

067 ASSYRTIKO 65
Argyros, Santorini, Greece, 2017/18

068 GEWÜRZTRAMINER 11 45
Maison Willm, Alsace, France 2016/17

069 WHITE BLEND 44
Anima Negra, Quibia, Mallorca, Spain, 2017/18

ITALIAN WHITES

070 PINOT GRIGIO 9 34
Tiefenbrunner, Alto Adige, 2018/19

071 PINOT GRIGIO 15 55
Livio Felluga, Friuli, 2016/17

073 LANGHE ARNEIS 50
Damilano, Piedmont, 2018/19

075 SOAVE CLASSICO 42
Suavia, Veneto, 2017/18

076 VERMENTINO 47
Argiolas, IS, Sardegna, 2018/19

077 FIANO DI AVELLINO 49
Radici, Mastroberardino, Campania 2016/17

078 PECORINO 48
Frezo, Terre di Chieti, Abruzzo 2017/18

PINOT NOIR + BURGUNDY

100 BELLE GLOS 18 70
Las Alturas, Santa Lucia Highlands, Wagner Family 2018/19

101 ERATH 11 42
Resplendent, Oregon, 2018/19

102 CRISTOM 68
Mt Jefferson, Willamette Valley, Oregon 2017/18

103 J. WILKES 50
Santa Maria Valley, CA, 2016/17

104 PONZI RESERVE 110
Chehalem Mountains, Oregon 2015/2016

105 FAILLA 72
Sonoma Coast, California 2018/19

106 DUTTON ESTATE 65
Karmen Isabella Vyd, Russian River CA 2015/16

107 OCCIDENTAL WINES 115
Sonoma Coast, CA, 2016/17

108 PATZ&HALL 75
Sonoma Coast, CA, 2016/167

109 SANFORD 75
St. Rita Hills, California 2016/17

110 JOSEPH DROUHIN 125
Bourgogne, France, 2015/16

111 DOMAINE DE MONTILLE 75
Cote de Nuits, France, 2016/17

112 CHATAEU DE BEAUREGARD 70
Fleurie "Ponce", Beaujolais, France 2016/17

*We are all mortal until the first kiss
and the second glass of wine.*

- Eduardo Galeano, Uruguayan Journalist

BORDEAUX

201 CHATEAU LAPLAGNOTTE-BELLEVUE 75
St Emilion Grand Cru, France, 2016/17

202 SEGLA 102
2nd Wine Rauzan-Segla, Margaux, France 2012/13

204 CHATEAU PEYMARTIN 80
Saint Julien, France 2014/2015

205 CHATEAU DE PARENCHERE 42
Bordeaux Superieur, France 2016/17

206 CLOS BEAUREGARD 105
Pomerol, France 2012/13

ITALIAN REDS

300 BARBERA D'ALBA 51
Castello di Neive, Piemonte 2016/17

301 DOLCETTO 46
G.D. Vajra Piemonte 2017/18

302 NEBBIOLO 58
Langhe, Vietti "Perbacco", Piemonte 2016/17

303 BAROLO 92
Damilano, Le Cinque Vigne, Piemonte, 2014/15

304 BARBARESCO 60
Adriano Marco e Vittorio, Piemonte 2015/16

305 CHIANTI CLASSICO GRAN SELEZIONE 95
Badia A Passignano, Antinori, Tuscany 2015/16

306 CHIANTI CLASSICO 11 42
Castello Di Bossi, Tuscany, 2015/16

307 BRUNELLO DI MONTALCINO 98
Poggio Antico, Tuscany 2013/2014

308 BRUNELLO DI MONTALCINO 165
Altesimo Montosoli, Tuscany 2013/14

309 SUPER TUSCAN 165
Tua Rita, Giusto dei Notri, Tuscany 2016/17

310 SUPER TUSCAN 16 62
Antinori, Il Bruciato, Tuscany 2016/17

311 VALPOLICELLA RIPASSO 60
Secondo Marco, Veneto 2014/15

312 CERASUOLO DI VITTORIA 51
Planeta, Sicily 2016/17

313 ETNA ROSSO 57
Pietradolce, Sicily 2017/18

INTERESTING REDS

400 BODEGA BORSAO 38
Campo De Borja Berola, Spain 2015/16

401 DELILLE D2 72
Columbia Valley, Washington, 2016/17

402 DOMAINE DE LA JANASSE 57
Cotes du Rhone, d'Argile, FR 2016/17

403 CHATEAU ST. COSME 105
Chateaufeuf du Pape, Rhone, FR 2015/18

500 MERLOT 10 38
Seven Falls, Wahluke Slope Washington, 2014/15

503 SHIRAZ 86
E&E Black Pepper, Barossa Valley, Australia 2015/16

504 MALBEC 10 38
Graffigna Centenario, Argentina 2017/18

505 ZINFANDEL 10 38
Grayson Cellars, CA 2017/18

CABERNET + BLEND

600 JUSTIN 16 62
Paso Robles, CA, 2017/18

601 WENTE 11 42
Livermore Valley, CA, 2017/2018

602 HANNA WINERY 72
Alexander Valley, CA 2015/16

603 GIRARD WINERY 64
Yountville, Napa 2017/18

604 HEITZ CELLAR 104
Napa 2014/15

605 PRIEST RANCH 90
Napa Valley, CA 2016/17

607 STAG'S LEAP WINE CELLARS 110
Artemis, Napa 2017/18

609 CHARLES KRUG 110
Generations, Napa 2015/16

610 FAR NIENTE 270
Oakville Estate Vineyard, Napa 2017/18

611 NICKEL & NICKEL 166
State Ranch, Napa Valley 2017/18

612 O'SHAUGHNESSY 135
Napa 2016/17

614 BRYANT FAMILY VINEYARD 250
DB4, Napa 2013/14

615 OVERTURE 220
By Opus One, Napa NV

616 GRACE FAMILY 255
Blank Vineyard, Rutherford, Napa 2012/13

617 SCHRADER 130
Double Diamond, Oakville, Napa 2017/18

619 TAKEN WINE CO. 64
By "Phelps Family," Napa, CA 2016/17

620 JUSTIN 120
Isosceles, Paso Robles, 2016/17

621 ORIN SWIFT 110
Papillon, Napa, 2018/19

622 ORIN SWIFT 18 70
Abstract, California, 2018/19

623 JOSEPH PHELPS 120
Napa, California, 2016/17