

SAFFRON SOCIAL

STEAK · SEAFOOD · PASTA EST. 2023

NOW

SHISHITO PEPPERS V
Yuzu sauce

OYSTER ROCKERFELLER
Creamy spinach, toasted panko

SEARED TUNA
Asian cucumber slaw, chimichurri aioli, YumYum

CRAB TOTS
Lump crab, champagne aioli

ROASTED BONE MARROW
Mixed greens, crostini

CHARRED CARROT HUMMUS V
Cucumber, asparagus, naan

FRESH WATER LOBSTER
Tempura fried, sweet chili, Yum Yum

PORK BELLY SLIDERS
Asian slaw, tangy aioli

BEEF TARTARE
Prime filet, egg, fried caper, dijon

MUSSELS
Prince Edward Island, sweet potato curry, coconut, lime, orange, crostini

EDAMAME
Sweet chili

NEXT

FRENCH ONION GRATINEE V
Double rich broth, alpine gruyere, grilled bread

MINI WEDGE
Baby iceberg, bacon, tomato, gorgonzola, ranch

SIDE SALAD

SEASONAL SELECTION
BURRATA & BEET
Arugula, beets, tomato, caramelized peach, pistachio, basil vinaigrette
Add Chicken / Shrimp / Salmon

CLASSIC CAESAR
Romaine, caper, parmesan, House crouton, House Caesar
Add Chicken / Shrimp / Salmon

EVERYTHING SALMON
Mixed greens, egg, tomato, cucumber, pickled onion, lemon, House crouton, dill ranch

SEAFOOD TOWER*

MINNOW (serves 2-4) | WHALE (serves 4-8)

A LA CARTE
Crab (1 leg) • Oysters (4) • Lobster (1 tail) • Tuna (4oz) • Mussels (15) • Shrimp (12)

THEN

By Land

RIBEYE
12oz

BONE-IN RIBEYE
20oz

NEW YORK STRIP
14oz

FILET
6oz 10oz

STEAK ADD-ONS

Caramelized Cipollini Onions
Sauteed Mushrooms

Cognac Foie Gras
Horseradish Gorgonzola

By Sea

CHERRY GLAZED SALMON
Served with mashed potatoes, roasted asparagus

MAINE DIVER SCALLOPS
Cheesy Cauliflower Grits, Fire Roasted Corn and Bacon Succotash

MISO GLAZED HALIBUT
Sweet chili, Bok choy, jasmine rice

ALSO

VEGETARIAN SURF ~N~ TURF V
Marinated eggplant, oyster mushroom

SMASH BURGER
Two Prime beef patties, American, lettuce, tomato, pickle, House aioli served with steak fries

CHICKEN SALTIMBOCCA
Prosciutto, creamy spinach, mushroom, served with garlic mashed potatoes

FISH & CHIPS
Vodka and beer tempura, fried cod, House tartar, served with steak fries and garlic aioli

SHRIMP & LOBSTER ROLL
New England lobster, shrimp, chives, served with steak fries & garlic aioli

SEAFOOD PASTA
Shrimp, scallops, mussels, Saffron scampi sauce, parmesan

BREADED PORK PICCATA
Hand cut, lemon, caper, spaghetti served with asparagus

EGGPLANT CURRY V
Tomato, carrot, basil, served with Jasmine rice

ORECCHIETTE BOLOGNESE
Italian ragu, parmesan

AND

Each serves 2

Duck Fat Steak Fries
Truffle dust, garlic aioli
Au Gratin

Honey Cumin Carrots V
Garlic Roasted Mashed Asparagus

Corn Casserole Brulee
Creamed Spinach
Sauteed Mushrooms

Cauliflower Grits
Mac~n~Cheese