

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

JUMBO LUMB CRAB
House cocktail sauce

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

LOBSTER BISQUE

SOUP OF THE DAY

SIDE SALAD

Burrata & Beet
Arugula, beets, tomato, caramelized peach, pistachio, basil vinaigrette
Add Chicken / Shrimp / Salmon

Mini Wedge
Baby iceberg, bacon, tomato gorgonzola, ranch

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

Crab Salad
Crab meat, mixed greens, artichokes, asparagus, tomato, House crouton, lemon truffle vinaigrette

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

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

SEAFOOD TOWER*

MINNOW (serves 2-4) 139 | WHALE (serves 4-8) 189

A LA CARTE

Crab (1 leg) • Oysters (4) • Lobster (1 tail) • Tuna (4oz) • Mussels (15) • Shrimp (12) 2

THEN
By Land

RIBEYE *
12oz /

BONE-IN RIBEYE *
20oz /

NEW YORK STRIP *
14oz /

FILET *
6oz / 10oz /

All steaks served are in the top 4% of USDA Graded Prime Beef

STEAK ADD-ONS

Caramelized cipollini onions
Sauteed mushrooms

Cognac foie gras
Horseradish gorgonzola 5

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

AND

Each serves 2

Duck Fat Steak Fries
Truffle dust, garlic aioli
Asparagus

Honey Cumin Carrots V
Garlic Roasted Mashed
Mac~n~Cheese

Corn Casserole Brulee
Creamed Spinach
Sauteed Mushrooms

Cauliflower Grits
Bourbon Glazed Brussels Sprouts