



## BY SEA

### RAW BAR

#### OYSTERS\*

East & West Coast  
Chef's Selection  
Updated Daily  
36 / DOZEN

#### CHERRYSTONE CLAMS\*

24 / DOZ

#### SHRIMP COCKTAIL\*

Six Shrimp, Sambucca Cocktail Sauce  
16

#### TUNA TARTARE\*

Avocado, Jalapeno, Lime  
16

#### CAVIAR & WHEAT CHIPS\*

Kaluga Caviar, Creme Fraiche, Hard Egg, Onion, Capers  
MKT

#### THE SOCIAL PLATTER\*

6 East, 6 West, 6 Clams,  
6 Peached Shrimp,  
Sambucca Cocktail Sauce, Classic Mignonette, Lemon and Lime, Horseradish  
65

#### THE VICTOR TOWER\*

6 East, 6 West, 6 Clams,  
6 Peached Shrimp, 6 Pan Seared Scallops, 1 lb Lobster  
Sambucca Cocktail Sauce, Classic Mignonette, Lemon and Lime, Horseradish  
MKT



The VICTOR  
SOCIAL  
CLUB  
BY SEA

HOT BAR

OYSTERS ROCKEFELLER\*

Spinach and Cream Stuffed, Toasted Breadcrumbs  
18 / HALF DOZEN

CLAMS CASINO\*

Oreganata Butter, Pancetta, Toasted Breadcrumbs  
18 / HALF DOZEN

SEA SCALLOPS\*

Pan Seared, Lemon, Mignonette, Micro Chervil  
32

LOBSTER ROLL\*

Drawn Butter  
MKT

WHOLE ROASTED 1 LB LOBSTER \*

MKT

BY LAND

THE SOCIALITE HOT DOG

Caviar, Aioli, Black Truffle  
MKT

BEEF TATAKI\*

Seared Rare, Ed Sauce  
23

CHEESE BOARD

Chef's Selection With Traditional Accompaniment  
16

\*These items are cooked to order. Consuming raw or under-cooked meats may increase your risk of food born illness, especially if you have certain medical conditions

# COCKTAILS

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## SIGNATURE DRINK

Barrel Aged Yellow Chartreuse  
Signature Drink - Served On the Rocks  
23

## BARREL AGED BLACK MANHATTAN

Bourbon - Averna - Bitters  
16

## BARREL AGED NEGRONI

Gin - Campari - Sweet Vermouth  
16

## MEN WITHOUT WOMEN

Rye - Averna - Brandied Amarena Cherry Syrup - Bitters  
15

## CHAMPS-ÉLYSÉES

Cognac - Barrel Aged Yellow Chartreuse - Lemon - Sugar - Bitters  
18

## HEMINGWAY DAIQUIRI

Rum - Luxardo Maraschino - Grapefruit - Lime  
14

## THE LAST WORD

Gin - Luxardo Maraschino - Barrel Aged Yellow Chartreuse - Lime  
18

## MIDNIGHT IN PARIS

Vanilla Vodka - Lemon - Lavender Infused Simple Syrup  
15

## THE DANGEROUS SUMMER

Jalapeño Infused Tequila - St. Germain - Lime - Strawberry Infused Simple Syrup  
15

## NAKED & ALMOST FAMOUS

Mezcal - Amaro Nonino - Barrel Aged Yellow Chartreuse - Lime  
19

## A TERRIBLE LOVER

Mezcal - Sazerac - St. Germain - Bitters  
17

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# WINE

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## WHITE

Santa Margherita, Valdadige Pinot Grigio 18/72  
The Champion, Sauvignon Blanc Il Campione Marlborough 13/50  
S. A. Priim, Riesling Essence 14/56  
Cline Cellars, Chardonnay Sonoma Coast 15/60  
Malene Wines, Rosé Central Coast 14/56

## SPARKLING

Torresella, Prosecco Extra Dry 10/35  
Tempus Cava Brut 9/36  
Santa Margherita, Prosecco di Valdobbiadone Superiore Brut 22/88  
Santa Margherita, Brut Rosé 23/92

## RED

DAOU Family Estates, Cabernet Sauvignon Paso Robles 19/80  
Lucas and Lewellen, Pinot Noir, Santa Maria Valley 19/80  
1000 Stories Wines, Bourbon Barrel Aged Gold Rush Red Blend California 16/64  
Cline Cellars, Ancient Vines Zinfandel 12/48  
Cavazza "Ciogna" Merlot Colli Berici, Veneto, Italy 15/60

# BEER

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## DRAFT

Columbia Craft Blonde Ale 8  
Columbia Craft Lager 8  
Wicked Wood Pernicious IPA 9  
Southern Barrel Damn Yankee IPA 9  
Legal Remedy Pro Bone Vanilla Porter 9  
Benford Oyster Stout 9

## PACKAGING

Harragansett 5  
Lefte Blonde Ale 7  
Esutuary Hugh Hef 9