



BLUE PLATE SCHEDULE

Sun - Wed 3 pm - 5:30 pm (All Specials 15.5)

A Blue Plate Special is a moderately-priced daily diner special: a main course with all the fixins, a daily combo, a square for two bits. The term was very common from the 1920s through the 1950s.

Sunday: 1/2 Roasted Chicken, Herbed Chicken Jus, Potato Puree

Monday: Chorizo Meatloaf, Roasted Brussel Sprouts and Potatoes

Tuesday: Chicken & Dumplings

Wednesday: Fried Pork Chops, Stewed Butterbeans, Spiced Apples

SNACKS

HOUSE PICKLED VEGETABLES

By the Jar 5.5 OR Fried with Horseradish Sauce 6.5

BLUE CRAB-QUETAS

Lemon and Caper Mayo 11.5

HAM & CHEESE PLATE

House Made Farmer's Cheese, Benton Country Ham, Quince Paste, and Toasted Cuban Bread 13.5

HOUSE SMOKED WAHOO DIP

Crackers and Lemon 8.5

HOUSE MADE SPICY ANCHO, LIME BEEF JERKY

Mango Mustarda 7.5

SPICY SHORT RIB CHILI

Corn Bread and Poblano Cream 9.5

WATERMELON & CUCUMBER

Watermelon, Tomato, Red Onion, Cucumber, Fresno Chili, and Mint 14.5

BEET & KALE

Baby Kale, Beets, Bacon, Blue Cheese, Candied Pecans, Pickled Onion, and Cider Vinaigrette 14.5

FARMER'S CHEESE & TOMATO

Tomato, Cucumber, Red Onion, House Made Farmer's Cheese, Croutons, and Herb Vinaigrette 14.5

SOCIAL COBB

Greens, Hard Boiled Egg, Avocado, Benton Country Ham, Roasted Pepper, Tomato, Cucumber, Blue Cheese, and Herb Vinaigrette 14.5

GREENS SALAD

Greens, Avocado, Tomato, Sliced Almonds, Raisins, and Sherry Vinaigrette 12.5

ADDITIONS

Grilled Chicken 6,
Shrimp 8, Grouper 13,
Hanger Steak 10

SALADS (locally grown Colussa Farms)

COLD APPS

CEVICHE DE MARISCOS

Fort Myers Shrimp, Scallop, Snapper, Blue Crab, Pickled Corn, and Avocado 15.5

PEEL & EAT FORT MYERS SHRIMP

House Made Cocktail Sauce and Lemon 16.5

CHILLED SPINY LOBSTER BOAT

Chilled Sweet & Spicy Lobster Salad, Salsa Rosa, Mango Pico di Gallo, and Crispy Tortilla Strips in a Cucumber 18.5

** MARKET OYSTERS

Citrus Mignonette, Cocktail Sauce, Horseradish, and Saltines 3.5 ea

MEDIUM STONE CRAB CLAWS

Served with Mustard Sauce Market Price

HOT

SHRIMP "N" GRITS

Fort Myers Shrimp, Anson Mills Grits, Bourbon Glaze, and Chili Pepper Jam 15.5

SOCIAL LOADED YUCCA

Yucca Planks, Short Rib Chili, Queso Sauce, Pico, and Poblano Crema 14.5

CONCH SLIDERS

Conch Fritter on Sweet Rolls with Vinegar Slaw and 10,000 Island Sauce 13.5

UNA MAS EMPANADA

- Short Rib Barbacoa, Poblano Crema, Mango Pico, Cotija Cheese 8.5

- Braised Jack Fruit, Queso Blanco, Poblano Crema, Mango Pico, and Cotija Cheese 9.5

7TH AVENUE SOCIAL MUSSELS

Prince Edward Island Mussels, Chorizo, Tomato, Garlic, Green Onion, Beer Broth, and Toast 16.5

SOUTHERN FRIED CHICKEN WINGS

Carrot, Celery, and House Made Blue Cheese. Choose your Sauce: Honey Hot or Bourbon BBQ 11.5 (or Ghost Style 14)

FRIED GREEN TOMATO STACKS

Fried Green Tomatoes, Blue Crab Salad, Pork Belly, Lettuce, and 10,000 Island Sauce 16.5

SOUP

**CUP "O"
CONCH
CHOWDER
WITH
CRACKERS
6.5**

7th STREET TACOS

Short Rib Barbacoa, Salsa Roja, Cotija, and Pico 6.5

Chili Verde Pork, Salsa Verde, Cotija, and Mango Pico 5.5

Grouper, Salsa Verde, Cabbage, Poblano Cream, and Mango Pico 5.5

Fort Myers Shrimp, Salsa Verde, Poblano Crema, and Mango Pico 6.5

Shredded Jackfruit, Salsa Roja, Cotija, and Pico 5.5

Crunchy Ceviche Taco, Salsa Verde, Cabbage, Poblano Crema, and Pico 6.5

Shredded Chicken Taco, Salsa Verde, Cotija, and Mango Pico 5.5

ENTREES

MOJO CHICKEN PAILLARD

Grilled Chicken, Kale, Pickled Onion, Cucumber, Mango, Grape Tomato, Avocado, and Citrus Vinaigrette 20.5

CHICKEN "N" WAFFLES

Southern Fried Natural Chicken, Corn Muffin, Sage Waffles, Spicy Harissa, Maple Syrup, and Whipped Butter. 22.5

PORK BELLY "N" GRITS

Crispy Bourbon BBQ Glazed Pork Belly and Anson Mills Cheesy Corn Grits 22.5

CRISPY MARKET FISH AND SHRIMP PLATE

Fort Myers Shrimp, Pico Butter Sauce, and String Beans 27.5

SEARED GULF GROUPE

Butter Beans, Capers, Olives, and Preserved Tomatoes 29.5

SHORT RIB POT ROAST

Potato Puree, Roasted Vegetables, and Shoestring Onions 26.5

ARROZ CON POLLO

Bone In Natural Chicken, Yellow Rice, Sweet Peas, Pimientos, Green Onion, Capers, Tomatoes, and Olives 25.5

CAB FILET MIGNON

Potato Puree and Demi Glace 42.5 (Oscar Style 48.5)

FORT MYERS SHRIMP CARBONARA

Bucatini, Crispy Pork Belly, Caramelized Onions, Peas, Fort Myers Shrimp, Duck Egg Yolk, and Shaved Parmesan 28.5

7TH AVENUE SOCIAL STROGANOFF

Filet Tips, Demi Glace, Onions, Mushrooms, Sour Cream, and Papparadelle 26.5

DESSERTS

Key Lime Pie with Whipped Cream 6.5

May's Peanut Butter Pie 7.5

Fresh Berries & Bourbon Zabaglione 8.5

Social Special Dessert 9.5

BEVERAGES

Coffee 3.5
(Regular & Decaf)

Americano or Espresso 4.5

Cappuccino or Latte 5.5

Soft Drinks 3.5
(Coke, D. Coke, Sprite, Ginger Ale)

Iced Tea 3.5

Juice 3.5
(Orange, Cranberry)

Milk 3.5

Saratoga Springs Water 4.5
(Sparkling or Still)

SANDWICHES

[Served with Fries or Side Salad] add Conch Chowder 3.5

DILLY'S MARKET FISH SANDO

Blackened, Beer Battered, or Grilled with Lettuce, Tomato, Onion, Dilly Sauce, 10,000 Island, and Crunchy Tortilla Chips on a Brioche Bun 19.5

SPICY CHICKEN SANDO

Southern Fried or Grilled with Lettuce, Tomato, Onion, Cheddar, Bacon, and Garlic Mayo. Choose Honey Hot or BBQ 14.5 (or Ghost Style 17.5)

TORTA GORDA

Shredded Pork, Queso Blanco, Pickled Red Onion, Guacamole, and Mojo 16.5

CHORIZO MEATLOAF CUBAN

Spicy Chorizo Meatloaf, Smoked Ham, Fried Queso Blanco, House Pickles, Cuban Bread, and Mustard 16.5

BRAT SANDO

House-Made Sauerkraut, Caramelized Onion & Peppers, Cuban Bread, and Spicy Mustard 14.5

** 7TH AVE. HAMBURGUESA

American Cheese, Crispy Bacon, Vinegar Slaw, and 10,000 Island Sauce on a Brioche Bun
Single 10.5, Double 13.5, Triple 16.5

SPINY LOBSTER ROLL

Lobster, Salsa Rosa, Lemon, Tarragon, Shallot, and Celery 20.5

GHOST CHILI BURGER

Ghost Pepper Jack Cheese, Short Rib Chili, Lettuce, Tomato, Onion and Ghost 10,000 Island Sauce 16.5

SIDES

⇒ ANSON MILLS GRITS 9.5

⇒ POTATO PUREE & DEMI 7.5

⇒ BLACK BEANS, RICE, & CHORIZO 8.5

⇒ CREAMED CORN & GREEN ONION 8.5

⇒ FRIED GREEN TOMATOES, CHILI PEPPER JAM, & CRUMBLLED GOAT CHEESE 9.5

⇒ GREEN BEANS, LEMON, & SHALLOTS 7.5

⇒ HAND CUT FRIES 5.5



****Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN**

7TH AVENUE SOCIAL Handcrafted Food and Drinks

