

1606

RESTAURANT • BAR

SOUPS, SALADS, APPETIZERS, SANDWICHES

- NEW ENGLAND CLAM CHOWDER 8
oyster crackers, chive oil
- CAESAR SALAD 12
parmesan crisps, house crouton,
lemon caesar dressing
- ASPARAGUS SALAD 13
pickled vegetables, garbanzo beans,
farm egg, champagne vinaigrette
- JONAH CRAB CAKE 18
avocado remoulade, sweet corn relish, chili oil
- POINT JUDITH CALAMARI 14
peppadew & pepperoncini peppers,
chipotle aioli
- 1606 PRIME BURGER* 16
Boston bibb, tomato, red onion, house sauce,
aged cheddar, bacon
- FREE RANGE CHICKEN ON FOCACCIA* 14
prosciutto, mozzarella,
sun dried tomato tapenade
- BEAUPORT HADDOCK TACOS* 14
slaw, pico de gallo, chipotle sour cream,
flour tortilla

*sandwiches include house fries

EXECUTIVE CHEF

John Welch

SOUS CHEFS

Rodney Matos
Aaron Budak



FAMILY STYLE MEALS

Feeds four

- MISTY KNOLLS FARM 75
WHOLE ROASTED CHICKEN
Northeast Family Farms macaroni and cheese,
brussel sprouts & apple slaw
- BERKSHIRE PORK LOIN 80
buttered asparagus, potato & gruyère gratin,
house Worcestershire sauce
- DAY BOAT SEA SCALLOPS 90
fingerling potato hash, celery root,
applewood bacon, sweet corn coulis
- TRADITIONAL CRUSTED 80
BEAUPORT HADDOCK
broccoli rabe, butternut squash,
lemon butter sauce
- FILET MIGNON OF BEEF 90
foraged mushrooms, cippolini onions,
Yukon potato purée, red wine reduction

DESSERTS

- MIXED BERRY TART 8
lemon curd, mascarpone, berry coulis
- DEATH BY CHOCOLATE CAKE 8
buttercream, ganache, chocolate crisp

Please ask your server if we may accommodate your special diet or allergen requests. Consuming raw or undercooked meats, poultry, eggs, seafood, or shellfish may increase your risk for foodborne illness.