



1606

RESTAURANT • BAR

Shareables

**northeast family farms
artisan plate** 21

new england cured meats & cheeses,
mostarda, crackers, whole grain
mustard, raisins on the vine

parmesan & garlic cheese fries...12
roasted garlic mayo

heirloom tomato flatbread 16

grape tomato, pecorino, mozzarella,
pesto, aged balsamic

foraged mushroom flatbread.. 18

gruyère, evoo, roasted garlic,
truffle aioli

short rib sliders..... 18

bread & butter pickles, boston bibb,
great hill blue cheese, mustard sauce

duck confit spring roll..... 14

apple & jicama slaw, scallion
vinaigrette

Raw Bar

1606 tower

native cape ann lobster tail,
local oysters, king crab,
jumbo shrimp, little neck clams

REGULAR 45 | GRAND 75

jumbo shrimp

house cocktail sauce

1/2 DOZEN 24 | DOZEN 48

little neck clams

house mignonette, cocktail sauce,
horseradish

1/2 DOZEN 18 | DOZEN 36

cape cod harvested oysters

house mignonette, cocktail sauce,
horseradish

1/2 DOZEN 24 | DOZEN 48

*Dishes can be customized for gluten free
options. Gluten free bread and buns available.
All menu items are sourced using sustainable
practice, all natural, no hormones or antibiotics,
farm fresh and organic when possible.*



BEAUPORT
COMMITMENT
TO SAFETY

Executive Chef
John Welch

Appetizers

local tuna sashimi 18

red pepper reduction, sweet soy, wontons, sesame, wakame salad

jonah crab cake..... 16

avocado rémoulade, sweet corn relish, chili oil

point judith calamari 14

cornmeal, peppadew peppers, pepperoncini, chipotle aioli

misty knolls farm chicken wings 14

teriyaki grilled, pineapple pepper relish, scallions, peanuts

joyce farms oxtail risotto..... 14

roasted root vegetables, parsnip chip, mascarpone

Soup & Salad

new england clam chowder..... 8/10

oyster crackers, chive oil

native cape ann lobster bisque..... 10/14

knuckle meat, focaccia crouton

caesar salad..... 12

focaccia crumble, cured egg yolk, lemon caesar dressing

baby kale salad..... 14

roasted root vegetables, pickled red pearl onions, parsnip crisps,
cumin ranch

native cape ann lobster cobb 24

pecan smoked bacon, cherry tomato, farm egg, avocado,
great hill blue dressing

Burgers & Sandwiches

includes choice of house fries,
mixed fruit or artisan greens salad

1606 prime burger on brioche 16

boston bibb, tomato, red onion,
pecan smoked bacon, aged cheddar,
house sauce

shishito prime burger on brioche 16

shishito peppers, caramelized onion,
colby jack cheese, cajun mayo

native cape ann lobster roll 28

buttered brioche, boston bibb, light mayo

all-natural turkey & north country ham club 16

pecan smoked bacon, boston bibb,
yellow tomato, garlic aioli on multigrain

grilled swordfish sandwich on brioche 18

heirloom tomato, mozzarella, sprouts,
pesto spread

Sides

8 EACH

parish hill cornerstone
macaroni & cheese

roasted root vegetables
with cider reduction

sweet potato purée

stewed tomatoes with zucchini
& pecorino romano

potato gratin with gruyère

yukon potato purée

*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.*

Chef Specialties

day boat sea scallops 36

local oysters, fingerling potato, leeks, celery root, applewood
bacon, sweet corn stew

north atlantic halibut 38

napa cabbage, leeks, celery, creamer potatoes, newberg sauce

beauport haddock 28

sweet potato purée, roasted cauliflower, lemon parsley butter

new england fish fry 26

beauport haddock, coleslaw, house tartar sauce

kvarøy arctic salmon 28

butternut squash purée, roasted cippolini, hen of the woods,
brown butter vinaigrette

housemade cavatelli 26

misty knolls chicken, peas, celery root, pecorino, poultry reduction

misty knolls farm half chicken 28

white sweet potato hash, natural jus

kurobuta pork shank 32

taleggio polenta, collard greens, green harissa

8 oz. prime tenderloin of beef 42

foraged mushrooms, fall vegetable ratatouille, cognac demi-glace

16 oz. prime bone-in ny strip steak 46

pickled pearl onions, confit yukon, whole grained mustard sauce

Wellness Features

artisan greens salad 12

apple, celery, radish, pumpkin seed vinaigrette

fork & knife veggie burger sandwich 14

beets, black beans, brown rice, pico de gallo, guacamole,
sprouts, pita

baked stuffed acorn squash 26

roasted root vegetables, baby kale, red quinoa, cider reduction