



BURGERS, FLATS & SANDWICHES

NOIR BLEU BURGER	14
seasoned prime beef, caramelized vidalia, great hill bleu, brioche	
1606 BURGER	15
cheddar, house-made bacon, fried egg, avocado	
TOMATO MOZZARELLA FLATBREAD	14
tomato, basil pesto, pecorino	
ROASTED BARBECUE CHICKEN FLATBREAD	15
caramelized onion, cave-aged cheddar, barbecue sauce	
SHRIMP SCAMPI FLATBREAD	16
sautéed rock shrimp, mozzarella, garlic-lemon white wine sauce	
LOBSTER ROLL	MKT
buttered brioche, hand-cut chips	

EXECUTIVE CHEF
Michael Canavan



DINNER ENTRÉES

MISO-GLAZED SWORDFISH	30
soba noodle, hon shimeji mushroom	
FAROE ISLAND SALMON	26
roasted brussels sprouts with pancetta, parsnip purée	
SEAFOOD FRA DIAVLO	29
mussels, salmon, Gasbar Farms chorizo, shrimp, cavatelli	
SHORT RIB MILANESE	27
winter celery root & sweet potato mash, citrus gremolata	
STATLER CHICKEN BREAST	22
Bell and Evan's chicken, cranberry sage reduction, roasted root vegetable	
BAKED HADDOCK	25
cracker-crust, rosemary turnip gratin, broccolini	
PRIME RIBEYE	36
smoked maple acorn squash, roasted garlic-infused mashed potato	
VEAL & PORK BOLOGNESE	22
quail egg, basil, house pesto, tagliatelle	
8 OZ FILET MIGNON	39
grilled asparagus with burgandy truffle compound butter, roasted garlic-infused mashed potato	
SEARED BLUEFIN TUNA	32
soy caramel, pickled ginger, wasabi	
BLACK SKILLET LOBSTER & SHRIMP CASSEROLE	MKT
local lobster, baby rock shrimp, saffron beurre blanc	
FRESH CATCH OF THE DAY	MKT
two sides of choice	
VEGETARIAN OPTION OF THE DAY	20
our chefs daily creation	

SIDES

- grilled asparagus with truffle compound butter - 8
- winter celery root & sweet potato mash - 5
- rosemary turnip gratin - 5
- roasted brussels sprouts with pancetta - 5
- roasted root vegetables - 5
- steamed broccolini - 5
- parsnip purée - 5

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.

RAW BAR

CHILLED SHELLFISH TOWER MKT
Alaska king crab, lobster, select oysters,
jumbo shrimp

JUMBO SHRIMP COCKTAIL 4 EACH
house-made cocktail sauce

"COAST TO COAST"
DAILY ROTATING OYSTER SELECTIONS
mignonette cocktail sauce, horseradish

east coast oysters
3 EACH

west coast oysters
4 EACH

our daily rotating oyster selections

APPETIZERS

ARTISAN PLATE 14
cured meats & aged cheeses

ALASKA KING CRAB BY THE HALF LB. MKT
drawn butter

AHI TUNA 15
wasabi emulsion, crispy wonton, sriracha mayo

LOBSTER CRAB CAKE 14
roasted corn relish, arugula, five pepper aioli

CRISPY CALAMARI 13
cherry pepper aioli

STEAMED PEI MUSSELS 15
spanish saffron, basil, sun-dried tomato

1606 WINGS 12
sweet chile honey BBQ sauce

SHAREABLE PLATES

LOBSTER ARANCINI 7
vodka blush sauce

ROASTED DUCK RAVIOLI 5
wild mushroom, spinach, crème

BUFFALO CHICKEN RANGOON 5
avocado house dressing

WAGYU SLIDERS (2) 8
house-made pickles, Boston bibb

BLACKENED FISH TACOS (2) 5
jicama slaw, citrus aioli

TRUFFLE MAC & CHEESE 9
burgundy truffle, white truffle oil
add lobster 21

SOUP & SALAD

NEW ENGLAND CLAM CHOWDER 7/9

SOUP DU JOUR 7/9

CAESAR SALAD 12
shaved pecorino, white anchovy

CHICORY & RED ENDIVE 13
great hill bleu, candied pecan, green apple,
pomegranate vinaigrette

TUNA NICOISE SALAD 17
heirloom tomato, egg, basil, yukon potato,
mediterranean vinaigrette

ROASTED BEET SALAD 13
goat cheese, arugula, citrus vinaigrette