

Birdseye Bar Menu

Appetizers

CRISPY CALAMARI 15
cherry pepper aioli

1606 WINGS 14
duck wings, sweet chili bbq sauce

JUMBO SHRIMP BY THE PIECE 4EA
house-made cocktail sauce

Salads

Add Chicken 8 Add Salmon 10 Add Shrimp 12

CAESAR SALAD 13
house-made croutons, shaved pecorino, white anchovy

BURRATA SALAD 14
maple brook farm burrata, heirloom tomato, balsamic glaze, basil oil

WATERMELON SALAD 14
jansal valley watermelon, goat's milk feta, raspberry vinaigrette

Burgers, Flats & Sandwiches

NOIR BLUE BURGER 17
great hill bleu, caramelized vidalia onion, wild mushrooms

1606 BURGER 18
cheddar, applewood smoked bacon, fried egg, avocado

TOMATO MOZZARELLA FLATBREAD 17
heirloom cherry tomato, basil pesto, pecorino, arugula

FIG & PROSCIUTTO FLATBREAD 22
mission fig jam, prosciutto artigianale, balsamic glaze

LOBSTER ROLL 28
locally harvested fresh lobster, buttered brioche

CLASSIC CLUB 16
oven-roasted turkey breast, applewood smoked bacon, cranberry aioli

Dessert

FEATURE OF THE DAY
please ask your server about our rotating dessert feature



Birdseye Drink Menu

Cocktails

BIRDSEYE MAI TAI	12
<i>privateer silver rum, privateer amber, orange & pineapple juice, almond syrup, gosling's float</i>	
DRINK OF CHAMPYONS	13
<i>kettle one botanical peach & orange blossom, soda, champy brut</i>	
PORTSIDE PALOMA	12
<i>milagro tequila, cointreau, lime, fresh pressed grapefruit juice</i>	
SEASIDE SANGRIA	10

Frozen Drinks

MUDSLIDE	15
<i>kahlua, titos vodka, maui ice cream</i>	
STRAWBERRY DAIQUIRI	15
<i>bacardi superior, bacardi limon, strawberry purée</i>	
PIÑA COLADA	15
<i>bacardi banana, bacardi limon, piña colada purée</i>	

Draft Beer

NIGHT SHIFT WHIRLPOOL PALE ALE	6
BALLYHOO PALE ALE	7
COORS LIGHT	6
NOTCH SESSION PILS	7

Bottles & Cans

CORONA	7
MICHELOB ULTRA	6
GRAPEFRUIT SCULPIN	8
HEINEKEN	7
DOWNEAST CIDER	7
GLUTENBERG	8
NARRAGANSETT DELS SUMMER SHANDY	7
HEINEKEN ZERO	6
MILLER LITE	6
NARRAGANSETT LAGER	7
BUD LIGHT	6

White Wine

	Glass	Bottle
CLEAN SLATE RIESLING <i>Germany</i>	12	43
SANTA MARGHERITA PINOT GRIGIO <i>Italy</i>	15	55
KIM CRAWFORD SAUVIGNON BLANC <i>New Zealand</i>	13	47
LA CREMA CHARDONNAY <i>Sonoma</i>	13	47

Red Wine

ERATH PINOT NOIR <i>Oregon</i>	14	51
CATENA MALBEC <i>Argentina</i>	12	43
SEVEN FALLS MERLOT <i>Washington</i>	12	43
COPPOLA CLARET CABERNET SAUVIGNON <i>California</i>	12	43
RICASOLI CHIANTI <i>Italy</i>	12	43

Sparkling

LAMBERTI PROSECCO <i>Italy</i>	10	35
CHAMPY <i>California</i>	13	57

Rosé

WHISPERING ANGEL <i>Provence, France</i>	13	50
DOMAINE LAFAGE <i>Russillon, France</i>	12	43

Ask your bartender to mix it up with Titos Vodka and we will donate \$1 from each cocktail to the Alzheimers Association.



PLEASE ASK YOUR SERVER IF WE MAY ACCOMMODATE YOUR SPECIAL DIET REQUESTS.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.