

1606

RESTAURANT • BAR

SMALL 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

APPETIZERS

- ARTISAN PLATE 14
cured meats & aged cheeses
- ALASKA KING CRAB LEGS 24
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
- SWEET BARBECUE CHILE WINGS 12
sweet chile honey BBQ sauce

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.

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RAW BAR

1606 CHILLED TOWER 43
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

FORK & KNIFE

CAESAR SALAD 14
shaved pecorino, white anchovy

ROASTED BEET SALAD 13
goat cheese, arugula, citrus vinaigrette

1606 BURGER 15
cheddar, house-made bacon, fried egg, avocado

NOIR BLEU BURGER 14
seasoned prime beef, caramelized vidalia, great hill bleu, brioche

TOMATO MOZZARELLA FLATBREAD 14
tomato, basil pesto, pecorino

VEAL & PORK BOLOGNESE 22
quail egg, basil, house pesto, tagliatelle

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