

# 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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