



1606

RESTAURANT • BAR

Shareables

- pei mussels** 14
linguiça, cannellini beans,
roasted tomato, shrimp broth
- jonah crab cake** 16
avocado rémoulade, sweet corn
relish, chili oil
- point judith calamari** 14
cornmeal, peppadew peppers,
pepperoncini, chipotle aioli

Soup & Salad

clam chowder 8/10
oyster crackers, chive oil

**native maine
lobster bisque** 10/14
toast point, knuckle meat

caesar salad 12
parmesan crisp, house crouton,
lemon caesar dressing

local greens salad 12
spring mix, radish, english peas,
fennel, citrus

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

Burgers & Sandwiches

includes choice of house fries or artisan greens salad

1606 prime burger on brioche 16
boston bibb, tomato, red onion, pecan smoked bacon, aged
cheddar, house sauce

all-natural turkey club on whole grain 16
roasted turkey breast, pecan smoked bacon, boston bibb,
heirloom tomato, pesto mayo

Chef Specialties

day boat sea scallops 36
local oysters, fingerling potato, leeks, celery root,
applewood bacon, sweet corn stew

new england fish fry 26
beauport haddock, cole slaw, house tartar sauce

beauport haddock 28
traditional crust, butternut squash, rapini, lemon parsley

16oz prime bone-in rib eye 42
asparagus, red bliss mash, madeira demi-glace

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.