



BURGERS & FLATS

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

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

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

EXECUTIVE CHEF

Michael Canavan



LUNCH ENTRÉES

CLASSIC BLT 12
house-made bacon, lettuce, tomato, texas toast

CHICKEN SANDWICH 13
roasted red peppers, arugula, mozzarella, chipotle mayo, ciabatta

VEGGIE PORTABELLA SANDWICH 12
vine ripe tomato, Boston bibb, avocado, mayo, focaccia

LOBSTER ROLL MKT
buttered brioche, hand-cut potato chips

FISH & CHIPS 18
coleslaw, tartar sauce

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

BAKED HADDOCK 25
cracker-crusted, rosemary turnip gratin, broccolini

SHORT RIB MILANESE 27
winter celery root & sweet potato mash, citrus gremolata

BLACK SKILLET LOBSTER & SHRIMP CASSEROLE MKT
baby rock shrimp, saffron beurre blanc

SIDES

- winter celery root & sweet potato mash - 5

- rosemary turnip gratin - 5

- steamed broccolini - 5

- truffle fries - 6

- hand-cut potato chips - 4

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

JUMBO SHRIMP COCKTAIL 4 EACH
house-made cocktail sauce


"COAST TO COAST"
ROTATING OYSTER MENU
mignonette cocktail sauce, horseradish

EAST COAST OYSTERS
3 EACH

WEST COAST OYSTERS
4 EACH

our daily rotating oyster selections

APPETIZERS



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	