

Beginnings

Conch Chowder

Creamy chowder, green onions, bacon

9

Butternut Squash Bisque

Roasted butternut squash, ginger, mushroom, coconut milk

8

Conch Rangoons

Chili braised Bahamian conch, scallion, herb cream cheese, crispy wonton, sweet and spicy dipping sauce

15

Shrimp & Conch Ceviche

Cherry tomato, red onion, cucumber, citrus marinade, corn tortilla chips

16

Scallops & Bacon

Crispy potato, mango chutney

16

Bruschetta

Toasted ciabatta topped with a choice of balsamic marinated tomato or spicy Eleutheran lobster

12/16



Greens

1648 Salad

Island greens, cherry tomatoes, pickled onions, red radish, mango, pomegranate honey dressing

15

Caribbean Salad

Cherry tomatoes, diced avocado, cucumber, corn, red onion, crispy plantain chips

15

Beet Caprese Salad

Poached amber, red and candy beets, island greens, bocconcini, white balsamic dressing

14

Green Apple & Blue Cheese Salad

Field greens, fresh apple, dried cranberries, crumbled blue cheese, candied walnuts, green apple vinaigrette

16

Add Lobster Tail (28), Grilled Chicken (8), Grilled Shrimp (15), Local Grouper (16), Ahi Tuna Steak (16), Mahi Mahi (16)



Pasta

Creamy Lobster

Linguine pasta, Bahamian spiny lobster, roasted garlic cream sauce, fresh parsley, chili oil

29

Chicken Pesto

Penne pasta, marinated chicken, mushroom, tomato, spinach, white wine pesto, Grana Padano cheese

24

Shrimp & Sausage

Fettuccini pasta, Spanish chorizo, Cajun shrimp, roasted red peppers, spinach, house tomato sauce

28

Main

1648 Surf & Turf Burger

Hand formed Angus burger, lobster salsa, lettuce, tomato, pepper jack. Choice of french fries, sweet potato fries or coleslaw

25

Ribeye Steak

12oz Ribeye steak, potato au gratin, roasted shallot, sherry beef jus, seasonal vegetables

45

Surf & Turf

8oz goat cheese crusted tenderloin, 4oz lobster tail, garlic mashed potatoes, sautéed peppers and onions, beef jus

49

Curry Lamb Shank

Five hour curry braised lamb shank, jasmine rice, coleslaw, fried plantains

38

Bahamian BBQ Chicken

Island marinated chicken, peas n' rice, pineapple jicama salsa, seasonal vegetables, house BBQ sauce

33

Vegetable Stir Fry

Sautéed seasonal vegetables, sesame chili soy, jasmine rice

26

Escape without Notice

The Catch

Eleutheran Grouper, Mahi Mahi, Tuna, or fish of the day(MP)

35

Signature Preparations

Pan-fried with onions, peppers, and capers
Blackened & topped with fresh mango chutney
Grilled with lemon dill butter compote
Oven-roasted with a Dijon herb crust

Served with

Bahamian peas n' rice, fresh corn, fried plantain, coleslaw, house remoulade

Devil's Backbone

Choice of fish & preparation, 8oz lobster tail, scallop & bacon, cajun shrimp, conch ceviche, fried plantain, coleslaw, remoulade sauce

85 for two

Pizza

Margherita

House tomato sauce, bocconcini cheese, cherry tomato, fresh basil, balsamic reduction

17

New York

House tomato sauce, pepperoni, green peppers, red onions, mushrooms, mozzarella

18

Creamy Lobster

Poached lobster, bacon, caramelized onions, cherry tomato, cream sauce, mozzarella, chili oil

24

Spicy Conch Pizza

Spicy tomato sauce, poached Eleutheran conch, sweet bell peppers, mozzarella

20

The Carnivore

House tomato sauce, mozzarella cheese, bacon, pepperoni, chorizo, ground beef

22