

Beginnings

Conch Chowder	\$8
<i>Creamy chowder, green onions, bacon</i>	
Coconut Lobster Bisque	\$8
<i>Poached lobster, tarragon cream</i>	
Conch Rangoons	\$13
<i>Chili braised Bahamian conch, scallion, herb cream cheese, crispy wonton, sweet and spicy dipping sauce</i>	
Shrimp & Conch Ceviche	\$14
<i>Fried yellow corn tortilla</i>	
Jumbo Lump Crab Cakes	\$15
<i>Chipotle aioli, pineapple jicama salsa</i>	
Bruschetta	\$12
<i>Toasted ciabatta topped with a choice of balsamic marinated tomato or roasted mushroom with bocconcini & truffle</i>	

Greens

1648 Salad	\$15
<i>Island greens, marinated cherry tomatoes, pickled onions, red radish, fresh mango, green apple vinaigrette</i>	
Caesar Salad	\$15
<i>Chopped romaine, garlic paprika croutons, Chef's caesar dressing, Grana Padano cheese</i>	
Beet Caprese Salad	\$14
<i>Poached amber and red beets, island greens, bocconcini cheese, cherry tomato, green onions, balsamic dressing</i>	
Arugula Salad	\$16
<i>Grape tomato, dried cranberries, candied walnuts, goat cheese, arugula, island greens, green apple vinaigrette</i>	
Add lobster tail	\$20
Add grilled chicken	\$8
Add grilled shrimp	\$12
Add local grouper	\$16
Add Ahi tuna steak	\$16

Main

1648 Surf & Turf Burger	\$24
<i>Hand formed Angus burger, lobster tomato salsa, lettuce, gouda, kaiser roll. Served with choice of french fries, sweet potato fries, or mango coleslaw</i>	
Oven Roasted Jerk Chicken	\$26
<i>Peas & Rice, coconut Jerk sauce, ginger pineapple salsa, lime sour cream, seasonal vegetables</i>	
Mango Mahi Mahi	\$34
<i>Blackened, grilled, or pan fried. Smashed fried potatoes, mango curry cauliflower, cucumber mango salad.</i>	
Red Wine Braised Short Rib	\$36
<i>Butternut squash mashed potatoes, roasted grape tomatoes, shallots</i>	
Goat Cheese Crusted Beef Tenderloin	\$40
<i>Sautéed peppers, onions, capers, aged balsamic au jus</i>	
Rib-eye Steak	\$44
<i>Smashed fried potatoes, roasted shallots, sherry beef jus, seasonal vegetables</i>	
Fresh Eleutheran Grouper	\$33
<i>Served blackened, grilled, or pan fried. Peas & rice, cherry tomato salsa, seasonal vegetables, remoulade sauce</i>	

Pasta

Creamy Lobster	\$28
<i>Linguine pasta, Bahamian spiny lobster, tarragon cream sauce, fresh parsley</i>	
Pomodoro	\$19
<i>Penne pasta, roasted garlic, grape tomato, arugula, house tomato sauce, Grana Padano cheese</i>	
Shrimp & Sausage	\$24
<i>Linguine pasta, Spanish chorizo, Cajun shrimp, roasted red peppers, arugula, house tomato sauce</i>	

Pizza

Margarita	\$15
<i>House tomato sauce, bocconcini cheese, cherry tomato, fresh arugula, balsamic reduction</i>	
New York	\$17
<i>House tomato sauce, pepperoni, green peppers, Bermuda onions, cremini mushrooms, mozzarella</i>	
Surf & Turf	\$19
<i>House tomato sauce, Spanish chorizo, tiger shrimp, compressed pineapple, fresh jalapenos, mozzarella</i>	
Jerk Chicken	\$17
<i>Tomato Jerk sauce, roasted Jerk chicken, lime sour cream, green onions, mozzarella</i>	
Truffle Mushroom	\$16
<i>White sauce, roasted mushrooms, mozzarella cheese, truffle oil drizzle</i>	
Creamy Lobster	\$21
<i>Poached lobster, caramelized onions, cherry tomato, cream sauce, mozzarella cheese, chili oil</i>	

Sides

Smashed Fried Potatoes	\$6
Butternut Squash Mashed Potatoes	\$6
Peas & Rice	\$5
Lobster Mac & Cheese	\$17
Seasonal Vegetables	\$8