

## Beginnings

Conch Chowder .....	\$9
<i>Creamy chowder, green onions, bacon</i>	
Roasted Pumpkin & Ginger Soup .....	\$8
<i>Butternut squash, fresh ginger, pigeon peas, coconut milk, fennel cream drizzle</i>	
Conch Rangoons .....	\$14
<i>Chili braised Bahamian conch, scallion, herb cream cheese, crispy wonton, sweet and spicy dipping sauce</i>	
Tuna Tartar .....	\$15
<i>Ahi tuna, avocado salad, sliced mango and radish, sesame soy dressing, crispy corn chips</i>	
Jumbo Lump Crab Cakes .....	\$16
<i>Ginger ponzu aioli, pineapple jicama salsa</i>	
Bruschetta .....	\$12
<i>Toasted ciabatta topped with a choice of balsamic marinated tomato or roasted mushroom with bocconcini cheese &amp; truffle oil</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, red, and striped beets, arugula, bocconcini cheese, green onion, white 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 .....	\$25
<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 .....	\$30
<i>Peas &amp; Rice, coconut Jerk sauce, smashed fried plantain, pineapple salsa, lime sour cream</i>	
Miso Glazed Mahi Mahi .....	\$35
<i>Grilled bok choy, tiger shrimp, Spanish chorizo, cherry tomato, daikon radish and mango salad, sesame soy drizzle</i>	
Gilled Bone-in Pork Chop .....	\$38
<i>Rosemary and goat pepper marinated 10oz pork chop, butternut squash mashed potato, Chef's BBQ sauce, seasonal vegetables</i>	
Duo of Beef & Potato .....	\$43
<i>Grilled beef tenderloin, 6-hour braised beef short rib, butternut squash mashed potato, potato frites, truffle mushroom sauce</i>	
Rib-eye Steak .....	\$45
<i>Smashed fried potatoes, roasted shallots, sherry beef jus, seasonal vegetables</i>	
Fresh Eleutheran Grouper .....	\$34
<i>Served blackened, grilled or pan fried. Peas &amp; rice, cherry tomato salsa, seasonal vegetables, remoulade sauce</i>	

## Pasta

Creamy Lobster .....	\$29
<i>Linguine pasta, Bahamian spiny lobster, roasted garlic cream sauce, fresh parsley, chili oil</i>	
Pomodoro .....	\$19
<i>Penne pasta, roasted garlic, grape tomato, arugula, house tomato sauce, Grana Padano cheese</i>	
Shrimp & Sausage .....	\$25
<i>Linguine pasta, Spanish chorizo, Cajun shrimp, roasted red peppers, arugula, house tomato sauce</i>	

## Pizza

Margarita .....	\$16
<i>House tomato sauce, bocconcini cheese, cherry tomato, fresh arugula, balsamic reduction</i>	
New York .....	\$18
<i>House tomato sauce, pepperoni, green peppers, Bermuda onions, cremini mushrooms, mozzarella</i>	
Spicy Conch Pizza .....	\$20
<i>Spicy tomato sauce, poached Eleutheran conch, sweet bell peppers, mozzarella</i>	
Pulled Pork & Jalapeno .....	\$20
<i>Tomato BBQ sauce, pulled pork, shrimp, fresh mango and jalapeno, mozzarella, chipotle aioli drizzle</i>	
Braised Short Rib Pizza .....	\$21
<i>White sauce, 6-hour braised short rib, roasted mushrooms, caramelized onions, mozzarella, truffle oil drizzle</i>	
Creamy Lobster .....	\$22
<i>Poached lobster, caramelized onions, cherry tomato, cream sauce, mozzarella cheese, chili oil</i>	

## Sides

Smashed Fried Potatoes .....	\$7
Butternut Squash Mashed Potatoes .....	\$7
Peas & Rice .....	\$6
Lobster Mac & Cheese .....	\$17
Seasonal Vegetables .....	\$8

A 7.5% Tax & 18% Gratuity is added to all items