

## 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