1648
AN ISLAND RESTAURANT

Lunch

TO START

CONCH CHOWDER 17
crostini, parsley oil, crispy capers

CONCH RANGOONS 19
sweet chili sauce

JUNKANOO CHICKEN WINGS 17
piña colada BBQ, mango habanero, Vaz hot sauce

CONCH AND SHRIMP CEVICHE 23
cucumber, red onion, cherry tomato, corn chips

CHARCUTERIE AND CHEESE PLATE 35
chef's choice of 3 meats and 3 cheeses, goat pepper, olives, fresh berries, crostini, corn chips

GROUPER CAKES 25
lemon aioli, Goat pepper

GREENS

PLANTAIN AVOCADO SALAD 24
local greens, candied walnuts, toasted coconut, mango vinaigrette

1648 CAESAR SALAD 22
romaine, bacon crumble, shaved parmesan, JB croutons, Caesar vinaigrette

GARDEN FRESH SALAD 20
local greens, torn basil, cherry tomatoes, diced cucumbers, shredded carrots, honey lemon dressing

1648 SALAD 23
island greens, cherry tomatoes, pickled onions radish, sliced mango, mango dressing

PIZZA

PEPPERONI PIZZA 22

MARGHERITA PIZZA 26

THE ELEUTHERAN 30

THE NEW YORK 28

THREE CHEESE SPINACH AND ARTICHOKE 28

SEAFOOD PIZZA 36
poached lobster, shrimp and scallops, smoked bacon, cherry tomato, spinach, cream sauce, parsley oil

SIGNATURE ITEMS

Served with regular fries, sweet potato fries or side salad.
Upgrade to truffle fries 8 or caesar salad 8

BACON CHEESEBURGER 26
8oz angus beef, mustard aioli, melted cheddar, mixed greens, smoked bacon, toasted brioche bun

BLACK BEAN BURGER 24
avocado spread, pepper relish, greens

POPCORN CONCH PO-BOY SANDWICH 25
cracked conch, goat pepper, greens, lemon mayo, melted pepper jack

LOBSTER ROLL 32
spiny lobster salad, chives, sour cream, pineapple pico, cabbage slaw

BBQ JERK CHICKEN SANDWICH 28
grilled chicken, avocado, shaved cucumber, lemon aioli

GROUPER TACO 29
cucumber pico, fried jalapeño, cabbage slaw


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