

1618

WEST

SEAFOOD GRILLE

STARTERS

| | |
|---|----|
| *FISH TACOS crispy grouper, summer gazpacho, grilled coleslaw, jalapeño glaze, lime cilantro creme | 15 |
| *BEEF CARPACCIO tuna tartar, cremini mushrooms, chopped egg, sriracha honey,mustard greens, toasted cashews | 16 |
| *CRAB CAKE CAPRESE mozzarella, blistered cherry tomatoes, arugula, balsamic glaze roasted pepper remoulade, fried basil, marinated onion | 16 |
| *PAN SEARED SCALLOPS peach salsa, grit cake, black beans, corn and lobster leek sauce, jalapeño drizzle | 16 |
| *SHRIMP EGG ROLLS ginger glaze, pickled vegetables, spicy peanut sauce, lime scented greens | 14 |
| FRIED GREEN TOMATOES beef tenderloin, lima bean succotash, boursin pimento cheese | 15 |
| GRILLED SHRIMP grit cake, manchego, pork belly, bourbon demi, pickled carrots, red wine reduction | 14 |
| MEXICAN STREET CORN AND CRAB DIP lime and cotija tortilla chips, pickled jalapenos | 15 |
| *WASABI CALAMARI red bean salsa, chipotle remoulade, micro greens, basil oil | 14 |
| BRIE SALAD crispy brie, greens, basil, cucumbers, cantaloupe, balsamic, heirloom tomatoes | 13 |
| SUMMER SALAD watermelon, yellow pepper, parmesan, grilled shallots, toasted almond, champagne vinaigrette | 7 |
| 1618 CLASSIC DINNER SALAD mixed greens, red onion, goat cheese, roasted peppers, lemon vin | 7 |
| CAESAR SALAD manchego, crouton | 7 |

ENTREES

| | |
|---|----|
| *BACON WRAPPED BEEF TENDERLOIN roquefort, heirloom tomato cous cous, kale, lobster scampi, bourbon jam | 39 |
| *GRILLED SALMON KEBABS crab cake, crispy tortilla, greens, navy bean, roasted peppers, broccoli, basil vinaigrette, grilled asparagus, sriracha aioli, boursin cream onion confit | 39 |
| *SEARED BLACK GROUPE stuffed pasta shell of marinated beef tips, shrimp, basil,boursin, balsamic marinara, chimchurri, sautéed zucchini, squash, arugula | 39 |
| *GRILLED DRY AGED PORK CHOP pickled root vegetable, blue cheese grits, sautéed broccoli, mustard demi glaze, bourbon glaze | 34 |
| *CHICKEN SALTIMBOCCA prosciutto, basil mozzarella spaghetti squash cakes, red potatoes, marrow compound butter, yellow pepper sauce, caramelized shallots | 32 |
| *SESAME CRUSTED TUNA wasabi mashed potatoes, sautéed sesame cabbage, feta and toasted almonds, balsamic glaze, chipotle oil | 38 |
| *1618 HOUSEGROUND BURGER brie, onion jam, herb aioli, pork belly, peach salsa, poppy seed bun, served with jalapeño pommes frites with feta crema | 17 |
| *BRISKET WRAPPED CHILEAN SEABASS jalapeño peach salsa, miso and sweet onion risotto cake, beets, heirloom carrot, crispy leeks, coconut butter, cilantro creme' | 39 |

RULES OF ENGAGEMENT

due to our preparation and culinary methods, dishes will be delivered to the table as they are prepared for your convenience, reservations made for parties of 6 or more will have an included gratuity of 25% added to their final bill. we're happy to split payment equally between multiple guests.

*these items may be cooked to order. according to the government, consuming raw or undercooked meats, poultry, seafood (which also includes tuna), shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. you should also wash your hands. a lot. (080720)