

## RAW BAR

### West Coast Oysters \$21

½ dozen naked - apple mignonette, fanny bay, british columbia

### East Coast Oysters \$21

½ dozen naked - apple mignonette, sweet middle, new jersey

### Shrimp Cocktail \$24

four colossal shrimp, 1776 cocktail sauce

### Yellowtail Crudo \$18

Jalapeño, yuzu vinaigrette

### Snow Crab Cocktail \$32

mango, cucumber, avocado, ikura

### Seafood Tower \$115

south african lobster tail oysters, clams, colossal shrimp, tuna & salmon tartare

### Clams on the Half Shell \$15

½ dozen naked - cucumber mignonette

### Salmon Crudo \$18

salmon, roasted sesame seeds & yuzu vinaigrette

## SUSHI

### CLASSIC ROLLS

#### Seaweed Salad \$14

mixed seaweed, sesame, light soy dressing

#### California Roll \$14

kani stick, cucumber, avocado

#### Salmon Avocado Roll \$14

spicy salmon, avocado

#### Spicy Tuna Roll \$14

tuna, spicy mayo, cucumber

### CHEFS SPECIAL ROLLS

#### Rainbow Roll \$20

california roll with tuna, salmon, yellowtail, avocado & sauce

#### Spider Roll \$20

soft-shell crab, cucumber, avocado, eel sauce

#### Nikko Roll \$26

spicy salmon, cucumber topped with seared salmon & sauce

#### 1776 House Roll \$26

spicy tuna, cucumber, avocado, seared sashimi, masago & sauce

#### Shrimp Tempura Roll \$20

shrimp tempura, avocado, cucumber, eel sauce

#### Salmon Mango Roll \$23

salmon, avocado, cucumber, mango

#### Spicy Spider Roll \$28

soft-shell crab, cucumber, avocado, spicy tuna & eel sauce

#### Dragon Roll \$24

shrimp tempura, avocado, cucumber, eel

#### Crispy Dynamite Roll \$26

crab, cucumber, avocado, spicy tuna, scallion, sriracha sauce

### NIGIRI & SASHIMI

Tuna (Maguro) \$9/\$13

Salmon (Sake) \$9/\$13

Eel (Unagi) \$9/\$13

Yellowtail (Hamachi) \$9/\$13

Flying Fish Roe (Masago) \$9/\$13

### SUSHI PLATES

#### Small Plate Sushi \$75

california roll, shrimp tempura, 6pc sashimi & 6pc nigiri

#### Large Plate Sushi \$125

1776 house special roll, california roll, spicy tuna roll, shrimp tempura roll, 12pc sashimi & 12pc nigiri

## FOR THE TABLE

### Cheddar & Herb Brioche Buns \$6/\$12

whipped butter, flaky sea salt, Small 2 Large 4

### Clothesline Bacon \$24

black pepper, maple glaze, pickle, lemon

## STARTERS

### French Onion Soup \$12

swiss, crostini, brandy

### Crispy Rice Cakes \$22

tuna, salmon, avocado, spicy mayo, sesame, jalapeno, tobiko

### Fried Calamari \$20

rock shrimp, zucchini, Italian long hots, arrabbiata sauce

### Lobster Dumplings \$22

fried basil, tomato miso, preserved lemon

### Clams Casino \$21

6 littleneck clams, breadcrumbs, bacon

### Crab Cake \$24

lump crab, arugula, orange, citrus vinaigrette

### Octopus Brava \$32

'nduja aioli, salsa brava, marble potatoes

### Meatballs \$24

beef, pork, veal, marinara, ricotta

### Mini Butter Poached Lobster Rolls \$33

Maine lobster, brioche bun, chives

## SALADS

### Caesar Salad \$16

pecorino romano, parmesan crisps, croutons, classic caesar dressing

### Wedge Salad \$17

iceberg, blue cheese, tomatoes, bacon, pickled red onions

### Thai Salad \$18

carrots, cucumbers, cabbage, peanut ginger dressing, sesame, cashews

### Chickpea and Kale Salad \$19

lacinato kale, pecorino, crispy shallots, pistachio, lemon & herb vinaigrette

## PIZZA & PASTA

### Margherita Pizza \$17

san marzano tomato, basil, mozzarella

### Mushroom & Bison Short Rib Cavatelli \$21/\$42

truffles, parmesan, roasted garlic

### Jalapeno Pepperoni Pizza \$17

san marzano tomato, fresh jalapeno, mozzarella

### Ravioli Saltimbocca \$16/\$32

spinach, pine nuts, sage, white wine, crispy prosciutto

### Sausage and Fennel Pizza \$24

mozzarella, garlic, cipollini

### Linguini & Clams \$16/\$32

cherry stone clams, sauvignon blanc, parsley

### Fig and Prosciutto Pizza \$25

Stracciatella, arugula, honey

## ***MAINS***

### **Fire Roasted Cauliflower \$27**

whipped goat cheese, pine nuts, chili oil

### **Roasted French Cut Chicken \$38**

risotto, pancetta, chanterelles, spinach

### **Herb Crusted Salmon \$39**

corn & pineapple salsa, queso fresco, cilantro

### **Chicken Parmesan \$38**

marinara, paccheri, herbs

### **Sea Bass \$56**

laksa curry, asian vegetables, scallion

### **French Veal Chop Milanese \$79**

arugula, burrata, cherry tomatoes, balsamic

### **Surf & Turf \$88**

8oz filet, south african lobster tail, broccolini, whipped potatoes, bearnaise

## ***STEAK & CHOPS***

### **8oz Filet Mignon \$52**

center-cut, exceptionally tender

### **12oz Filet Mignon \$69**

center-cut, exceptionally tender

### **14oz Dry Aged Duroc Pork Chop \$44**

sweet onion soubise, spätzle, spiced glazed apricots, spring onion

### **18oz Rosemary Salt Crusted Prim Rib \$59**

Friday & Saturday Only

## ***SIGNATURE STEAKS***

### **12oz Dry Aged New York Strip \$59**

firm texture, rich beef flavor

### **20oz Dry Aged Bone In Ribeye \$65**

well-marbled, rich and full-bodied

### **8oz Spinalis Ribeye Cap \$62**

most marbled, richly flavored cut of the ribeye

### **4oz Japanese A5 Wagyu \$125**

ultra-rich, exceptionally marbled

### **34oz Dry aged Prime Porterhouse \$138**

with choice of two sides

### **40oz Dry Aged Prime Tomahawk \$135**

with choice of two sides

## ***FOR THE STEAK***

### **8oz South African Lobster Tail \$55**

**Horseradish \$4**

**Chimichurri \$4**

**Red Wine Demi Glace \$4**

**Au Poivre \$4**

**Truffle Butter \$4**

## ***SIDES***

*\$12 each / \$30 for three*

### **Mac & Cheese**

gruyere, cheddar, breadcrumbs

### **Hipster Fries**

shishito peppers, bacon, parmesan

### **General Tso's Broccoli**

**& Cauliflower**  
topped with cashews

### **Mushrooms &**

**Spinach**  
crispy shallots

### **Blistered Shishitos**

finished with sea salt

### **Loaded Baked Potato**

bacon, cheddar, scallion, chives, sour cream

### **Creamed Spinach**

spinach, leeks, parmesan

### **Brocolini**

garlic & olive oil

### **Onion Soup Mashed Potatoes**

mashed potatoes, onion soup, gruyere cheese