



SUSHI

California Roll	\$14
– kani stick, cucumber, avocado –	
Spicy Tuna Roll	\$14
– tuna, spicy mayo, cucumber –	
Salmon Avocado Roll	\$14
– spicy salmon, avocado –	
Dragon Roll (Shrimp Tempura)	\$24
– shrimp tempura, avocado, cucumber, eel sauce –	
Crispy Dynamite Roll	\$26
– crab, cucumber, avocado, spicy tuna, scallion, sriracha sauce –	
Rainbow Roll	\$20
– california roll topped with tuna, salmon, yellowtail, avocado & special sauce –	
Nikko Roll	\$26
– spicy salmon, cucumber topped with seared salmon & special sauce –	
Spider Roll	\$20
– soft-shell crab, cucumber, avocado, eel sauce –	
1776 House Roll	\$26
– spicy tuna, cucumber, avocado, seared sashimi, masago & special sauce –	

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 –	

SHAREABLE STARTERS

Clothesline Bacon	\$24
– black pepper, maple glaze, pickle, lemon –	
Seafood Tower	\$115
– south african lobster tail, oysters, clams, colossal shrimp, tuna & salmon tartare –	
East Coast Oysters	\$21
– half dozen naked - mignonette –	
Buffalo Chicken Spring Rolls	\$15
– egg rolls filled w/ buffalo chicken, mozzarella & fontina cheese, served w/ blue cheese –	
Cheesesteak Egg Rolls	\$17
– shaved prime steak, caramelized onions, American cheese –	
1776 Wings or Popcorn Chicken	\$18
– hand-battered w/ choice of Nashville hot sauce, buffalo, garlic parmesan, thai chili, bbq or plain served w/ blue cheese –	

STARTERS

Fried Calamari	\$20
– rock shrimp, zucchini, italian long hots, arrabbiata sauce –	
Shrimp Cocktail	\$24
– four colossal shrimp, 1776 cocktail sauce –	
Lobster Dumplings	\$22
– fried basil, tomato miso, preserved lemon –	
Clams Casino	\$21
– 6 middleneck clams, white wine, breadcrumbs, bacon –	
Crispy Rice Cakes	\$23
– tuna, salmon, avocado, spicy mayo, sesame, jalapeno, tobiko –	
Plantains & Guacamole	\$21

SALADS

Caesar Salad	\$17
– pecorino, parmesan crisps, croutons –	
Chickpea and Kale Salad	\$19
– pecorino, crispy shallots, pistachio, lemon & herb vinaigrette –	
Wedge Salad	\$17
– iceberg, blue cheese, tomatoes, bacon, pickled red onions –	
Fall Harvest Salad	\$19
– mixed greens, butternut, goat cheese, figs, pomegranate, walnuts, beets, maple vinaigrette –	



HANDHELDS / PIZZA / PASTA

Chicken & Cheese Quesadilla	\$21
– peppers, onion, grilled chicken, pico de gallo, guacamole, sour cream –	
Margherita Pizza	\$18
– san marzano tomato, basil, mozzarella –	
Jalapeno Pepperoni Pizza	\$21
– san marzano tomato, mozzarella –	
Fall Pizza	\$21
– carrot puree, brussel sprouts, butternut, burrata, honey, hazelnuts –	
Sausage and Fennel Pizza	\$24
– mozzarella, garlic, cipollini onion –	
Cheeseburger Sliders	\$25
– 5 beef sliders, cheddar, 1776 sauce –	
76 Dry Aged Cheeseburger	\$26
– 76 sauce, lettuce, tomato, onion, choice of english muffin or brioche bun, hand-cut fries –	
Mushroom & Short Rib Cavatelli	\$42
– truffles, parmesan, roasted garlic –	
Stuffed Fazzoletti Pasta**	\$26
– cauliflower, pine nuts, pecorino, herbs, and brown butter –	

MAINS

Fire Roasted Cauliflower	\$25
– whipped goat cheese, pine nuts, chili oil –	
Sea Bass	\$56
– laksa curry, asian vegetables, scallion –	
Maple & Walnut Crusted Salmon	\$39
– farro, baby kale, butternut, orange –	
Autumn Apple Chicken	\$38
– polenta, brussel sprouts, pancetta, pomegranate, rosemary jus –	
Chicken Parmesan	\$38
– marinara, fresh tonarelli, herbs –	
French Veal Chop Milanese	\$67
– arugula, burrata, cherry tomatoes, balsamic –	
14oz Dry-Aged Duroc Pork Chop	\$44
– sweet potato, apple, spätzle, spring onion –	
Surf & Turf Tower	\$59
– 8oz filet mignon, half south African lobster tail, jumbo shrimp, scallop, broccolini, mashed potatoes, bearanise –	

1776 BUTCHER CUTS

8oz Filet Mignon	\$54
12oz Filet Mignon	\$69
8oz Ribeye Cap	\$62
4oz Japanese A5 Wagyu	\$79
12oz Dry Aged Prime NY Strip	\$59
20oz Dry Aged Prime Ribeye	\$65
34oz Dry Aged Prime Porterhouse	\$138
+ w/ choice of two sides +	
40oz Dry Aged Prime Tomahawk	\$145
+ w/ choice of two sides +	
18oz Rosemary Salt Crusted Prime Rib	\$59
– Friday and Saturday Only –	

ADD ONS

Red Wine Demi	\$4	Horseradish Cream	\$4
Chimichurri	\$4	8oz South African Lobster	\$55
Au Poivre	\$4	Tail	

SIDES \$12 EACH / 3 FOR \$30

General Tso's Broccoli & Cauliflower – topped with cashews –	Mushrooms & Spinach – crispy shallots –
Mac & Cheese – gruyere, cheddar, breadcrumbs –	Loaded Baked Potato – bacon, cheddar, scallion, chives, sour cream –
Crispy Brussels Sprouts – bacon, pomegranate –	Creamed Spinach – spinach, leeks, parmesan –
Onion Soup Mashed Potatoes – mashed potatoes, onion soup, gruyere cheese –	Hipster Fries – shishito peppers, bacon, parmesan –
	Broccolini – garlic & olive oil –