

SEASONAL SIGNATURE COCKTAILS

Blood Orange Spritz \$16 – aperol, blood orange, prosecco, club soda

Tea Party Ransom \$16 – bushmills, drambuie, lemon, chamomile, fee foam

Almond Blossom \$18 – still gin, st germain, orgeat, lemon, club soda
+ contains nuts

Faded Glory \$16 – knob creek bourbon, pamplemousse, lemon, amaro montenegro

The Glam Dam \$17 – 5 springs honey sage bourbon, jalapeno, blood orange, peach, lemon, cranberry

Orange Cream Fizz \$17 – ketel one, vanilla, orgeat, lemon, orange, fee foam, club soda
+ contains nuts

Hornet's Nest \$18 – gran coramino reposado, hot honey, st germain, peach, lime

The Blue Drink \$18 – hendricks gin, blue curacao, kina lillet, lemon, prosecco

1776 CLASSIC COCKTAILS

Smoked Manhattan \$19 – michter's bourbon, carpano antica, bitters, applewood smoke

1776 Old Fashioned \$18 – sagamore rye, banana liqueur, baking spices, bitters

Rum Old Fashioned \$17 – brugal 1888, guinness syrup, chocolate & angostura bitters

Honey Paloma \$18 – don julio reposado, honey, lime, grapefruit soda

Plum & Glory \$18 – patron silver, plum liqueur, lychee, lime

Betsy Ross \$25 – belvedere, cinnamon, grapefruit, lemon, chandon garden spritz

Firefly Fun House \$16 – ketel one peach & orange blossom, passion fruit, lemon, ginger

Bunker Hill Breeze \$16 – jalapeno infused 1800 blanco, pineapple reduction, lime, peychaud's bitters

1776 COCKTAIL TREES

Choice of Espresso Martini, Hugo Spritz, Cosmopolitan & Margarita

– 4 for \$64 6 for \$96 8 for \$128 12 for \$192 –

DRAFTS / BOTTLES / CANS

Guinness Irish Stout \$12 – dublin, ireland 4.2% ABV

Kona Big Wave \$9 – kona, hi 4.4% ABV

Kane Head High \$9 – ocean, nj 6.6% ABV

Michelob Ultra \$6 – st. louis, mo 4.2% ABV

Miller Lite \$6 – chicago, il 4.2% ABV

Heineken \$8 – amsterdam, netherlands 5% ABV

Peroni \$8 – rome, italy 5.1% ABV

Glennbrook Brewery Pilsner \$8 – morristown, nj 5.1% ABV

Sam Adams Seasonal \$7 – new england, 5.3% ABV

N/A Beer \$5

Corona \$8 – mexico 4.6% ABV

Fiddlehead IPA \$9 – shelburne, vt 6.2% ABV

Stella \$8 – belgium 5% ABV

MOCKTAILS

Phony Espresso Negroni – \$12

Skinny Pineapple Jalapeno Margarita – \$12

Elderflower Paloma – \$12

Skinny Mango Passion Fruit Margarita – \$12

PREMIUM WINE BY THE GLASS

Flowers Pinot Noir – Sea View Ridge, Sonoma Coast '23
+ 3oz \$33/6oz \$66

Quintessa Red Blend – Napa Valley, '22
+ 3 oz \$75/6oz \$150

Leviathan Red Blend – California, USA '22
+ 3oz \$12/6oz \$24

Faust The Pact Cabernet Sauvignon – Coombsville, California '21
+ 3oz \$27/6oz \$54

A 3% Service Fee Will Be Applied To The Final Bill

WINES BY THE GLASS

WHITE WINE / ROSE / SPARKLING

Avisi Prosecco \$13 – veneto, italy

Moet & Chandon Imperial Brut 187ml \$28 –
champagne, france

AIX Rosé \$16 – provence, france

Ruffino Aqua di Venus Pinot Grigio \$14 – friuli, italy

Cakebread Cellars Chardonnay \$24 – napa valley,
california

Thomas Schmitt Riesling \$13 – mosel, germany

Drylands Sauvignon Blanc \$15 – marlborough, new
zealand

Jacques Dumont Sauvignon Blanc \$16 – loire valley,
france

Chateau de Sancerre \$24 – sancerre, france

The Calling Chardonnay \$18 – sonoma coast,
california

RED WINE

Outlier Pinot Noir \$17 – lake county, california

Benton-Lane Pinot Noir \$21 – willamette valley,
oregon

San Polo 'Rubio' Rosso di Montalcino \$18 – tuscan,
italy

Alta Vista Malbec \$15 – mendoza, argentina

Numanthia Tempranillo \$18 – toro, spain

Architect Cabernet Sauvignon \$18 – alexander valley,
california

Faust Cabernet Sauvignon \$29 – napa valley,
california

Austin Hope Cabernet Sauvignon \$25 – paso robles,
california

Harvey & Harriet Red Blend \$20 – paso robles,
california

SUSHI

Yellowtail Crudo \$18 – jalapeno,
yuzu vinaigrette

Salmon Crudo \$18 – salmon,
roasted sesame seeds & yuzu
vinaigrette

Seaweed Salad \$10

CHEF'S SPECIAL ROLLS

all sushi contains roasted sesame seeds

California Roll \$14

– kani stick, cucumber, avocado

Rainbow Roll \$20

– california roll topped with tuna,
salmon, yellowtail, avocado &
special sauce –

Salmon Mango Roll \$23

– salmon, avocado, cucumber,
mango –

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 –

Salmon Avocado Roll \$14

– spicy salmon, avocado –

Shrimp Tempura Roll \$20

– shrimp tempura, avocado,
cucumber, eel sauce –

Nikko Roll \$26

– spicy salmon, cucumber topped
with seared salmon & special
sauce –

Nigiri Special \$24

– tuna, salmon, yellow tail –

Crispy Dynamite Roll \$26

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

Spicy Tuna Roll \$14

– tuna, spicy mayo, cucumber –

Spider Roll \$20

– soft-shell crab, cucumber,
avocado, eel sauce –

Spicy Spider Roll \$28

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

Dragon Roll \$24

– shrimp tempura, avocado,
cucumber, eel –

Large Plate Sushi \$125

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

NIGIRI & SASHIMI

Tuna (maguro) 9/13

Eel (unagi) 9 / 13

Salmon (sake) 9 /13

Flying fish roe (masago) 9 / 13

Yellowtail (hamachi) 9/13

STARTERS

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

– small - 2 | large - 4 –

Clothesline Bacon \$24

– black pepper, maple glaze, pickle, lemon –

RAW BAR

West Coast Oysters \$21

– ½ dozen naked - cucumber
mignonette –

East Coast Oysters \$21

– ½ dozen naked - cucumber
mignonette –

Snow Crab Cocktail \$29

– mango, cucumber, avocado,
ikura –

Shrimp Cocktail \$24

– four colossal shrimp, 1776
cocktail sauce –

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 –

APPETIZERS

Lobster Dumplings \$22

– fried basil, tomato miso,
preserved lemon –

Crab Cake \$34

– jumbo lump crab, amarillo aioli,
mango salsa –

Meatballs \$24

– beef, pork, veal, marinara,
ricotta –

French Onion Soup \$12

– swiss, crostini, brandy –

Fried Calamari \$20

– rock shrimp, zucchini, italian
long hots, arrabbiata sauce –

Butter-Poached Lobster Rolls

\$33

– 3 mini rolls, maine lobster,
brioche bun, chives –

Clams Casino \$21

– 6 middleneck clams,
breadcrumbs, bacon –

Crispy Rice Cakes \$22

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

Octopus Brava \$36

– 'nduja aioli, salsa brava, marble
potatoes –

SALADS

Caesar Salad \$16

– pecorino, parmesan crisps, croutons –

Wedge Salad \$17

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

Chickpea and Kale Salad \$19

– pecorino, crispy shallots, pistachio, lemon & herb vinaigrette –

Thai Salad \$18

– carrots, cucumbers, peppers, mango, red onion, cabbage, peanut ginger dressing, sesame, cashews –

PIZZA & PASTA

Margherita Pizza \$17

– san marzano tomato, basil, mozzarella –

Fig and Prosciutto Pizza \$25

– stracciatella, arugula, honey –

Sausage and Fennel Pizza \$24

– mozzarella, garlic, cipollini onion –

Jalapeno Pepperoni Pizza \$21

Spring Ravioli 16/32

– tomato, corn, asparagus, sugar snap peas, mint, pine
nuts –

Tonnarelli & Clams 16 / 32

– champagne butter, garlic, parsley –

Mushroom & Bison Short Rib Cavatelli 21 / 42

– truffle, parmesan, roasted garlic –

*Items served raw or undercooked such as meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

MAIN PLATES

Fire Roasted Cauliflower \$27

– whipped goat cheese, pine nuts, chili oil –

Thai Chili Glazed Salmon \$39

– coconut basmati, mango salsa, toasted coconut, charred lime –

Sea Bass \$56

– laksa curry, asian vegetables, scallion –

French Cut Roasted Chicken \$38

– sunchoke puree, baby vegetables, patty pan squash, sugar snap pea, au jus –

Chicken Parmesan \$38

– marinara, paccheri, herbs –

French Veal Chop Milanese \$67

– arugula, burrata, cherry tomatoes, balsamic –

14oz Dry-Aged Duroc Pork Chop \$44

– sweet onion soubise, apricot, spätzle, spring onion –

Surf & Turf \$88

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

1776 BUTCHER CUTS

8 oz Filet Mignon \$54

12 oz Dry Aged Prime NY Strip \$59

12 oz Filet Mignon \$69

20 oz Dry Aged Prime Ribeye \$65

8oz Ribeye Cap \$62

40oz Dry Aged Prime Tomahawk \$145

+ w/ choice of two sides +

4oz Japanese A5 Wagyu \$79

34 oz Dry Aged Prime Porterhouse \$138

+ w/ choice of two sides +

18 oz Rosemary Salt Crusted Prime Rib \$59

– Friday and Saturday Only –

ADD ONS

HORSERADISH CREAM \$4

CHIMMICHURI \$4

RED WINE DEMI \$4

TRUFFLE BUTTER \$4

AU POIVRE \$4

8oz SOUTH AFRICAN LOBSTER TAIL \$55

SIDES 12 EACH / 3 FOR 30

General Tso's Broccoli & Cauliflower

– topped with cashews \$12 –

Hipster Fries

– shishito peppers, bacon, parmesan –

Onion Soup Mashed Potatoes

– mashed potatoes, onion soup, gruyere cheese –

Creamed Spinach

– spinach, leeks, parmesan –

Mac & Cheese

– gruyere, cheddar, breadcrumbs –

Loaded Baked Potato

– bacon, cheddar, scallion, chives, sour cream –

Broccolini

– garlic & olive oil –

Mushrooms & Spinach

– crispy shallots –

Blistered Shishitos

– sea salt –

*20% gratuity will be added to the final bill of parties of 6 or more