

## *Starters*

### **RAW OYSTERS (6)**

Raw oysters served on the half shell with wasabi cocktail. 11~

### **BLACK RAVIOLI**

Lobster filled black ravioli topped with diced shrimp & crabmeat, finished with a cream sherry sauce with basil and chopped tomatoes. 11~

### **BAKED BRIE**

Wrapped in a puff pastry, served with fresh fruit & plated on a raspberry champagne reduction. 9~

### **SHRIMP COCKTAIL (5)**

Chilled jumbo shrimp served with wasabi cocktail. 11~

### **MUSSELS & SAUSAGE**

Large mussels & Andouille sausage sautéed in garlic herb butter. 13~

### **GRILLED OYSTERS**

Casino style: casino butter, apple smoked bacon & provolone. 13~

### **BAKED ESCARGOT**

Finished in an Asian butter. A 1776 favorite. 10~

### **LITTLE NECK CLAMS**

Sautéed clams served drunken style with fresh basil, lemon, garlic, Old Bay & fresh ground pepper finished in white wine. 12~

## *Soups & Salads*

### **1776 CRAB & LOBSTER BISQUE**

A delightful tradition! 8~ Bowl or 4~ Cup

### **SOUP DU JOUR**

Enjoy our Chef's special daily creation. 8~ Bowl or 4~ Cup

### **THE 1776 WEDGE**

Gorgonzola dressing, crumbled bacon, cucumber & cherry tomatoes top this crisp iceberg wedge. 8~

### **CAESAR**

Fresh cut romaine tossed with our house made dressing and topped with freshly shaved parmesan cheese, with or without anchovies. 8~

### **FRESH MOZZARELLA**

Tomatoes, basil and mangos drizzled with olive oil and a balsamic glaze. 12~

### **MIXED FIELD OF GREENS**

Apple smoked bacon, dried cherries, walnuts & crumbled gorgonzola cheese gently tossed in maple vinaigrette. 7~

*\* Consuming raw or undercooked meats or seafood may increase your risk of foodborne illness.*

## *1776 Signature Steaks & Chops*

At 1776 we are proud to be an independently-owned Steakhouse. We are extremely passionate about our beef! Juicy, tender and flavor are the characteristics for which a cut of beef is esteemed. Our custom aging process ensures that our hand selected beef sets an industry standard for quality and center of the plate presentation every time. Enjoy...with our highest recommendations!

All of our steakhouse entrees are served with our Chef's starch and vegetable selections of the evening.

### **STEAK 1776**

Filet mignon plated on mashers and finished with lump crab sautéed in a cream reduction, served with asparagus. A crowd pleaser! 32~

### **FILET MIGNON**

Simply perfection. 6oz 28~ 8oz 30~

### **THE BARREL 10 OZ**

Uniquely ours. A tender and juicy cut of beef. 34~

### **DELMONICO 14 OZ**

Well marbled for peak flavor. 34~

### **FRENCHED BONE IN RIB EYE 20 OZ**

A large bone in version of our tasty CAB Delmonico. 43~

### **NEW YORK STRIP 12 OZ**

Always a favorite. Dry aged to ensure more flavorful and firm body. 37~

### **PRIME RIB 16 OZ**

Slow roasted prime rib served with our house made au jus. The best around! 26~

### **PORTERHOUSE 22 OZ**

USDA Prime. Combines rich flavors of a strip steak & the tenderness of a filet. 43~

### **RACK OF LAMB**

A domestic classic. Rosemary mint Demi glaze. 33~

**To Enhance Your Meal, add...**

**BROILED LOBSTER TAIL 17~**

**ESCARGOT RAGU 10~**

**BROILED CRAB CAKE 9~**

**JUMBO SHRIMP 8~**

**JUMBO PAN SEARED SCALLOPS 8~**

**BLACKENED JUMBO SCALLOPS 8~**

**SAUTEED MUSHROOMS 6~**

**SAUTEED ONIONS 5~**

**CREAMED SPINACH 5~**

**ONION RINGS 5~**

**BLEU CHEESE/DEMI GLAZE 5~**

**SNAIL BUTTER 2~**

**BERNAISE SAUCE 2~**

## *1776 Entrees*

### **TWIN BROILED JUMBO CRAB CAKES**

All lump, no fillers, served with mashers & garnished with cranberry relish and vegetable of the evening. 26~

### **CHICKEN PROVENCE**

Chicken breast with herb, lemon, garlic, and shallots, finished with white wine and cream, served with mashers and chefs vegetable. 19~

### **CEDAR PLANK SALMON**

Wild salmon filet roasted on a cedar plank and finished with a sweet & spicy maple sauce, served on wilted greens with wild rice. 23~

### **BLACK RAVIOLI**

Lobster filled black ravioli topped with diced shrimp & crabmeat, a cream sherry sauce with fresh basil and chopped tomatoes. A unique house specialty. 19~

### **LOBSTER TAIL 7OZ**

Broiled with lemon and butter or topped with crab imperial and finished with Chesapeake sauce. Served with mashers and Chef's vegetable. Lobster Tail 28~ Stuffed Lobster Tail 34~

### **DAY BOAT SCALLOPS**

Pan seared jumbo scallops plated on mashers with a roasted garlic cream sauce, served with asparagus. 26~

### **SPRING VEGETABLE SQUARE**

Sautéed seasonal vegetable flamed in sambuca, finished with shallots, rosemary, garlic and basil butter sauce. Served open face on a puff pastry. 19~

### **FISH OF THE DAY**

Your servers will describe the fresh catch. Market~

### **PENNE VODKA**

A fresh tomato-basil cream sauce flamed with vodka and served over penne pasta, topped with freshly shaved parmesan cheese. 17~ Add Chicken 21~ Add Shrimp & Crab 24~

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### **SURF & TURF**

Petit filet & your choice of lobster tail, jumbo lump crab cake or stuffed lobster tail.

Served with baked potato and Chef's vegetable.

With Stuffed Lobster Tail 50~ With Lobster Tail 45~ With Crab Cake 35~

## *1776 Desserts*

CRÈME BRULEE  
Our featured dessert. 7~

CHEESE CAKE  
Our Chef's specialty. 10~

COCONUT BANANA CREAM PIE  
Layers of sweetened cream cheese with a banana coconut custard in a pecan crust. 8~

WARM APPLE TART  
Topped with vanilla ice cream. 8~

CHEF'S FEATURED DESSERT  
Ask your server. 9~

*Non-Alcoholic Beverages*  
SARATOGA WATER SPARKLING 3~

SARATOGA SPRING WATER 3~

PEPSI & DIET 2~

GINGER ALE 2~

SIERRA MIST 2~

BIRCH BEER 3~

COFFEE 2~

HOT TEA 2~

ICED TEA 2~

CAPPUCCINO 4~

ESPRESSO 3~