

Starters

RAW OYSTERS* (6)

Raw Oysters on the half shell, served with Wasabi Cocktail. 11~

BLACK RAVIOLI

Lobster filled black ravioli topped with diced Shrimp & Crabmeat, a cream sherry sauce with fresh basil and chopped tomatoes. 11~

BAKED BRIE

Wrapped in a puff pastry and served with fresh fruit and plated on a Raspberry Champagne reduction. 9~

SHRIMP COCKTAIL (5)

Peeled, De-veined, Chilled, Jumbo shrimp served with Wasabi Cocktail. 10~

FRESH MOZZARELLA

Tomatoes, Basil and Mangos, Drizzled with olive oil and a Balsamic glaze. 12~

GRILLED OYSTER CASINO (6)

Casino butter, Apple Smoked Bacon & Mozzarella. 13~

MIDDLE NECK CLAMS

Sauteed Clams served drunken style with fresh basil, lemon, garlic, Old Bay, fresh ground pepper & finished in white Wine. 12~

BAKED ESCARGOT

Finished in an Asian Butter. A 1776 Favorite. 10~

SEARED BEEF CAPRICCIO

This one of a kind dish, found nowhere else, is served with deep fried Prosciutto, Artichokes drizzled with roasted garlic & horseradish infused olive oil. Garnished with freshly shaved Parmesan. 12~

Soups

1776 CRAB & LOBSTER BISQUE

A New Delightful Tradition! 8~

SOUP DU JOUR

Enjoy our chef's special daily creation. 8~

Salads

THE 1776 WEDGE

Gorgonzola Dressing, Crumbled bacon, Cucumber & Cherry Tomatoes top this crisp Iceberg Wedge. A Bold new take on a classic salad. 7~

CAESAR

Fresh cut romaine tossed with buttered croutons and tossed with our House made dressing. 8~

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 great Steakhouse. We are extremely Passionate about our Beef! Juiciness, tenderness and flavor are the characteristics for which a cut of beef is esteemed.

Our custom dry-aging process ensures that our SELECT beef sets an industry standard for flavor, tenderness and center of the plate presentation every time. Enjoy...with our highest recommendations!

All of our Steakhouse Entrees are served with our Chef's Potato and Vegetable Selections of the Evening.

THE BARREL 10 OZ

Uniquely ours. A most Tender and Juicy cut of Beef. 34~

FILET MIGNON 8 OZ

Simply Perfection. 29~

DELMONICO 14 OZ

Prime at its best. Well marbled for Peak Flavor. 33~

FRENCHED BONE IN RIB-EYE 20 OZ

A Large bone in version of our Tasty prime Delmonico. 42~

NEW YORK STRIP 12 OZ

Always a Favorite. More Flavorful and firm body. 35~

FRENCHED PORK RIB CHOP 12 OZ

A bone-in Center Cut Chop bursting with Taste. 24~

RACK OF LAMB 12 OZ

A Domestic classic. Rosemary-mint Demi glaze. 32~

VEAL CHOP 12 OZ

Like our steaks, aged, rich in flavor, mouth-watering. Market Price~

To Enhance Your Meal, add...

Broiled Crab Cake 9~

Jumbo Grilled Shrimp 8~

Jumbo Pan Seared Scallops 8~

Sauteed Mushrooms 6~

Creamed Spinach 5~

Onion Rings 5~

Bleu Cheese/Demi Glaze Sauce 5~

Snail Butter 2~

Bernaise Sauce 2~



1776 Entrees

TWIN BROILED JUMBO LUMP CRAB CAKES

These cakes are served with mashers & garnished with Cranberry relish served with vegetable of the evening. 26~

CHICKEN SOPHIA

Double breast with a Prosciutto, provolone & fresh baby spinach stuffing topped with Gorgonzola cream sauce served on mashers with chef's vegetable. 19~

COPPER RIVER SALMON

Pan seared and plated with warm Caper Vinaigrette served with wild rice and chef's vegetable. 21~

BLACK RAVIOLI

Lobster filled black ravioli topped with diced Shrimp & Crabmeat, a cream sherry sauce with fresh basil and chopped tomatoes. 18~

SURF & TURF

6 oz. Filet & your choice of 7 oz. Lobster Tail with drawn butter, or Jumbo Lump Crabcake. Served with baked potato and vegetable of the evening.
w/Lobster Tail 45~ w/Crabcake 35~

LOBSTER TAIL (7 OZ)

Broiled with lemon & 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~

SPRING VEGETABLE SQUARE

Sauteed seasonal Vegetables served on an open face Puff Pastry with a Pernod sauce. 19~

BLACKENED DIVER SCALLOPS

These tender Scallops are served on mashers with sauteed spinach. 23~

STUFFED SHRIMP

Jumbo shrimp stuffed with Crab Imperial with a Chesapeake sauce.
Served with mashers and chef's vegetable. 26~



1776 Entrees

PAN SEARED GROUPER

Finished with a Lemon-Ginger butter and served on our Chef's special Seaweed salad. 26~

PENNE VODKA

A fresh Basil-Tomato Marinara, flamed with Vodka and served over pasta. 17~

Add Chicken 21~ Add Shrimp and Crab 24~

1776 Desserts

CRÈME BRULÉ

Our Featured Dessert 9~

CHEESECAKE

Our Chef's Specialty 9~

KEY LIME PIE

A Classic 8~

APPLE TART

Simply the Best 8~

CHEF'S FEATURED CHOCOLATE DESSERT

Decadent 8~

Non-Alcoholic Beverages

PELLEGRINO WATER 5~

Sparkling

PANNA WATER 5~

Spring

COLA 2~

DIET COLA 2~

FRUIT DRINKS 2~

ICE TEA 2~

HOT TEA 2~

COFFEE 2~