

Menu

Appetizers

Ahi Tuna Crudo & Sweet & Spicy Tomato Relish . . . 8

With lemon tarragon aioli and Extra Virgin Olive Oil

Black Sesame Tempura Calamari 11

With wasabi lime aioli

Escargot Maison 11

Classic preparation of sautéed escargot served in puff pastry; finished with tomato and Frere Jacques butter

Bacon wrapped Bobwhite Quail 12

Pan Seared Bacon wrapped Split Bobwhite quail served over Sautéed wild mushrooms finished with natural au jus

Artichoke Dip 7

Creamy artichoke horseradish dip served with toasted pita chips

Evette's Crab Cake 9

Evette's house made crab cake served with Creole Rémoulade

Shrimp Corndogs 12

Crispy corndogs served with a chile plum dipping sauce

1620 the restaurant

Garden Plates

1620 Caesar5

Romaine & Jalapeno garlic polenta croutons tossed with classic Caesar dressing; finished with shaved parmesan

Blueberry & Brie 6

Spinach tossed with sun dried blueberries, spiced pecans, & caramelized Vidalia onion vinaigrette; topped with toasted brie crustini

Smoked Duck Salad7

Spinach & Romaine with creamy Caesar dressing, Parmesan cheese, sliced mushrooms; topped with toasted almonds & warm smoked duck
(Entrée size 14.00)

B.L.T. Wedge Salad ...7

Wedge of Romaine with herb-seasoned bacon drizzled with a hearty tomato Maytag blue cheese vinaigrette

Harvest Salad.....6

*Organic greens tossed with sun dried fruit, nuts, & Maytag blue cheese;
Drizzled with walnut vinaigrette*

(Entrée size with pecan crusted chicken 14)

1620 Organic.....5

Organic greens with cucumber, tomatoes, carrots and Bermuda onion; tossed with lemon sherry vinaigrette

(Any salad can be made Entrée size; just ask your Server)

1620 the restaurant

Entrées

1620 Chicken12

Thinly sliced chicken breast sautéed with mushrooms and finished with Madeira demi-glace served with scallion mashed potatoes & a mire poix of sautéed vegetables

Maple Cured Duck Breast 19

Pan Seared Maple cured Culiver farms Duck breast served with sautéed Purple hull pea salsa & roasted autumn corn cakes on a pool of natural au jus

Shellfish Tamale Tart 23

Lobster, shrimp, & crab in sweet chile cream served over roasted corn masa harina and pan-fried purple cabbage

Rush's Seafood Carbonara19

Shrimp, lump crab, Italian sausage & Angel hair tossed with sauce Carbonara

Pecan Fried Catfish15

With blue cheese purple slaw & roasted autumn corn cakes
Finished with Spicy Honey lime reduction

Cilantro Scented Halibut & Adobo Bouillabaisse . . . 26

With roasted green chile and corn cream cheese grits, steamed asparagus & sliced Avocado

Jumbo Shrimp & Grits24

Pan Seared U5 prawns, peppers & onions finished with Creole gravy
Over stone mill cheddar grits

King Salmon20

Blackened King Salmon served on a bed Kalamata olive mashed potatoes topped with sautéed spinach and napped with sauce Choron



Entrées

Thai Marinated Ahi Tuna24

Marinated Ahi tuna seared rare with cucumber avocado relish & Tempura shitakes
Drizzled with chile plum sesame sauce

Filet Mignon & Béarnaise 6oz. . . 22. ./. . 9oz. 26

Filet of beef grilled and napped with sauce Béarnaise; served with cream cheese mashed potatoes & mire poix of sautéed vegetables

Cabernet Braised New York Strip27

With pan roasted asparagus & carrots, served with French fried turnips

Porterhouse Pork Chop & Tomato Marmalade20

With stone mill cheddar grits & sautéed spinach; finished with demi-glace and tomato marmalade

Australian Lamb Rack26

Pan roasted Rosemary marinated Lamb rack served with creamed autumn corn & grilled asparagus, finished with feta & lamb au jus

Filet & Prawn30

9 Oz. filet pan seared with bacon wrapped U/5 prawns served with scallion-mashed potatoes, steamed asparagus, and finished with a spicy roasted garlic white wine broth

Veal Liver17

Pan fried with onion and mushrooms with Balsamic demi-glace served over cream cheese mashed potatoes with grilled asparagus

Dessert Soufflés

Grand Marnier or Chocolate Jamaican Rum

Served with St. Cecilia Crème

(Soufflés should be ordered at the beginning of meal to allow time to bake)

20 % gratuity for all parties of six or more / \$2.00 Split Plate charge