

APPETIZERS

SPICY BONELESS BUFFALO CHICKEN FINGERS \$12

served with blue cheese and celery sticks

1640 MARGHERITA PIZZA \$10

thin crust with fresh tomatoes, buffalo mozzarella and fresh basil

PAN ROASTED OYSTERS \$14

served with sautéed baby spinach and smoked bacon finished with a pernod cream sauce

SEAFOOD CAKES \$12

served with an apple, cabbage, poppy and mustard seed slaw

BASKET OF ONION RINGS \$7

with a sweet and spicy dipping sauce

STUFFED IPSWICH QUAHOG CLAMS \$10

NACHOS \$10 (add pulled pork \$14)

chips topped with salsa, sour cream, cheese, olives, jalapenos and scallions

FRIED CALAMARI \$10

with fried hot peppers and a sweet and spicy dipping sauce

PORK or CHICKEN QUESADILLA \$13

pulled pork or chicken, jack cheese, black beans and grilled vegetables in a flour tortilla shell served with salsa and sour cream

ARTICHOKE GRATIN \$10

artichokes and cheeses baked and served with toasted pita chips

EGGPLANT NAPOLEON \$14

eggplant layered with oven roasted tomatoes and fresh mozzarella, drizzled with pesto

SPRING ROLLS \$10

chicken and Asian vegetables served with a sweet chili dipping sauce

STEAMED MUSSELS \$14

with garlic, fennel, tomatoes, herbs and white wine

CHILLED SHRIMP \$14

served with both a traditional cocktail sauce and a horseradish crème fraîche

COUNTRY PATE \$10

served with grain mustard, capers, red onion jam and toast points

SALADS

MIXED BABY GREENS

served with Vermont goat cheese, pears and
toasted walnuts finished with an apple cider
vinaigrette,
\$9

THE WEDGE SALAD

crisp iceberg topped with blue cheese dressing
and apple smoked bacon
\$9

1640 SALAD

grilled chicken, blue cheese, and apple smoked bacon
tossed with baby greens and romaine
served with a red wine dressing
\$14

*HEARTS OF ROMAINE CAESAR SALAD

tossed with croutons and parmigiano-reggiano
\$9
with grilled chicken \$14
*with pan seared salmon \$18
*with fresh sirloin skewers \$19
*with grilled steak tips \$17
with grilled shrimp \$18
with roasted turkey \$13

WATERMELON & FETA SALAD

mixed field greens, sunflower seeds, cucumber,
basil and a lemonade vinaigrette
\$12

QUINOA & AVOCADO SALAD

With Boston bib lettuce, avocado, cucumbers,
roasted red peppers, caramelized onions and
corn, finished with a red wine vinaigrette
\$11
with grilled chicken \$16
*with pan seared salmon \$20
*with sirloin skewers \$22
*with grilled steak tips \$19
with grilled shrimp \$20
with roasted turkey \$15

*GREEK SALAD

tomato, feta, cucumber, red onion olives and peppers
over greens with an oregano lemon dressing
\$11
with grilled chicken \$16
*with pan seared salmon \$20
*with sirloin skewers \$22
*with grilled steak tips \$19
with grilled shrimp \$20
with roasted turkey \$15

SOUPS

NEW ENGLAND CLAM CHOWDER

thin cream base with bacon, clams and potatoes
\$8

ONION SOUP GRATIN

croutons and gruyere cheese
\$8

LOBSTER CORN CHOWDER

roasted corn, potatoes, cream and lobster
\$10

1640 WHITE SEAFOOD CHOWDER

shrimp, scallops and haddock in a thick rich white chowder
\$10

SANDWICHES

(SUB SWEET FRIES FOR REGULAR FRIES ADD \$1.50) (GLUTEN FREE ROLL ADD \$1.00)

*HART HOUSE SIRLOIN BURGER

served with red onion, tomato, lettuce, fries and
a pickle
\$12

TURKEY BURGER

served with roasted red peppers, jack cheese
and chipotle mayo with fries
\$12

FRESH HADDOCK FILET

served with red onion, tomato, lettuce,
fries and a pickle
\$13

TURKEY AVOCADO CLUB

oven roasted turkey, bacon, lettuce, tomatoes,
avocado, and spicy mayo served with fries
\$14

GRILLED REUBEN

corned beef, sauerkraut, and swiss cheese on rye
bread
with a tangy sauce served with fries
\$13

*BANH MI

A classical Vietnamese sandwich
slow roasted pork with a 5 spice aioli, cilantro,
sriracha pickled cucumbers and carrots
served on a baguette
with fries
\$14

GRILLED CHICKEN SANDWICH

served with bacon, cheddar cheese, red onion,
tomato, lettuce, fries
and a pickle
\$12

PULLED PORK

slow roasted and pulled
served on a potato roll with, fries and coleslaw
\$12

FISH TACO

fried haddock in a flour tortilla
with lime honey black bean slaw
spicy sriracha aioli and fries
\$13

TWIN FRIED CLAM ROLLS

served with tartar, slaw and fries
\$market

ENTREES

MEAT LOAF

served with corn on the cob, and asiago mashed potatoes,
gravy and fried onion strings
\$16

SHEPHERD'S PIE

stewed lamb and beef with peas and corn baked with parmesan mashed potatoes
\$15

*PAN SEARED SALMON

served over mixed greens with sticky rice and a sesame, honey and soy vinaigrette
\$24

FISH AND CHIPS

beer battered Gloucester white fish with fried potatoes served with malt vinegar and Hart House tartar
\$19

*MIXED GRILL

steak tips, house made sausage and bbq baby back ribs served with mashed red potatoes and asparagus
\$21

NEW ENGLAND POT ROAST

served with carrots and mashed potato
\$17

*GRILLED STEAK TIPS

served with fries and asparagus
\$19

BOLOGNESE

a rich tomato, pork, veal and beef sauce with red wine over fresh fucilli pasta with grated cheese
\$15

BUTTERMILK FRIED CHICKEN

breast, thigh, and leg with mashed potatoes, corn on the cob and gravy
\$17

LOBSTER MAC and CHEESE

\$22
without lobster
\$14

*GRILLED SIRLOIN SKEWERS

marinated and skewered with peppers and onions, served with basmati rice and corn on the cob
served with house made steak sauce
\$20

** These menu items may be served raw or undercooked.*

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*

BEFORE PLACING YOUR ORDER PLEASE INFORM YOUR SERVER IF ANY PERSON IN YOUR PARTY HAS A FOOD ALLERGY