

APPETIZERS

BUCKET OF WINGS \$13

BUFFALO STYLE...served with blue cheese and celery sticks

GENERAL JIM STYLE...sweet and spicy orange with sesame

1640 MARGHERITA PIZZA \$12

thin crust with fresh tomatoes, buffalo mozzarella, and fresh basil

CAULIFLOWER PIZZA \$15

cauliflower, rice flour and cheese crust brushed with balsamic, topped with roasted tomatoes, onions, basil, broccolini and buffalo mozzarella

PAN ROASTED OYSTERS \$15

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

SEAFOOD CAKES \$14

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

BASKET OF ONION RINGS \$8

with a sweet and spicy dipping sauce

STUFFED IPSWICH QUAHOG CLAMS \$11

NACHOS \$11 (add pulled pork \$15)

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

FRIED CALAMARI \$13

with fried hot peppers and a sweet and spicy dipping sauce

PORK or CHICKEN QUESADILLA \$14

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

ARTICHOKE GRATIN \$12

artichokes and cheeses, baked and served with toasted pita chips

EGGPLANT NAPOLEON \$15

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

SPRING ROLLS \$11

chicken and Asian vegetables served with a sweet chili dipping sauce

STEAMED MUSSELS \$15

with garlic, fennel, tomatoes, herbs and white wine

CHILLED SHRIMP \$15

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

COUNTRY PATE \$12

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

GOAT CHEESE ARANCINI \$13

goat cheese stuffed rice balls with a pink vodka sauce

LOBSTER THERMADOR \$16

lobster meat flamed with cognac, cream, and gruyere cheese

SALADS

MIXED BABY GREENS

served with Vermont goat cheese, pears and
toasted walnuts finished with an apple cider
vinaigrette,
\$11

THE WEDGE SALAD

crisp iceberg topped with blue cheese dressing
and apple smoked bacon
\$10

1640 SALAD

grilled chicken, blue cheese, and apple smoked bacon
tossed with baby greens and romaine
served with a red wine dressing
\$16

*HEARTS OF ROMAINE CAESAR SALAD

tossed with croutons and parmigiano-reggiano
\$10

ROASTED BEET SALAD

mixed field greens, beer battered goat cheese
and pecans, finished with a creamy tarragon
vinaigrette and a balsamic drizzle
\$12

GREEK SALAD

tomato, feta, cucumber, red onion olives and peppers
over greens with an oregano lemon dressing
\$13

ADD TO ANY SALAD

ANCHOVIES...\$2

GRILLED CHICKEN...\$6

*STEAK TIPS...\$9

*PAN SEARED SALMON...\$ 10

GRILLED SHRIMP...\$10

OVEN ROASTED TURKEY... \$5

SOUPS

NEW ENGLAND CLAM CHOWDER

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

ONION SOUP GRATIN

croutons and gruyere cheese
\$9

BUTTERNUT SQUASH BISQUE

fresh roasted butternut squash with warm spices,
coconut milk, squash seeds, and cinnamon cream
\$8

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)

*HART HOUSE SIRLOIN BURGER

10 oz. burger served with red onion, tomato,
lettuce, fries and a pickle
\$14

TURKEY BURGER

served with roasted red peppers, jack cheese
and chipotle mayo with fries
\$13

FRESH HADDOCK FILET

served with red onion, tomato, lettuce,
fries and a pickle
\$15

*THE QUEEN'S BURGER

10 oz. burger topped with bacon jam cheddar
cheese, spicy mayo, onion strings and fries
\$16

GRILLED REUBEN

corned beef, sauerkraut, and swiss cheese on rye
bread
with a tangy sauce served with fries
\$14

*STEAK TIP WRAP

(no temps taken)
American cheese, roasted peppers and onions,
with a sriracha mayo
served with fries
\$15

GRILLED CHICKEN SANDWICH

served with bacon, cheddar cheese, red onion,
tomato, lettuce, fries
and a pickle
\$14

PULLED PORK

slow roasted and pulled
served on a potato roll with, fries and coleslaw
\$14

FISH TACOS

fried haddock in a flour tortilla
with lime honey black bean slaw,
spicy sriracha aioli, and fries
\$14

OPEN FACED TURKEY SANDWICH

with stuffing, cranberry sauce and gravy served
with fries
\$14

ENTREES

CHICKEN POT PIE \$16

Traditional chicken pie with a puff pastry crust

MEAT LOAF \$15

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

SHEPHERD'S PIE \$14

stewed lamb and beef, with peas and corn, baked with parmesan mashed potatoes

***PAN SEARED SALMON \$22**

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

FISH AND CHIPS \$17

beer battered Gloucester white fish with fried potatoes, served with malt vinegar and Hart House tartar

***MIXED GRILL \$19**

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

NEW ENGLAND POT ROAST \$15

served with carrots and mashed potato

***GRILLED STEAK TIPS \$17**

served with fries and asparagus

BOLOGNESE \$15

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

BUTTERMILK FRIED CHICKEN \$16

breast, thigh, and leg with mashed potatoes, corn cob and gravy

LOBSTER MAC and CHEESE \$20

without lobster \$13

BAKED HADDOCK \$23

OR BAKED SCALLOPS \$ 25

finished with traditional crumbs, served with roasted root vegetables and mashed red potatoes

HEALTHY SALMON AND PASTA \$22

sautéed salmon with fresh fucilli pasta, tossed with lemon, shallots, garlic, chopped tomatoes, capers and cracked black pepper,
finished with a Pinot Grigio wine sauce

NEW YORK CLUB STEAK \$22

Sliced and served with mashed potatoes and asparagus, finished with a red wine demi glaze

** 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