

# 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 \$12

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

corn 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 \$13

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

## AVOCADO TOAST \$13

toasted onion ciabatta, avocado, tomatoes, pickled onions, arugula and a balsamic drizzle

## SALADS

### MIXED BABY GREENS \$ 11

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

### THE WEDGE SALAD \$ 10

crisp iceberg topped with blue cheese dressing  
and apple smoked bacon

### 1640 SALAD \$ 16

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

### \*HEARTS OF ROMAINE CAESAR SALAD \$ 10

tossed with croutons and parmigiano-reggiano

### HEIRLOOM TOMATO & BURRATA SALAD \$ 14

Served with prosciutto and balsamic vinaigrette  
dressed greens, finished with an aged balsamic  
drizzle

### \*GREEK SALAD \$ 13

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

### QUINOA & AVOCADO SALAD \$ 12

With Boston bib lettuce, avocado, cucumbers,  
roasted red peppers, caramelized onions and  
corn, finished with a red wine vinaigrette

### ROASTED BEET SALAD \$ 12

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

ADD TO ANY SALAD:

ANCHOVIES: \$ 2

BUFFALO or GRILLED CHICKEN...\$ 6

GRILLED SHRIMP...\$ 10

STEAK TIPS...\$ 9

PAN SEARED SALMON...\$ 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

### LOBSTER CORN CHOWDER

roasted corn, cream, potatoes 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)

### \*HART HOUSE SIRLOIN BURGER \$ 14

served with red onion, tomato, lettuce, fries and  
a pickle

### TURKEY BURGER \$ 14

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

### FRESH HADDOCK FILET \$ 15

served with red onion, tomato, lettuce,  
fries and a pickle

### GRILLED REUBEN \$ 14

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

### TURKEY AVOCADO BLT \$ 14

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

### CHICKEN SANDWICH \$ 14

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

### PULLED PORK \$ 14

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

### FISH TACO \$ 14

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

### PRESSED CUBAN \$14

roast pork, ham  
And swiss Dijon mayo,  
on house made baguette  
grilled and served with fries

# ENTREES

## 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 asiago mashed potatoes

## \*PAN SEARED SALMON \$24

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 green beans

## NEW ENGLAND POT ROAST \$15

served with carrots and mashed potato

## \*GRILLED STEAK TIPS \$18

served with fries and green beans

## 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 on the cob and gravy

## LOBSTER MAC and CHEESE \$20

without lobster \$13

## \*HEALTHY SALMON AND PASTA \$22

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

## BAKED HADDOCK \$23

## OR BAKED SCALLOPS \$ 25

finished with traditional crumbs, served with sautéed string vegetables and mashed red potatoes

## WARM MACRO BOWL \$ 23

quinoa, roasted sweet potatoes, roasted beets, avocado, and pickled onions finished with a tahini vinaigrette

## ADD PROTEIN TO YOUR BOWL:

GRILLED CHICKEN...\$ 6    GRILLED SHRIMP...\$ 10    STEAK TIPS...\$ 9    PAN SEARED SALMON...\$ 10  
OVEN ROASTED TURKEY...\$ 5

*\* 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**