

APPETIZERS

BUCKET OF WINGS \$14

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

OLD BAY STYLE...served with blue cheese and celery sticks

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 \$12

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

GOAT CHEESE ARANCINI \$13

goat cheese stuffed rice balls with a pink vodka sauce

ASIAN CRISPY PORK BELLY \$15

With a daikon, carrot, and cucumber slaw, finished with a sweet orange sot sauce

SALADS

MIXED BABY GREENS \$ 12

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

THE WEDGE SALAD \$ 11

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 \$ 11

tossed with croutons and parmigiano-reggiano

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

*GREEK SALAD \$ 13

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

ROASTED BEET SALAD \$ 13

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

SOUPS

NEW ENGLAND CLAM CHOWDER

thin cream base with bacon, clams and potatoes
\$9

ONION SOUP GRATIN

croutons and gruyere cheese
\$10

BUTTERNUT SQUASH BISQUE

fresh roasted butternut squash with warm spices, coconut milk, squash seeds, and cinnamon cream
\$9

1640 WHITE SEAFOOD CHOWDER

shrimp, scallops and haddock in a thick rich white chowder
\$11

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

STEAK TIP WRAP \$15

(no temps taken)
American cheese, roasted peppers and onions with a sriracha 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

OPEN FACED TURKEY

SANDWICH \$14

with stuffing, cranberry sauce, and gravy 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

BAKED HADDOCK \$23

OR BAKED SCALLOPS \$ 25

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

WARM MACRO BOWL \$ 23

(**the Thai red curry contains dried shrimp)

quinoa, roasted root vegetables, roasted beets, roasted sweet potato planks, and squash seeds
finished with a **Thai red curry coconut sauce

ADD PROTEIN TO YOUR BOWL:

GRILLED CHICKEN...\$ 6 GRILLED SHRIMP...\$ 10 STEAK TIPS...\$ 9 PAN SEARED SALMON...\$ 10
OVEN ROASTED TURKEY...\$ 6 SEARED SCALLOPS...\$11

** 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