

Tappas Menu

by Executive Chef Brent Clark

Meatballs - \$8

Blend of beef, pork and veal simmered in house-made marinara sauce served with fresh basil, shaved Parmesan & Asiago cheese

Cheese Bites - \$8

Bite-sized herbed puffs filled with fig, caramelized shallots & bleu cheese

Crab Cakes - \$12

Seared lump crab cakes served with citrus caper remoulade & baby arugula

Mussels - \$12

Steamed with chorizo, onion & cherry tomatoes in garlic white wine butter broth served w/ crostini

Duck Flatbread - \$12

Hand pulled Duck confit, goat cheese & cherries on our house flatbread

Margarita Flatbread - \$10

Extra virgin olive oil, garlic, tomatoes, fresh mozzarella & basil on our house flatbread

Pulled Pork Sliders - \$12

Slow Roasted hand pulled blueberry BBQ pork, smoked Gouda, jalapeno-pickle slaw, crispy fried onions, mini brioche

Lobster Mac 'n Cheese - \$16

Tender Lobster meat & cavatappi pasta tossed in a five-cheese blend topped with toasted garlic & herb panko crumbs

Caprese Salad - \$8

Burrata cheese, heirloom tomatoes, basil pesto drizzled with balsamic reduction

Stuffed Mushrooms - \$8

Scallop & pancetta stuffed mushrooms served with a lite sage cream sauce

Bruschetta - \$7

Marinated tomatoes & mozzarella on a basil pesto brushed crostini

Lobster Crostini - \$14

Tender lobster salad served on toasted garlic crostini

1620 Signature Charcuterie Board

2 person - \$18 4 person - \$32

1620 Signature Homemade Hummus Board

2 person - \$14 4 person - \$28

Dessert of the Day - \$8

Ask your server about the options available