

1730 TAVERN & Passwaters RESTAURANT

SPRING/SUMMER 2024

DINNER MENU

APPETIZERS

SOUP DU JOUR 6

Fresh Made Soup of the Day

CHEESE & CHARCUTERIE BOARD 20

Chef's Selection of Cheese and Cured Meats, Fig Spread, Fruits, and Olives

SESAME SEARED AHI TUNA 20

Seaweed Salad, Wasabi Panit, Sriracha Aioli

CREAMY CRAB DIP 18

Hot and Creamy Crab Dip, Cheddar Cheese, Warm Bread

FRIED IPSWICH BELLY CLAMS 18

House Breaded Clams, Sriracha Pepper Aioli

PEACH & PROSCIUTTO FLATBREAD 16

Roasted Peach, Prosciutto, Goat Cheese, Basil, Balsamic Glaze

MARGHERITA FLATBREAD 14

Heirloom Tomato, Basil, Fresh Mozzarella Cheese, Sea Salt, EVOO

SALADS

CAESAR 15

Romaine, House Made Croutons, Pecorino-Romano Cheese, Creamy Caesar Dressing, Black Pepper

WATERMELON FETA 18

Arugula, Watermelon, Feta Cheese, Sea Salt, EVOO

CHESAPEAKE COBB 19

Romaine, Crispy Chicken, Lump Crab, Heirloom Cherry Tomato, Red Onion, Avocado, Bacon, Old Bay Ranch

WEDGE 18

Iceberg Wedge, Bacon, Heirloom Cherry Tomato, Gorgonzola, House Made Bleu Cheese Dressing



CAPRESE 18

Heirloom Tomato, Basil, Fresh Mozzarella, Balsamic Glaze, EVOO, Sea Salt

ADDITIONAL PROTEINS:

Chicken 7 | Shrimp 9 | Salmon 12



Signature Items 
Gluten Free Items 

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HANDHELDS

All handhelds served with Cole Slaw, and House Potato Chips.

Substitute Hand Cut French Fries for \$3

PASSWATERS BURGER 16

lettuce, tomato, onion, cheddar cheese, garlic aioli

DECADENT GRILLED CHEESE 14

Brioche, Brie, Fig Spread, Granny Smith Apple

CRAB CAKE SANDWICH 18

Lettuce, Tomato, Old Bay Remoulade

OYSTER PO' BOY 18

House Breaded and Fried Oysters, Shredded Lettuce, Lemon- Garlic Aioli

LOBSTER ROLL 19

Lobster Salad, Buttered Top Split Hot Dog Roll

Monday Night Exclusive:

FRIED SEAFOOD PLATTER 26

Chef's Daily Selection of Seafood, Cole Slaw, French Fries

ENTRÉES

SMOKED CHICKEN 22

Alabama White Sauce, Mashed Potato, Green Beans

HONEY CHIPOTLE SALMON 26

Coconut Rice, Baby Carrots

CRAB CAKES 38

Two 5 oz Broiled Crab Cakes, Old Bay Remoulade, Roasted Fingerlings, Asparagus

8OZ HAND CUT FILET MIGNON 39

Hand Cut, Roasted Garlic Demi- Glace, Roasted Fingerlings, Asparagus

RACK OF LAMB 38

Israeli Cous Cous, Smoked Blueberry Jus, Baby Carrots

MEDITERRANEAN PASTA 18


Eggplant, Roasted Red Pepper, Artichokes, Garbanzo Beans, Greek Olives, Zucchini Noodles, tossed in a Lemon Butter sauce

CIOPPINO 34

Clams, Mussels, Shrimp, Fish, Tomato Saffron Broth, Linguine



Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish, Or Eggs May Increase Your Risk Of Foodborne Illness, Especially If You Have A Medical Condition. Please Advise Your Server Of Any Special Dietary Concerns and We Will Do Our Absolute Best To Accommodate Your Request

Signature Items 
Gluten Free Items 