



AMERICA'S OLDEST RESTAURANT

Appetizers:

Chilled Gazpacho Soup poached shrimp garnish	12
Maine Lobster and Corn Fritters basil aioli	14
Iced Oysters on the Half served by the half dozen, mignonette, cocktail sauce, lemon	market price
Mussels Meuniere Chardonnay, garlic, thyme, tomato, parsley, grilled garlic bread	15
Onion Soup Lafayette en crock, au gratin	9
Duck Wings caramelized orange	14
Buffalo Chicken Egg Roll gorgonzola fondu	11
Jumbo Lump Crab Salad chilled gazpacho sauce	18
Wedge Salad lardon, Coach farm bleu, tomato	10
Grilled Octopus and Shrimp Ceviche Salad lime, avocado, jalapeño	16/28
The Classic Caesar , garlic brioche crouton, grilled lemon	12

Entrees:

Sweet Summer Corn Ravioli housemade, parmesan-chive emulsion, smoked shiitake mushrooms	24
Baha Fish Tacos cilantro-lime crema shaved cabbage, mango salsa, avocado, rice with black beans	19
Green Papaya Salad with Honey-Charred Shrimp Skewer Asian sausage, Vietnamese marinade	22
Jumbo Dry Sea Scallops skillet-seared, cherry tomato, sweet corn & bacon sauté, red pepper coulis	31
Milanese Berkshire Pork Chop panko-crust, shaved red onion, arugula, tomato, bocconcini mozzarella	23
Gnocchi Bolognese housemade, authentic soffritto, beef, veal and pork slow simmered	23
Grilled Chicken Souvlaki orzo salad, grilled romaine, tomato, onion, tzatziki	20
Linguini de Mare shrimp, scallops, mussels, clams, salmon, scungilli, spicy tomato broth	28
Cherry Wood Smoked Baby Back Ribs cheddar-jalapeño cornbread, BBQ beans, 76 slaw	Half rack 17 Full rack 27
Pan-Roasted Wild Caught Salmon smashed English peas, citrus fennel salad	23
The 76 Tavern Burger caramelized onion, mushroom, bacon, swiss, bordelaise fried egg (optional), French fries	19
New York Angus Sirloin '76 16 oz. hand cut, 76 steak sauce, potato-mushroom gratin, creamed spinach, maitre d' butter	45
Yankee Pot Roast Sweet & sour cabbage, mashed potatoes, popover	22