



The 1770 House Prix Fixe  
**\$85 per guest, two courses.**

Sample menu, subject to change.

Reservations can be made online at [www.1770house.com](http://www.1770house.com) or on OpenTable.com

**For the Table, à la Carte**

Oysters on the Half Shell\*  
Cucumber-Onion-Pink Peppercorn Mignonette \$21/\$38.  
East Coast, “Peconic Golds”, NY

Poached Wild Gulf Shrimp (5pc), Fresh Horseradish Cocktail 24.

Burrata with Summer Truffles  
Honey, Hazelnuts & Arugula, Grilled Flatbread 30.

**Appetizers**

Spicy Montauk Fluke Tartare\*  
Pickled Cucumber, Hijiki, Wasabi Tobiko & Radish

Hamachi Crudo with Citrus Dressing\*  
Cucumber, Red Onion, Cilantro & Merquen

Balsam Farms Mesclun Greens & Endive Salad  
Melon, Bacon, ‘Ewe’s Blue’ Cheese, Candied Pecans & Sherry Vinaigrette

Local Tomato and Catapano Farms Goat’s Milk Feta Salad  
Taggiasca Olive Vinaigrette, Marjoram, Red Onion & Arugula

Crab and Sweet Pea Salad Timbale  
Vadouvan Curry Dressing, Frisée & Smoked Trout Roe

Wok Seared Montauk Squid with Local Broccoli  
Togarashi Peanuts, Tamari, Orange & Scallion

Seared Hudson Valley Foie Gras  
Stone’s Throw Blueberry & Basil Compote, Toasted Brioche, Amagansett Sea Salt



## Entrées

Artisan Wheat Maccheroncini with Sweet Pea Leaves  
Guanciale, Duck Egg, Aleppo Pepper, Spring Onion

Roasted Atlantic Halibut  
Lobster & Local Sweet Pea Ragu with Fennel Pollen, Pommes Allumettes

Montauk Sea Scallops with Cherry Tomato Vinaigrette  
Local Sweet Corn, Zucchini & Purslane

Cider Glazed Bone-In Berkshire Pork Chop  
Local Wheat & Rye Berries with Pinto Beans, New Jersey Peach-Vidalia Onion Relish

Roasted Amish Chicken with Channing Daughters Ramato Jus  
Local String Beans, French Carrots & Yukon Gold Potato Purée

Roasted American Lamb Loin\* \*\*  
Heirloom Cherry Tomato & Thyme Risotto

Filet Mignon with Foie Gras Emulsion\* \*\*  
Sautéed Mushrooms, Spinach, Fingerling Potatoes

## Sides \$ 12

Sautéed Spinach	House-made Fries	Mashed Potatoes
Roasted Summer Squash	Sweet Corn	Green and Yellow Wax Beans

Executive Chef Michael Rozzi

\*\*These items may be cooked to your liking.

\*Consuming raw or undercooked meats, fish, shellfish or fresh shell 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 a person in your party has a food allergy**