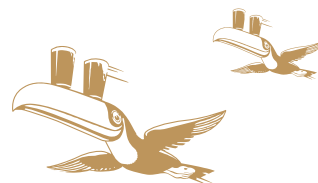




1817



Oysters

DAILY OYSTER SELECTION VARIES

Orders of 3, 6, or 12.

Served with House Crafted Cocktail Sauce, Horseradish, Mignonette Sauce

**While Supplies Last*

Recommended Pairing: Ask Your Server

Small Plates

CHILLED BLONDE & BAY STEAMED SHRIMP

Two Jumbo Shrimp with House Crafted Cocktail Sauce

Recommended Pairing: Guinness Blonde

CRISPY PORK BELLY

Black Eyed Pea Succotash, Jalapeño Jam, Cornbread Crumble

Recommended Pairing: Guinness Draught

CURRY CHICKEN SATE

With Cauliflower Purée

Recommended Pairing:

Guinness Foreign Extra Stout

CITRUS SESAME TUNA POKE

Chukka Salad, Sushi Rice, Wasabi & Avocado Aioli, Toasted Sesame Seeds

Recommended Pairing: Guinness Blonde

EAST WEST CRAB SALAD

Maryland Blue Crab, Avocado Salad, Crispy Wonton

Recommended Pairing: IPA

ROAST TOMATO & QUINOA WITH STONE FRUIT

Roasted Tomato, Stone Fruit, Quinoa, Apricot Aioli

Recommended Pairing: White Ale

For the Table

CHARCUTERIE & CHEESE BOARD

15

GUINNESS BROWN BREAD WITH WHIPPED KERRY GOLD BUTTER

6

Flat Breads

MUSHROOM & TRUFFLE FLATBREAD

15

Oyster, Maitake & Trumpet Mushrooms, Black Truffle Burrata, Grilled Leeks, Spring Greens, Peppadew Peppers

Recommended Pairing:

Guinness Foreign Extra Stout

CHORIZO & SHRIMP FLATBREAD

15

Roasted Pepper, Manchego, Scallions, Saffron Aioli

Recommended Pairing: White Ale

DUCK CONFIT FLATBREAD

16

Mountain View McClure, Shaved Brussel Sprouts, Caramelized Onion, Chili Oil

Recommended Pairing: Milk Stout

Soup & Salads

GUINNESS & BEEF STEW

8

Traditional Recipe from St. James's Gate

Recommended Pairing: Guinness Draught

CRAB BISQUE

9

Maryland Blue Crab, Lemon & Parsley Cream, Micro Celery, Citrus Crouton

Recommended Pairing: IPA

ONION SOUP GRATIN

7

McClure Crouton, Chives

Recommended Pairing: Guinness Blonde

GRILLED ROMAINE SALAD

8

House Caesar Dressing, Clover Creek Asiago Touille, Gremolata

Recommended Pairing: IPA

ESPRESSO STEAK SALAD

15

Hanger Steak, Roasted Fingerling Potatoes, French Beans, White Balsamic, Tabasco Vinaigrette

Recommended Pairing: Guinness Draught

GRANOLA CHÈVRE WITH POACHED PEAR & SPRING MIX

14

Recommended Pairing: Plum Dubbel

Recommended pairings are only suggestions.

A gratuity of 18% will be added to parties of 8 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

PLEASE ENJOY RESPONSIBLY.

Guinness Brewing Company, Baltimore, MD.

1817

Large Plates

THE 1817 BURGER 18

Grass-Fed Beef Burger, Dubliner Cheddar, Ale Braised Onion, Heirloom Tomato, Shredded Romaine, Tomato Bacon Aioli

Recommended Pairing: Guinness Draught

ORZO "PAELLA" 34

Shrimp, Crab, Mussels, Chorizo, Oven-Cured Tomato, Spinach

Recommended Pairing: IPA

SEARED SEA SCALLOPS 32

Roasted Asparagus Risotto, Sweet Potato & Asparagus Hash, Gremolata, Beurre Blanc

Recommended Pairing: IPA

CURRY GRAHAM CRUSTED SEA BASS WITH APRICOT TARRAGON MERINGUE 34

Heirloom Tomato, Onion, Broccoli

Recommended Pairing: Milk Stout

CHILI GARLIC POUSSIN 26

Half Poussin, Yukon Potato, Caramelized Onion, Kale Hash, Fried Root Vegetables, Mushroom Sauce

Recommended Pairing: Guinness Blonde

PRIME CUT DELMONICO 47

Topped with Stout Butter, Served with Saffron Yukon Puree, Mixed Pepper, Onion, Cremini

Recommended Pairing:

Guinness Extra Stout (Bottle)

CHICKPEA CAKES 24

With Roasted Eggplant, Kale Masala

Recommended Pairing: Black IPA

GRILLED CHIMICHURRI FLANK STEAK 32

Colcannon Potato, Haricot Vert

Recommended Pairing: IPA

Sweets

GUINNESS CHOCOLATE BROWNIE 8

Bavarian Stout Ice Cream, Walnut Florentine

Recommended Pairing: Guinness Draught

RASPBERRY HAND PIE 8

Lemon Curd & Coconut Sorbet

Recommended Pairing: Black IPA

BANANA BEER BREAD PUDDING, SALTED CARAMEL ICE CREAM 8

Recommended Pairing: Coffee Stout

CRÈME BRULÉE WITH STONE FRUIT & CHANTILLY CREAM 8

Recommended Pairing: Plum Dubbel

PEACH STREUSEL WITH WHITE ALE VANILLA ICE CREAM 8

Recommended Pairing: White Ale



1817 was the year we sent over our first shipment of Guinness from Ireland to America – our two countries have been bonded in friendship (and beer) ever since.



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