



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

CRISPY PORK BELLY

Black Eyed Pea Succotash, Jalapeño Jam, Cornbread Crumble

Recommended Pairing: Guinness Draught

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

CHILLED BLONDE & BAY STEAMED SHRIMP

Two Jumbo Shrimp with House Crafted Cocktail Sauce

Recommended Pairing: Guinness Blonde

CURRY CHICKEN SATE

With Cauliflower Purée

Recommended Pairing:

Guinness Foreign Extra Stout

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

15

FLATBREAD

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.

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Large Plates

CURRY GRAHAM CRUSTED SEA BASS WITH APRICOT TARRAGON MERINGUE 34
Heirloom Tomato, Onion, Broccoli
Recommended Pairing: Milk Stout

SEARED SEA SCALLOPS 32
Roasted Asparagus Risotto, Sweet Potato & Asparagus Hash, Gremolata, Beurre Blanc
Recommended Pairing: IPA

OPEN GATE "PAELLA" 34
Orzo, Shrimp, Crab, Mussels, Chorizo, Oven-Cured Tomato, Spinach
Recommended Pairing: IPA

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)

GRILLED CHIMICHURRI FLANK STEAK 32
Colcannon Potato, Haricot Vert
Recommended Pairing: IPA

THE 1817 BURGER 18
Grass-Fed Beef Burger, Dubliner Cheddar, Ale Braised Onion, Heirloom Tomato, Shredded Romaine, Tomato Bacon Aioli
Recommended Pairing: Guinness Draught

CHICKPEA CAKES 24
With Roasted Eggplant, Kale Masala
Recommended Pairing: Black IPA

Sweets

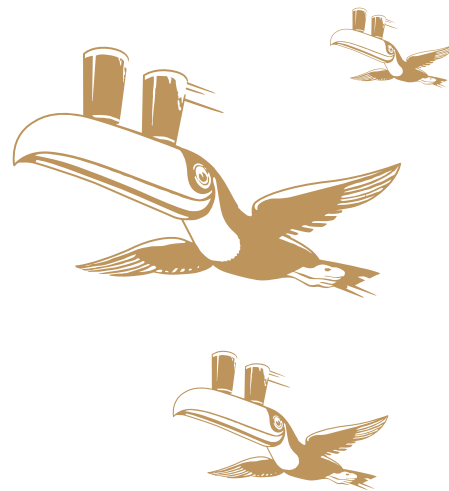
GUINNESS CHOCOLATE BROWNIE 8
Bavarian Stout Ice Cream, Walnut Florentine
Recommended Pairing: Guinness Draught

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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