

— 1149 —
ELEVEN FORTY NINE
 RESTAURANT

THE EXPERIENCE

—RAW BAR—

All raw bar items are served with Cocktail Sauce, Apple-Cider Mignonette and Ginger Scallion Mayo

Oysters on the Half-Shell	ea \$2.75	Jumbo Shrimp Cocktail	ea \$3.
Littlenecks on the Half-Shell	ea \$1.50	Grand Shellfish Platter	\$24.
		Includes 4 of each raw bar item	

—SMALL BITES/
 APPETIZERS—

Jumbo Lump Crab Cake	\$10.	Yellow Fin Tuna Tartare Napoleon	\$10.
<i>Served with a Petite Fennel Garnish and Romesco</i>		<i>With a Ginger Essence and Wonton Crisps</i>	
Crispy Point Judith Calamari	\$9.	Pan-Roasted Local Clams	\$9.
<i>With Pepper Relish and Chipotle and Scallion Mayo</i>		<i>Served in a Flavorful Tomato, Fresh Garlic and Basil Reduction Accompanied with Grilled Crostini.</i>	
Chef Jules' Signature Clam and Corn Chowder	\$6.	Carpaccio, Thinly Sliced Filet Mignon	\$9.
<i>With mini Rhode Island Clam Cakes</i>		<i>Accompanied by Micro Green Salad, Caper Berries, and Shaved Parmesan</i>	
Tempura Battered Jumbo Shrimp	\$10.	Pan-Seared and Sliced Asian Duck Breast	\$10.
<i>With Ginger Sake Dipping Sauce</i>		<i>With Tamari Sesame Spinach, Candied Pecans and Mango Ketchup</i>	
Crispy Pork Dumplings	\$8.	Smoked and Sliced Atlantic Salmon	\$8.
<i>Ground Pork with Ginger, Garlic, Scallions, and Soy in a Wonton Skin with Hoisin BBQ</i>		<i>With Traditional Accompaniments (Egg Yolk, Egg White, Capers, Chives, Red Onion), Sour Cream and Potato Galette</i>	
Grilled Trio	\$10.	BBQ Pork Tacos	\$9.
<i>Individually skewered Beef Tenderloin, Chicken, and Shrimp skewers served with a chilled Yogurt Mint Dipping Sauce</i>		<i>Four Pulled Pork Tacos with Pineapple Salsa, Goat Cheese and Micro Greens</i>	

—BRICK OVEN—
 BAKED PIZZA

Margarita Pizza	\$10.	Pepperoni Pizza	\$11.
<i>Fresh Mozzarella, Tomato, and Basil, drizzled with Extra Virgin Olive Oil</i>		<i>Marinara Sauce, Mozzarella, Parmesan and Basil</i>	
Special Pizza of the Day	\$12.	Roasted Pear and Prosciutto Pizza	\$14.
<i>Created Daily by Our Brick-Oven Chef</i>		<i>Goat Cheese, Fresh Thyme and Balsamic Glaze</i>	

—SALAD—

Our salads are individually tossed and plated to order.

Caesar	\$7.	Southwestern	\$8.
<i>Romaine, Caesar Dressing, House Made Herb Croutons, Shaved Parmesan Cheese, and Julienne Sun-Dried Tomatoes</i>		<i>Baby Spinach, Citrus Dressing, Grilled Corn, Black Beans, Avocado and Pumpkin Seeds</i>	
Mediterranean	\$8.	Traditional	\$8.
<i>Mixed Greens, Balsamic Dressing, Olives, Artichokes, Chickpeas and Roasted Peppers</i>		<i>House Greens, Balsamic Vinaigrette, Vine-Ripened Tomato, Cucumber, Red Onion and Olives</i>	
Asian	\$7.	Wedge	\$8.
<i>Crisp Boston Bibb, Ginger Dressing, Carrots, Scallions, Fuji Apple, Peanuts and Wonton Frizzles</i>		<i>Crisp Iceberg, Blue Cheese Dressing, Tomatoes and Apple Wood-Smoked Bacon Crumbles</i>	

ADD TO YOUR SALAD

Grilled Chicken Breast	\$5.	5 oz Peppered Filet Mignon	\$8.
Oven-Roasted Seasonal Vegetables	\$4.	Seared Yellow Fin Tuna	\$8.
Asian Seared and Sliced Duck Breast	\$6.	Three Marinated Grilled Shrimp	\$9.
Atlantic Salmon	\$7.		

—PASTAS—

Brick Oven Baked Penne Pasta	\$12.	Fresh Lobster Ravioli	\$19.
<i>Pink Vodka Sauce with 4 Cheeses (Parmesan, Pecorino, Mozzarella and Fontina). Add Grilled Chicken Breast \$4</i>		<i>Pink Vodka Sauce, Overnight Roasted Tomatoes, Basil, and Shaved Parmesan Cheese.</i>	
Linguine and Clams	\$16.	Linguine and Jumbo Shrimp	\$22.
<i>Pan-Roasted Local Clams with Shaved Garlic, White Wine, and Italian Parsley. Please choose either White or Red.</i>		<i>Fresh Tomatoes, Tarragon, Shaved Garlic and a Dijon Mustard Cream Sauce</i>	

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— **CHICKEN** —

Chicken Parmesan and Linguine 8 Ounces of Chicken Breast, pan fried with Marinara and finished with Fresh Mozzarella, Basil, and Grated Parmesan Cheese.	\$16.	Grilled Chicken Paillard With Garlic, Sautéed Baby Spinach, Cherry Tomatoes, Extra Virgin Olive Oil and Balsamic Reduction.	\$17.
Grilled Free-Range Statler Chicken Breast with Mashed Potatoes, Grilled Asparagus & Jack Daniel's Gravy.	\$18.		

— **SPECIALS** —

Eleven Forty Nine Burger 10 ounces of Ground Angus Beef, Choice of Cheese, served with Hand-Cut French Fries, Crisp Lettuce and Vine-Ripe Tomatoes and Served on a Hearty Bun.	\$13.	Shaved Filet Mignon Steak Sandwich With American Cheese, Caramelized Onions, Sautéed Mushrooms, Hand-Cut Fries and Side of Horseradish Cream	\$14.
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— **MEATS** —

Our steaks are wet aged, hand cut, and prepared to ensure your dining pleasure.

14 oz. Center-cut New York Sirloin	\$34.	10 oz. Filet Mignon	\$30.
20 oz. Bone-in Rib Eye	\$36.	10 oz. Flat Iron Steak	\$20.

— **SPECIALTY** —

One Pound Beef Short Rib Braised with Roasted Vegetables served En Cocotte	\$19.	10 oz. Pork Tenderloin Seasonal Fruit Chutney.	\$18.
Two 7 oz. Lamb Loin Chops With Barolo Wine Reduction	\$18.	One Pound Braised Lamb Shank With Orzo	\$19.

— **FISH** —

Our fish is received daily and cut on premise by our Executive Chef.

Atlantic Salmon Fillet Pan roasted with Grilled Seasonal Vegetables finished with a Creole Sauce	\$20.	Seared Yellow Fin Tuna Teriyaki Glaze and Extra Virgin Olive Oil on a bed of Sautéed Baby Spinach	\$23.
Boston Blue Scrod Lump Crabmeat Crumb Topping, Tomato Basil Confit and a Pan Sauce	\$20.		

— **SIDES** —

Red Bliss Mashed Potatoes	\$4.	Puree of Candied Sweet Potato and Carrot Mash Uniquely prepared without Butter or Cream	\$4.
Hand Cut Russet French Fries With Truffle Mayo and Ketchup	\$4.	Herb-Seasoned Mushrooms Sautéed and finished with Madeira and Butter	\$7.
Baked Macaroni and Cheese Au Gratin	\$5.	Grilled Red Onion with Roquefort Cheese	\$5.
Grilled Asparagus Garnished with Shaved Parmesan	\$7.		
Baby Spinach With or without Reduced Heavy Cream	\$6.		

— **WINES BY THE GLASS** —

White Zinfandel: Beringer 2006	\$6.00	Pinot Noir: Sebastiani Sonoma 2005 Greg Norman 2007	\$12.00 \$11.00
Pinot Grigio: Capasaldo 2006 Chateau Ste. Michelle Pinot Gris 2006 Abbazia di Novacella 2006	\$7.25 \$8.00 \$12.50	Merlot: Columbia Crest Grand Estates 2004 Ray's Station 2001	\$8.75 \$9.00
Sauvignon Blanc: Sterling Vintners Collection 2007 Ferrari Carano Fume Blanc 2006 Kim Crawford 2006	\$7.50 \$10.50 \$11.50	Zinfandel Ravenswood 2005	\$7.75
Chardonnay: Hess 2005 Kendall-Jackson 2005 Simi Chardonnay 2007	\$8.50 \$10.00 \$8.75	Shiraz: Jacob's Creek 2004 Penfolds 2005 Coppola 2005	\$7.00 \$9.00 \$9.00
Riesling: Hogue 2005 Oceana Estates "Dry" 2007	\$7.00 \$8.25	Cabernet Sauvignon: Ray's Station 2001 Columbia Crest Grand Estates 2003 Chateau St. Jean 2001 Sebastiani Sonoma 2004	\$8.00 \$8.75 \$10.00 \$11.00
Sparkling Wine: Chandon Blanc de Noir NV Nicolas Feuillatte NV	\$9.00 \$12.00	Italy: Monrosso Chianti 2004 Rocca Della Macie 2005	\$8.50 \$9.00

Jules Ramos: Executive Chef

Rand Robison: General Manager

"Consumers are recommended to order seafood and other food from animals thoroughly cooked. Partially cooked foods can increase your risk of illness."

Eleven Forty Nine is the perfect place to book your next corporate or social event. Catering is also available. Contact Amanda Marcello – Special Events Manager for more information. Gratuity of 20% will be added to parties of 8 or more.