

— 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*

<b>Oysters on the Half-Shell</b>	<b>ea \$2.75</b>	<b>Jumbo Shrimp Cocktail</b>	<b>ea \$3.</b>
<b>Littlenecks on the Half-Shell</b>	<b>ea \$1.5</b>	<b>Grand Shellfish Platter</b>	<b>\$24.</b>
		<small>Includes 4 of each raw bar item</small>	

— **APPETIZERS** —

<b>Jumbo Lump Crab Cake</b>	<b>\$10.</b>	<b>Chef Jules' Signature Clam and Corn Chowder</b>	<b>\$6.</b>
<small>Served with a Petite Fennel Garnish and Romesco</small>		<small>With mini Rhode Island Clam Cakes</small>	
<b>Crispy Point Judith Calamari</b>	<b>\$9.</b>	<b>BBQ Pork Tacos</b>	<b>\$9.</b>
<small>With Pepper Relish and Chipotle and Scallion Mayo</small>		<small>Four Pulled Pork Tacos with Pineapple Salsa, Goat Cheese and Micro Greens.</small>	

— **BRICK OVEN BAKED PIZZA** —

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

— **SALAD** —

Our salads are individually tossed and plated to order.

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

**ADD TO YOUR SALAD**

<b>Grilled Chicken Breast</b>	<b>\$5.</b>	<b>5 oz. Peppered Filet Mignon</b>	<b>\$8.</b>
<b>Oven-Roasted Seasonal Vegetables</b>	<b>\$4.</b>	<b>Seared Yellow Fin Tuna</b>	<b>\$8.</b>
<b>Atlantic Salmon</b>	<b>\$7.</b>	<b>Three Marinated Grilled Shrimp</b>	<b>\$9.</b>

— **BURGERS** —

Our burgers are fresh ten-ounce angus beef char-grilled to your preference. Served with hand-cut french fries, a half sour pickle spear, and cole slaw.

<b>Classic Burger</b>	<b>\$10.</b>	<b>El Paso</b>	<b>\$10.</b>
<small>Traditional Wood Grilled</small>		<small>Cajun Blackened with Cheddar, Jalapenos and Sour Cream</small>	
<b>Cheese Burger</b>	<b>\$10.</b>	<b>Cobb Burger</b>	<b>\$10.</b>
<small>American, Cheddar, Swiss, Mozzarella or Jack</small>		<small>Bacon, Blue Cheese and Avocado</small>	
<b>Paul Revere</b>	<b>\$10.</b>	<b>British Burger</b>	<b>\$10.</b>
<small>One Patty served with two slices of Cheese and no Bun</small>		<small>Imported Cheddar Cheese, Caramelized Onions and Sauteed Mushrooms</small>	

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— SANDWICHES —

*All sandwiches are served with hand-cut french fries, a half sour pickle spear, and cole slaw.*

<b>Meatball Sliders</b> Tomato Sauce, Basil and Melted Fresh Mozzarella on Mini Rolls	<b>\$8.</b>	<b>House-Roasted Turkey</b> Brie, Lettuce, Tomato and Honey Mustard	<b>\$9.</b>
<b>Crab Cake Sandwich</b> Spicy Mayonnaise, Lettuce and Tomato	<b>\$9.</b>	<b>BLT</b> Apple Wood-Smoked Bacon, Lettuce, Tomato and Mayonnaise on Toast	<b>\$8.</b>
<b>Cajun Chicken</b> Pepper Jack, Roasted Peppers, Avocado and Chipotle	<b>\$9.</b>	<b>Chicken Club</b> Three-Mustard Chicken, Bacon, Lettuce and Tomato on our House Made Focaccia	<b>\$10.</b>
<b>Grilled Portobello</b> Zucchini, Arugula, Fresh Mozzarella and Roasted Peppers	<b>\$8.</b>	<b>Shaved Filet Mignon Steak Sandwich</b> With American Cheese, Caramelized Onions and Sauteed Mushrooms	<b>\$12.</b>
<b>Roast Beef and Cheddar</b> Lettuce, Tomato, Onions and Russian Dressing	<b>\$9.</b>		

— PASTAS —

<b>Linguine and Chicken Parmesan</b> 8 Ounces of Chicken Breast Pan Fried with Marinara and finished with Fresh Mozzarella, Basil, and Grated Parmesan Cheese	<b>\$10.</b>	<b>Linguine and Scampi</b> Sautéed Shrimp and Shaved Garlic with Butter, White Wine and Italian Parsley	<b>\$14.</b>
<b>Linguine and Meatballs Pomodoro</b> House Marinara, Fresh Basil, Shredded Parmesan and Extra Virgin Olive Oil.	<b>\$9.</b>	<b>Brick Oven-Baked Penne Pasta</b> Vodka Pink Cream Sauce with 4 Cheeses (Parmesan, Pecorino, Mozzarella and Fontina). Add Grilled Chicken Breast \$5	<b>\$10.</b>
<b>Linguine Seafood Diablo</b> Sauteed Shrimp, Calamari and Littlenecks in Spicy Marinara and White Wine	<b>\$15.</b>		

— ENTRÉES —

*Served with starch and vegetable of the day.*

<b>Double-Cooked Meatloaf</b> Baked and Grilled with a side of Tomato Sauce or Gravy	<b>\$12.</b>	<b>Chicken Marsala</b> Sauteed Mushrooms, Pancetta and Marsala Sauce	<b>\$14.</b>
<b>Filet Mignon</b> Drizzled with Teriyaki Glaze and Extra Virgin Olive Oil	<b>\$15.</b>	<b>Grilled Organic Statler Chicken</b> Statler Breast with Jack Daniel's Gravy	<b>\$15</b>
<b>Grilled Atlantic Salmon</b> Topped with a Caper Lemon Butter Sauce	<b>\$14.</b>		

— WINES BY THE GLASS —

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