

1799 Prime



Lunch Menu

RAW BAR

OYSTERS ON THE HALF SHELL* GF MP
ask your server for today's selection
minimum of six
tabasco • mignonette • cocktail sauce

JUMBO SHRIMP COCKTAIL GF 20
cocktail sauce • tabasco

CHILLED SEAFOOD TOWER* GF MP
oysters on the half shell • shrimp cocktail
snow crab leg • cold water lobster • wakame
cocktail sauce • mignonette • tabasco

STARTERS

BLACKENED WHISKEY SHRIMP 19
mustard cream sauce • toast • scallions

1799 STEAK ROLL 18

caramelized onions • sharp cheddar
scallions • roasted red pepper coulis

LAMB CHOPS* 26

herb-crusted • demi glace • crispy onion straws

GREEN CURRY MUSSELS 21

coconut broth • basil • spinach • toast

FRIED OYSTERS 18

haricot verts • cherry pepper aioli

CRISPY CALAMARI 19

haricots verts • marinara

CRAB AVOCADO TOWER 23

jumbo lump crab meat • corn succotash • smash
avocado • lemon tarragon aioli • basil oil • crostini

CHILLED TUNA TATAKI* GF 19

smashed avocado • ponzu sauce • sweet potato
chips • pickled fresno peppers • sesame seeds •
scallions • truffle sauce

TRUFFLE FRIES GF 14

shaved parmesan cheese • truffle garlic aioli

BRAISED PORK BELLY GF 16

house made kimchi • szechuan chili sauce

WINGS 18

choice of: buffalo style • szechuan chili sauce
bleu cheese or ranch dressing • celery & carrots

FRIED GREEN TOMATO 23

cajun shrimp • chilled red bean succotash
cherry pepper aioli

ITALIAN MEATBALLS 18

marinara sauce • parmesan • herb crumbles • toast point

SANDWICHES

1799 BURGER* 17

prime beef • american cheese • house sweet pickles • roasted
garlic aioli • brioche bun • lettuce • tomato • onion • house frites

GRILLED CHICKEN CLUB 17

bibb lettuce • heirloom tomato • lemon tarragon aioli • avocado
smoked gouda cheese • house sweet pickles • house frites

BLACKENED GROUPE SANDWICH 20

bibb lettuce • apple mango slaw • red onion • chipotle ranch
brioche bun • house frites

SHRIMP PO BOY 20

spiced shrimp tempura • bibb lettuce • apple mango slaw • baguette
chipotle ranch • house frites

FISH AND CHIPS 19

alaskan cod fish • beer battered • roasted poblano tartar sauce
house frites • lemon halves

PRIME FRENCH DIP SANDWICH* 21

prime ribeye • caramelized onion • provolone • creamy horseradish
au jus • baguette • house frites

CRAB CAKE SANDWICH 25

bibb lettuce • tomato • roasted poblano tartar • brioche • house frites

LOBSTER ROLL 27

cold water lobster • lemon tarragon aioli • new england roll
house frites

LAND & SEA

CRAB CAKE 30

apple and mango slaw • roasted poblano tartar • asparagus

SHRIMP & GRITS GF 27

andouille • creamy grits • seafood tomato broth

SEARED SCALLOPS* 41

creamy mushroom risotto • herb truffle butter • parmesan cheese • crispy leeks

BLACK PEPPER ZITI 30

shrimp • andouille sausage • walnuts • sundried tomato •
roasted peppers • parmesan cream sauce

SZECHUAN SALMON* GF 36

ginger rice • haricots verts • smoked chili oil

PAN SEARED HALIBUT 49

herb citrus marinated • roasted cauliflower florets • grape tomato • smoked
shellfish cream sauce • garlic panko crumbles

GRILLED WHOLE BRANZINO GF 44

tuscan marinated • roasted rainbow carrots • lemon emulsion • herb oil

CHICKEN SCARPARIELLO GF 27

bell & evans organic chicken • italian sausage • blistered tomato
fingerling sweet potato • capers • sweet-sour pan sauce

SPINACH ORECCHIETTE 29

spanish chorizo • roasted mushroom • red peppers • garlic herb • parmesan
cheese • creole spice butter sauce

SOUPS & SALADS

SOUP DU JOUR 11

ask your server for today's offering

KALE CAESAR SALAD* 12

shaved parmesan • toasted oatmeal
croutons • caesar dressing

WEDGE SALAD 14

iceberg • pancetta • grape tomato • egg
bleu cheese crumbles • bleu cheese dressing

COBB SALAD 19

arcadian mix greens • grilled chicken • grape
tomato • avocado • red onion • bleu cheese
crumbles • bacon • egg • chipotle ranch

ADD SOME PROTEIN

crab cake 26 • chilled lump crab 14 • seared
scallops* 20 • grilled flat iron steak* 18 • grilled
salmon* 11 • grilled shrimp 11 • grilled chicken 7

CHILLED AHI TUNA SALAD 23

arcadian lettuce • baby spinach • watermelon radish •
shaved carrots • feta cheese • red dragon dressing

SALMON & MANGO SALAD* 22

arugula • frisée lettuce • feta • grape tomato • pickled
cauliflower • toasted almond • crispy onion straws
lemon vinaigrette

TOMATO BASIL SOUP 11

creamy tomato • chiffonade basil

PRIME HOUSE SALAD 10

arcadian mixed greens • heirloom tomato • onion •
shaved carrots • croutons • champagne vinaigrette

STEAK SALAD* 25

creek stone farm flat iron steak 6oz • arcadian mix
lettuce • crispy onion straws • roasted peppers • grape
tomato • gorgonzola cheese • balsamic vinaigrette

TOMATO & BURRATA SALAD GF 15

local heirloom tomatoes • toasted pistachio
balsamic vinaigrette

SIDES

MACARONI & CHEESE 13 • BURGUNDY MUSHROOMS GF 13 • GARLIC MASHED POTATOES GF 12 • SWEET MASHED POTATOES GF 11 • POTATOES AU GRATIN GF 13
FRITES GF 9 • SAUTÉED BRUSSELS SPROUTS GF 13 • GRILLED ASPARAGUS GF 13 • HARICOTS VERTS GF 13 • BRAISED COLLARD GREENS 13
CREAMED SPINACH 11 • SAUTÉED SPINACH GF 11

An 18% gratuity will be added to parties of 5 Guests or more. A 3.5% credit card processing fee will be added when applicable. A 3% cash discount will be applied when applicable.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions; these items may contain raw and/or undercooked ingredients.

GF Individual foods may come into contact with one another since they are prepared in the same kitchen. Therefore we cannot guarantee that cross-contact with foods containing gluten will not occur. We encourage you to inform your server about any gluten free dietary restrictions.

CHAMPAGNE & SPARKLING

Benvolio Prosecco, <i>Veneto, IT</i>	10
Mandois Brut, Champagne, FR	25
Schramsberg Mirabelle, North Coast, CA	20
Unshackled Brut Rose, <i>Napa, CA</i>	15
Medici Ermete, Dolce Lambrusco	12

WHITE WINE

Matanzas Creek Sauvignon Blanc, <i>Sonoma, CA</i>	13
Echo Bay Sauvignon Blanc, <i>Marlborough, NZ</i>	12
Les Glories Sancerre, <i>Loire Valley, FR</i>	22
Terras Gauda Albariño, <i>Rias Baixas, ES</i>	12
J Lohr Bay Mist Riesling, <i>Monterey, CA</i>	10
Ceretto Moscato D Asti, <i>Piedmont, IT</i>	13
Benvolio Pinot Grigio, <i>Friuli, IT</i>	9
De Westhof Estate Chardonnay, <i>Limestone Hill 2022</i>	14
Nielson Chardonnay, <i>Santa Barbara County, CA</i>	10
Hartford Court Chardonnay, <i>Russian River, CA</i>	18

DRY ROSE

Château Peyrassol, La Croix, <i>IGP Méditerranée, FR</i>	12
Belle Glos Oeil de Perdrix, Sonoma, CA	13
Elouan, <i>Oregon</i>	10
Bernard Griffin, Columbia Valley, WA	11

RED WINE

Nielson Pinot Noir, <i>Santa Barbara County, CA</i>	14
Black Stallion Pinot Noir, <i>Los Carneros, CA</i>	18
Willakenzie Pinot Noir, <i>Willamette Valley, OR</i>	26
Bieler Pere & Fils La Jassine, <i>Cotes du Rhone Villages, FR</i>	10
Bodega Norton Reserva Malbec, <i>Lujan de Cuyo, AR</i>	13
Williamsburg Petite Verdot, <i>Williamsburg, VA</i>	15
Les Cadrans de Lassegue, <i>Bordeaux, FR</i>	19
Daou Cabernet Sauvignon, <i>Paso Robles, CA</i>	16
RouteStock, <i>Route 29 Cabernet Sauvignon</i>	18
Chateau La Freynelle Cabernet Sauvignon	14

SIGNATURE COCKTAILS

KETTLE ONE ESPRESSO MARTINI 19
espresso • ketel one vodka • kahlua coffee liquor
simple syrup

WHITE COSMO 16
tito's handmade vodka • triple sec • elderflower
liqueur • lime • simple syrup • white cranberry juice

1799 SIDECAR SPRITZ 16
hennessy vs • honey • grand marnier • lemon •
topped with sparkling wine

1799 SMOKED MANHATTAN 18
uncle nearest 1884 • sweet vermouth • bitters
*smoked tableside

FRENCH 1799 17
beefeater london dry gin • chambord • lemon
topped with moscato d'asti

I AM QUANDO 17
ron zacapa 23 • linie aquavit
rosemary simple syrup • lemon
*smoked tableside

MAPLE WALNUT MANHATTAN 17
uncle nearest 1856 • maple walnut simple syrup •
walnut bitters • sweet vermouth

BLACKBERRY MULE 17
blackberries • tito's handmade vodka • mint •
lemon • topped with ginger beer

FALL IN LOVE 18
pomegranate • rosemary • roku gin •
aquafaba • aromatic bitters

PASSIONFRUIT WHISKEY SMASH 17
uncle nearest straight rye whiskey • passionfruit
lemon • mint

ANEJO OLD FASHION 19
deleon anejo tequila, del maguey vida mezcal •
agave • hellfire bitters
*smoked tableside

PINK CADIALLAC MARGARITA 19
deleon blanco tequila • agave • lime • cranberry
juice • grand marnier

SODA & WATER

Coke, Diet Coke, Sprite	4
Lemonade	4
S. Pellegrino	8
Aqua Panna	8
Fiji	8

ICED TEA

Sweet Tea	5
Unsweet Black Tea	5

HOT TEA

Mint	4
Chamomile	4
Vanilla Rooibos	4
Jasmine Green	4
Earl Grey	4
Oolong	4

COFFEE

Medium Roast Drip Coffee	5
Espresso	6
Cappuccino	7
Latté	7
Macchiato	7
Americano	6

1799 PRIME FAMILY STORY

Jay Quander, the founder of 1799 Prime (Steak & Seafood) Restaurant shares his family ancestry and connection to President George Washington.

Documented from the 1670s, the Quander family is one of the oldest documented African American families that have come from African ancestry to present day America. Historians have not found records of any other African American family whose ancestry has been consistently kept and published from that date and early period.

So, as I pondered the thought of naming the 1799 Steak & Seafood Restaurant, my first thought was thinking of life's goals and achievements. The longer I pondered on this thought, the memories of my forefathers and their life struggles to ensure a healthy lifestyle for their family occurred to me. In order for my forefathers to achieve a healthy lifestyle, required the instructions of others to direct their potential pathway. That pathway has led me to establish 1799 Prime Steak & Seafood.

In researching the family lineage, records showed that the majority of the Quander family resides in Virginia, Maryland and Washington DC. The family can trace their lineage almost 350 years into the 1670's in Colonial Maryland. A branch of the family eventually was placed at Mount Vernon in Virginia as the enslaved servants of President George Washington.

The Quanders originated from the Fanti tribe in Ghana, West Africa. A man by the name of Egya Amkwandoh was kidnapped during the African slave trade in the late 17th century and was apparently transported to the Maryland colony. It is thought that when slave owners asked for his name, the reply "Amkwandoh," was misinterpreted as "I am Quando." The next few generations of Quanders went by the name Quando rather than Quander. Other variations used included Quandoe and Kwando. The name became recognized as the present-day pronunciation "Quander" during the early 19th century.

It is believed that Egya Amkwandoh had two sons, who were both taken away from him and split up. One son resided in Maryland and the other son resided in Virginia. The first known records of the "Quando" family existing as free people come from the Maryland side, specifically the family member of Henry Quando. Henry Adams, the enslaver, from Port Tobacco, Charles County, Maryland, provided for Quando's freedom in his will of October 13, 1684. Further, the descendant Quandos/Quanders that currently reside in Virginia are widely believed to be related to George Washington.

As the family ancestry continues to unfold, Nancy Carter Quander and her mother Sukey Bay were among the slaves who worked as spinners and cloth makers at River Farm, one of George Washington's five farms that constituted the Mount Vernon Plantation and Estate. Nancy began her work at about age 13.

Finally, the significance of naming of 1799 Prime Steak & Seafood is revealed. George Washington's will, provided for the manumission and freedom of his 123 enslaved, but postponed their release until Martha's death. George Washington died on December 14, "1799." On the first anniversary of George Washington's death, Martha Washington elected to sign a deed of manumission, the effect of which released and fully freed Washington's enslaved on January 1, 1801. On that date, Nancy Carter, who shortly thereafter married Charles Quander, a free Black man, was fully emancipated. Remaining in the Mount Vernon area, Nancy Quander was among the eleven free people reported in the Alexandria Gazette in 1835, as attending the tombstone and landscape at Washington's grave. To the reporter's inquiry, the group noted that they were paying their respects and attributed their loyalty to George Washington, whom they claimed to have been like a father.

Edited by Rohulamin Quander • Quander Historical and Educational Society, Inc.
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