

MAX410

STARTERS

BACON WRAPPED SHRIMP AND SEA

SCALLOPS GF 27

stuffed with horseradish, side of cocktail sauce

FRIED CALAMARI 22

with banana peppers and served with thai chili

CRAB AND LOBSTER FONDUE 28

Maine lobster, crab, asiago, cream, served in a boule

LOLLIPOP LAMB CHOPS GF 25

arugula, blueberry vinaigrette

BLACK AND BLEU BRUSCHETTA 24

shaved prime rib, caramelized onions, bleu cheese crumbles and balsamic reduction

SHRIMP COCKTAIL GF 22

with house made cocktail sauce

ROASTED BEET NAPOLEON GF 19

roasted beets, mozzarella, basil, pistachios, arugula, honey balsamic

FRIED PICKLES 14

dill pickle ranch

COCONUT SHRIMP 20

hand breaded, thai chili aioli

CRAB CAKES 25

apple fennel salad, lemon caper dill aioli

BACON JAM BRUSSELS GF 19

roasted brussels, house bacon jam, asiago cheese, balsamic glaze

CLAMS BIANCO 21

one dozen littlenecks, white wine, garlic, butter, crusty bread

CHARCUTERIE BOARD 21

chef's selection of two cheeses, two meats, whole grain mustard, candied pecans, tart cherries, cranberries, crostini

SALADS

chicken +6/shrimp +9/salmon +10/steak +18

HOUSE / CAESAR SALAD small 7 large 13

WEDGE SALAD GF 14

iceberg wedge, diced tomato, red onion, crumbled bacon, bleu cheese dressing, balsamic reduction

PEAR SALAD GF 21

mixed greens, grilled pears, candied pecans, dried cranberries, crumbled bleu, blueberry balsamic vin

CHOPPED TIMBALE SALAD GF 17

iceberg, tomatoes, bacon, cucumber, roasted corn, bleu cheese crumbles, spun radish, caesar, roasted tomato vinaigrette

ROASTED VEGETABLE SALAD GF 20

mixed greens, butternut, parsnip, turnip, rutabaga, beets, mushrooms, bleu cheese crumbles, toasted walnuts, crispy pancetta, apple cider vinaigrette

HARVEST SALAD GF 18

mixed greens, apple, tart cherries, candied pecans, goat cheese, white balsamic vinaigrette

SANDWICHES

served with macaroni salad - sub french fries +4
sub GF bun \$3

LOBSTER ROLL 35

fresh Maine lobster, choice of mayo or hot buttered, hydro bibb, butter brioche

SHAVED PRIME RIB 23

grilled onions, mushrooms, swiss, horseradish mayo, grilled marble rye

SHORT RIB FRENCH DIP 20

short rib, caramelized onions, swiss, au jus, hoagie

CHICKEN CAESAR WRAP 18

grilled chicken, chopped romaine, romano, asiago, house caesar, flour tortilla

TURKEY GOUDA 17

oven roasted turkey, bacon, smoked gouda, chipotle mayo, lettuce, tomato, brioche bun

WAGYU BURGER 22

8 oz WAGYU, bacon jam, house steak sauce, smoked gouda, lettuce, tomato, brioche bun

BANG BANG FRIED CHICKEN 20

smothered in sweet thai chili aioli, arugula, tomato, brioche bun

APPLE BUTTER CHICKEN 20

grilled chicken breast, house made apple butter, applewood smoked bacon, lettuce, brioche bun

SHRIMP PO BOY 21

shredded lettuce, diced tomato, 410 remoulade, toasted hoagie

SALMON BLT 21

pan seared, lemon caper dill aioli, bibb lettuce, tomato, brioche bun

THE RACHEL 17

oven roasted turkey, slaw, russian, swiss, grilled marble rye

HOT PASTRAMI 19

dijon mustard, swiss cheese, grilled marble rye

SOUPS

SOUP DU JOUR cup 7 bowl 11

VEGETABLE BEEF BARLEY cup 6 bowl 10

LOBSTER BISQUE cup 8 bowl 14

FRENCH ONION 10

STEAK

- FILET MIGNON GF 47
- TOMAHAWK GF 120
- PRIME RIB GF 41
- PRIME NY STRIP GF 48
- DRY AGED NY STRIP GF 54
- SIRLOIN GF 34

additions
house steak sauce +4
rosemary garlic demi +3
gorgonzola crust +5
au poivre +4
oscar +20
lobster tail +27

ENTREES

- TIPS AND TAIL GF 39
tenderloin tips, roasted garlic demi, Maine lobster tail, potato and vegetable du jour
- TIPS AND SHRIMP 31
tenderloin tips, roasted garlic demi, choice of fried shrimp or shrimp scampi, potato & vegetable du jour
- VEAL LOBSTER 37
veal medallions, Maine lobster, sherry butter, potato and vegetable du jour
- CHICKEN MILANESE 21
arugula, jasmine rice, lemon caper sauce, asiago
- CHICKEN FRANCAISE 21
white wine, butter, lemon sauce, asparagus, over fresh tagliatelle
- BRAISED SHORT RIB GF 29
wild mushroom pancetta ragu, potato and vegetable du jour
- 410 CHICKEN GF 22
grilled chicken, roasted red peppers, artichokes, fresh mozzarella, balsamic glaze, potato and vegetable du jour
- AUNT RENEE’S PASTA 21
roasted root vegetables, wild mushrooms, sage, roasted garlic cream, cavatelli, parmesan
sub GF pasta \$5 add chicken \$6

- SHORT RIB MAC AND CHEESE 25
pulled short rib, caramelized onion, roasted butternut, smoked gouda, cheddar, cavatappi, crispy fried onions
sub GF pasta \$5

SEAFOOD

- SEAFOOD 410 GF 49
butter poached Maine lobster tail, sea scallops, jumbo shrimp, lobster cream, jasmine rice, asparagus, lemon butter sauce
- PAN SEARED SEA SCALLOPS (3) GF 23
brown butter, jasmine rice, vegetable du jour
- SHRIMP SCAMPI PASTA 21
shrimp, heirloom cherry tomato, white wine, garlic, butter, fresh tagliatelle
- NEW ENGLAND SEAFOOD BAKE 39
Maine lobster, sea scallops, shrimp, sherry butter, seasoned breadcrumb, potato and vegetable du jour
- TRIPLE LOBSTER PASTA 47
Maine lobster meat, lobster tail, lobster cream, blistered tomato, fresh tagliatelle, basil
substitute GF pasta \$5
- PORCINI SCALLOP RISOTTO GF 32
porcini dusted sea scallops, roasted wild mushrooms, truffle oil, asiago, merlot glaze
- PECAN CRUSTED SALMON GF 31
maple bourbon sauce, potato and vegetable du jour

TAVERN FARE

- FISH ‘N CHIPS 28
beer battered haddock, fries, cole slaw, tartar sauce
- FRIED SHRIMP BASKET 19
6 buttermilk fried shrimp, fries, cocktail sauce
- SUPERFOOD BOWL 22
roasted cauliflower and broccoli, beets, brussels, sweet potatoes, toasted barley, roasted garlic hummus
chicken +5 / shrimp +9 / salmon +10 / steak +18 / tofu +8
- SHORT RIB FLATBREAD 19
wood fired crust, smoked gouda, caramelized onions, mozzarella, balsamic glaze
- CHICKEN WINGS 17
bone in or boneless with choice of sauce with bleu cheese and celery
Mild, Medium, Hot, BBQ, Hot BBQ, Honey BBQ, Thai chili, Lemon pepper parm, Tequila pomegranate
- SHRIMP SCAMPI PIZZA 21
wood fired crust, baked shrimp, garlic butter, diced tomato
- STEAK FRITES 30
sliced sirloin, gorgonzola garlic cream sauce, crispy fried onions, truffle fries, parmesan
- HOT HONEY CHICKEN SLIDERS 19
batter fried chicken, bacon, cheddar, hot honey. Side of fries