

A P P E T I Z E R S

BACON WRAPPED SHRIMP AND SEA SCALLOPS* 28
stuffed with horseradish, side of cocktail sauce

FRIED CALAMARI 25
tossed with toasted garlic, cherry peppers,
arugula and lemon scallion aioli

CRAB AND LOBSTER FONDUE 28
with Maine lobster and crab, asiago, cream,
served in a boule

CRAB CAKES 27
frisee and radicchio salad, lemon scallion aioli

SEARED TUNA WONTONS 21
seared tuna, radish, pickled red onion, sliced
jalapeno, wasabi aioli, crispy wonton

LOLLIPOP LAMB CHOPS* 26
arugula, blackberry mint relish

COCONUT SHRIMP 22
hand breaded, thai chili aioli

BLACK AND BLEU BRUSCHETTA 26
shaved prime rib, caramelized onions, bleu
cheese crumbles and balsamic reduction

SHRIMP COCKTAIL* 24
with house made cocktail sauce

CHARCUTERIE BOARD 21
chef's selection two cheeses, two meats,
apricot spread, candied pecans, tart cherries,
cranberries, crostini

ROASTED BEET NAPOLEON* 20
roasted beets, mozzarella, basil, pistachios,
arugula, honey balsamic

DRUNKEN CLAMS 22
dozen littlenecks, Modelo lager, chorizo,
roasted corn, tomato, cilantro, crusty bread

LETTUCE WRAPS 17
bibb lettuce, carrot, radish, cucumber,
cashews, sprouts, thai peanut sauce, thai chili
add chicken +7

O Y S T E R S

CHEF'S DAILY SELECTION*
mignonette, cocktail sauce, tabasco,
lemon, saltines
Each 3.5 1/2 doz 18 doz 36

ACCOMPANIMENTS
watermelon champagne mignonette
tarragon mignonette
cherry pepper mignonette

S O U P & S A L A D S

Add chicken +7 / shrimp +9 / ahi tuna +12 / salmon +14 / steak +21 / tofu +8

SOUP DU JOUR cup 7 bowl 11

VEGETABLE BEEF BARLEY cup 6 bowl 10

LOBSTER BISQUE cup 9 bowl 16

FRENCH ONION 11

HOUSE / CAESAR SALAD small 10 large 16

WEDGE SALAD* 15
iceberg wedge, diced tomato, red onion,
crumbled bacon, bleu cheese dressing,
balsamic reduction

PEAR SALAD* 21
mixed greens, grilled pears, candied pecans,
dried cranberries, crumbled bleu, blueberry
balsamic vinaigrette

FRIED GOAT CHEESE SALAD 21
mixed greens, blackberries, apricots, candied
pecans, cucumber, pickled red onion, peach
vinaigrette and a fried goat cheese medallion

ASIAN SALAD 17
frisee, arugula, carrots, cucumber, radish,
avocado, honey soy ginger dressing

BURRATA SALAD* 19
mixed greens, burrata, heirloom cherry
tomatoes, roasted red peppers, pesto drizzle,
white balsamic vinaigrette

* signifies gluten free item

SEAFOOD

SEAFOOD 410* 49

butter poached Maine lobster tail, sea scallops, jumbo shrimp, lobster cream, jasmine rice, asparagus, lemon butter sauce

BRANZINO 38

crab encrusted, lemon scallion aioli, jasmine rice, vegetable du jour

LIGHTLY BLACKENED SALMON* 34

pineapple mango salsa, cilantro lime creme fraiche, jasmine rice and vegetable du jour

NEW ENGLAND SEAFOOD BAKE 44

Maine lobster, sea scallops, shrimp, sherry butter, seasoned breadcrumb, potato and vegetable du jour

SEAFOOD RISOTTO* 43

shrimp, sea scallops, Maine lobster, tomato, sweet peas, saffron risotto

PAN SEARED SEA SCALLOPS* 41

brown butter, jasmine rice, vegetable du jour

SEA BASS* 59

pan seared, chorizo rice, corn cream, arugula tomato salad

TRIPLE LOBSTER PASTA 49

Maine lobster meat, lobster tail, lobster cream, blistered tomato, fresh tagliatelle, basil
substitute GF pasta \$5

ENTREES

BRAISED SHORT RIB* 38

saffron risotto, red wine demi-glace, tomato arugula salad

410 CHICKEN* 29

grilled chicken, roasted red peppers, artichoke hearts, fresh mozzarella, balsamic glaze, potato and vegetable du jour

SHORT RIB PASTA 33

pulled short rib, caramelized onion, wild mushrooms, demi cream sauce, cavatappi, crispy fried onions
sub GF pasta \$5

CHICKEN MILANESE 27

arugula, jasmine rice, lemon caper sauce, shaved asiago

PAN SEARED DUCK* 39

peppercorn crusted, blackberry chutney, jasmine rice, vegetable du jour

AUNT RENEE'S PASTA 28

asparagus, wild mushrooms, cherry tomatoes, lemon, white wine, butter, fresh tagliatelle
sub GF pasta \$5 add chicken \$6

VEAL LOBSTER 38

medallions of veal, Maine lobster, sherry butter, potato and vegetable du jour

PORK OSSO BUCCO 34

blood orange basil demi, jasmine rice, vegetable du jour

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S T E A K S

All steaks & combinations served with potato & vegetable du jour

Steak Enhancements

FILET MIGNON*	54	HOUSE STEAK SAUCE*	4
TOMAHAWK*	120	ROSEMARY ROASTED GARLIC DEMI*	3
PRIME RIB*	46	GORGONZOLA CRUST*	5
PRIME NY STRIP*	56	AU POIVRE*	4
DRY AGED NY STRIP*	62	BLEU CHEESE BUTTER*	3
SIRLOIN*	37	OSCAR*	20

S U R F N' T U R F

Additions to any steak or entree

MAINE LOBSTER TAIL*	27	SEARED FAROE ISLAND SALMON*	21
SEA SCALLOPS* (4)	23	GRILLED SHRIMP SKEWER* (5)	14
SEA BASS*	48	SHRIMP SCAMPI* (5)	14
LUMP CRAB*	9/oz	FRIED SHRIMP (5)	14

S U R F N' S U R F

Choose any two to create a unique entree, Priced accordingly

MAINE LOBSTER TAIL	SEARED FAROE ISLAND SALMON
SEA SCALLOPS	GRILLED SHRIMP SKEWER
SEA BASS	SHRIMP SCAMPI
LUMP CRAB	FRIED SHRIMP

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SANDWICHES

served with macaroni salad ~ substitute fries \$4 ~ sub GF bun \$3

SHAVED PRIME RIB 26

grilled onions, swiss, horseradish mayo, grilled marble rye

SHORT RIB FRENCH DIP 23

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

WAGYU BURGER 24

8 oz WAGYU, bacon jam, house aioli, onion petal, lettuce, tomato, brioche bun

HOT HONEY FRIED CHICKEN 21

batter fried chicken, bacon, cheddar, hot honey, bibb lettuce, tomato, brioche bun

TRIPLE PORK BELLY BLT 23

bacon jam, bacon aioli, lettuce, sliced tomato, ciabatta bread

LOBSTER ROLL 36

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

CAPRESE CHICKEN 21

grilled chicken breast, fresh mozzarella, sliced tomato, roasted red peppers, pesto mayo, arugula, brioche bun

SHRIMP PO BOY 21

shredded lettuce, diced tomato, 410 remoulade, toasted hoagie

CRISPY FRIED HADDOCK 22

battered fried haddock, pickled red onion, sliced pickles, tartar sauce, bibb lettuce, tomato, brioche bun

TAVERN FARE

ORCHARD AND VINE FLATBREAD 20

wood fired crust, apricot spread, brie, blackberries, arugula, balsamic glaze

FRIED SHRIMP BASKET 27

9 buttermilk fried shrimp, fries, cocktail sauce

TIPS AND TAIL* 42

tenderloin tips, roasted garlic demi, Maine lobster tail, potato and vegetable du jour

TIPS AND SHRIMP 33

tenderloin tips, roasted garlic demi, choice of fried shrimp or shrimp scampi, potato and vegetable du jour

STEAK FRITES 32

sliced sirloin, chimichurri, truffle fries, parmesan

MANGO THAI CHILI CHICKEN TACOS 19

chopped fried chicken bites, mango thai chili sauce, diced pineapple, pickled red onion, shredded lettuce

FISH 'N CHIPS 29

beer battered haddock, fries, cole slaw and tartar sauce

SUPERFOOD BOWL 25

roasted cauliflower and broccoli, beets, brussels, sweet potatoes, toasted barley, roasted garlic hummus
chicken +5 / shrimp +9 / salmon +10 / steak +18 / tofu +8 / ahi tuna +12

SWEET HEAT PROSCIUTTO FLATBREAD 19

wood fired crust, prosciutto, hot honey, fresh mozzarella, arugula

CHICKEN WINGS 18

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 lime thai chili



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No separate checks on parties of 8 or more ~ 20% gratuity added to parties of 8 or more