

# MAX410

## STARTERS

### 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

Maine lobster and crab, asiago, cream, bread bowl

### 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

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

## SALADS

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

### 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, cherry tomatoes, roasted red peppers, pesto drizzle, white balsamic vinaigrette

## SANDWICHES

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

### CHICKEN CAESAR WRAP 18

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

### TURKEY GOUDA 19

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

### THE RACHEL 19

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

### HOT PASTRAMI 21

dijon mustard, swiss cheese, grilled marble rye

### SHAVED PRIME RIB 26

grilled onions, swiss, horseradish mayo, grilled marble rye

### SHORT RIB FRENCH DIP 23

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

## SOUPS

SOUP DU JOUR cup 7 bowl 11

VEGETABLE BEEF BARLEY cup 6 bowl 10

LOBSTER BISQUE cup 9 bowl 16

FRENCH ONION 11

# STEAK

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**FILET MIGNON** GF 54

**TOMAHAWK** GF 120

**PRIME RIB** GF 46

**PRIME NY STRIP** GF 56

**DRY AGED NY STRIP** GF 62

**SIRLOIN** GF 37

additions

house steak sauce +4

rosemary garlic demi +3

gorgonzola crust +5

au poivre +4

oscar +20

lobster tail +27

# ENTREES

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**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

**BRAISED SHORT RIB\*** 29

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

**410 CHICKEN\*** 23

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

**SHORT RIB PASTA** 26

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

**CHICKEN MILANESE** 22

arugula, jasmine rice, lemon caper sauce, shaved asiago

**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

# SEAFOOD

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**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 24

brown butter, jasmine rice, vegetable du jour

**SHRIMP SCAMPI PASTA** 23

shrimp, heirloom cherry tomato, white wine, garlic, butter, fresh tagliatelle

**NEW ENGLAND SEAFOOD BAKE** 44

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

**TRIPLE LOBSTER PASTA** 49

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

**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

# TAVERN FARE

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**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

**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

**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