

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

shaved fennel salad, old bay aioli

CRAB RANGOON DIP 24

with crispy wontons

LOLLIPOP LAMB CHOPS* 26

arugula, pomegranate barbecue

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, fig spread, candied pecans, tart cherries, cranberries, crostini

ROASTED BEET NAPOLEON* 20

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

DRUNKEN CLAMS 22

dozen littlenecks, Peroni, fennel, Italian sausage, tomato, crusty bread

BACON JAM BRUSSELS SPROUTS 20

bacon jam, balsamic reduction, asiago

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

blood orange mignonette

tarragon mignonette

cherry pepper mignonette

S O U P & S A L A D S

Add chicken +7 / shrimp +9 / 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* 16

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

fennel, arugula, apricots, cucumber, pickled red onion, honey mustard vinaigrette and a fried goat cheese medallion

HARVEST SALAD* 18

mixed greens, roasted vegetables, walnuts pomegranate seeds, sliced apples, fennel vinaigrette

COBB SALAD* 20

mixed greens, hardboiled egg, roasted corn, tomato, cucumber, bacon, red onion, green goddess dressing

* 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 39

wild mushroom and spinach stuffing, panko herb crust, roasted garlic truffle cream sauce, jasmine rice

MAPLE WALNUT SALMON* 36

maple walnut cream, cranberry gastrique, potato and vegetable du jour

NEW ENGLAND SEAFOOD BAKE 45

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

PAN SEARED SEA BASS* 59

miso broth, cauliflower and beet puree, maple miso carrots, arugula fennel 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

roasted garlic demi-glaze, potato and vegetable du jour

410 CHICKEN* 29

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

SHORT RIB MAC N CHEESE 34

pulled short rib, caramelized onion, smoked gouda, cheddar, fusilli, crispy fried onions
sub GF pasta \$5

CHICKEN MILANESE 27

arugula, jasmine rice, lemon caper sauce, shaved asiago

PAN SEARED DUCK* 39

chili espresso rub, fig demi, jasmine rice, vegetable du jour

AUNT RENEE'S GNOCCHI 28

gnocchi, fennel cream, roasted root vegetables, brussels sprouts, wild mushrooms
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

wild mushroom risotto, roasted tomato demi, asparagus

* signifies gluten free item

STEAKS

All steaks & combinations served with potato & vegetable du jour

Steak Enhancements

FILET MIGNON*	56
TOMAHAWK*	125
PRIME RIB*	48
PRIME NY STRIP*	58
DRY AGED NY STRIP*	64
SIRLOIN*	39

HOUSE STEAK SAUCE*	5
ROSEMARY ROASTED GARLIC DEMI*	4
GORGONZOLA CRUST*	5
AU POIVRE*	5
BLEU CHEESE BUTTER*	3
OSCAR*	23

SURF N' TURF

Additions to any steak or entree

MAINE LOBSTER TAIL*	29
SEA SCALLOPS* (4)	24
SEA BASS*	48
LUMP CRAB*	11/oz

SEARED FAROE ISLAND SALMON*	22
GRILLED SHRIMP SKEWER* (5)	14
SHRIMP SCAMPI* (5)	14
FRIED SHRIMP (5)	14

SURF N' SURF

Choose any two to create a unique entree, Priced accordingly

MAINE LOBSTER TAIL
SEA SCALLOPS
SEA BASS
LUMP CRAB

SEARED FAROE ISLAND SALMON
GRILLED SHRIMP SKEWER
SHRIMP SCAMPI
FRIED SHRIMP

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SANDWICHES

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

SHAVED PRIME RIB 27

grilled onions, swiss, horseradish mayo, grilled marble rye

SHORT RIB FRENCH DIP 24

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

WAGYU BURGER 24

8 oz WAGYU, bacon jam, smoked gouda, 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

KATSU CHICKEN 23

fried chicken breast, pickled carrot, cucumber, onion slaw, chili miso aioli, brioche bun

LOBSTER ROLL 36

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

APPLE CHICKEN 22

grilled chicken breast, apples, bacon, swiss, cranberry mayo, 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

APPLE FIG FLATBREAD 20

wood fired crust, sliced apples, fig spread, brie, pomegranate seeds, arugula, balsamic glaze

FRIED SHRIMP BASKET 27

9 buttermilk fried shrimp, fries, cocktail sauce

TIPS AND TAIL* 43

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 34

sliced sirloin, fig demi, sweet potato fries

PORK BAO BUN 20

pulled pork, house pickles, pickled red onion, thai chili, bao bun (3)

FISH 'N CHIPS 29

beer battered haddock, fries, cole slaw and tartar sauce

SUPERFOOD BOWL 25

roasted cauliflower and broccoli, beets, brussels sprouts, sweet potatoes, toasted barley, roasted garlic hummus
chicken +7 / shrimp +9 / salmon +14 / steak +21 / tofu +8

BBQ PULLED PORK FLATBREAD 19

wood fired crust, caramelized onions, smoked gouda and cheddar cheese

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