

MAX410

STARTERS

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

CRAB RANGOON DIP 24
with crispy wontons

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

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

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

CRAB CAKES 27
shaved fennel salad, old bay aioli

LOLLIPOP LAMB CHOPS* 26
arugula, pomegranate barbecue

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

DRUNKEN CLAMS 22
dozen littlenecks, Peroni, fennel, Italian sausage, tomato, crusty bread

BACON JAM BRUSSELS SPROUTS 20
bacon jam, balsamic reduction, asiago

SALADS

chicken +7/shrimp +9/salmon +14/steak +21/tofu +8

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

SANDWICHES

served with macaroni salad - sub french fries +4

CHICKEN CAESAR WRAP 19
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

CORNE D BEEF REUBEN 21
Russian dressing, sauerkraut, swiss cheese, grilled marble rye

SHAVED PRIME RIB 27
grilled onions, swiss, horseradish mayo, grilled marble rye

SHORT RIB FRENCH DIP 24
short rib, caramelized onions, swiss, au jus, toasted 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

LOBSTER ROLL 36
fresh Maine lobster, choice of mayo or hot buttered, hydro bibb, butter brioche

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, lettuce, tomato, brioche bun

KATSU CHICKEN 23
fried chicken breast, pickled carrot, cucumber, onion slaw, chili miso aioli, brioche bun

APPLE CHICKEN 22
grilled chicken breast, apples, bacon, swiss, cranberry mayo, 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

- FILET MIGNON

GF

56
- TOMAHAWK

GF

125
- PRIME RIB

GF

48
- PRIME NY STRIP

GF

58
- DRY AGED NY STRIP

GF

64
- SIRLOIN

GF

39

additions
house steak sauce +5
rosemary garlic demi +4
gorgonzola crust +5
au poivre +5
oscar +23
lobster tail +27

ENTREES

- 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
- BRAISED SHORT RIB*

30

roasted garlic demi, potato and vegetable du jour
- 410 CHICKEN*

23

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

22

arugula, jasmine rice, lemon caper sauce, shaved asiago
- VEAL LOBSTER

38

medallions of veal, Maine lobster, sherry butter, potato and vegetable du jour
- SHORT RIB MAC N CHEESE

27

pulled short rib, caramelized onion, smoked gouda, cheddar, fusilli, crispy fried onions
sub GF pasta \$5
- AUNT RENEE’S GNOCCHI

28

gnocchi, fennel cream, roasted root vegetables, brussels sprouts, wild mushrooms
sub GF pasta \$5 add chicken \$6

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

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

45

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

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

TAVERN FARE

- 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
- 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
- FRIED SHRIMP BASKET

27

9 buttermilk fried shrimp, fries, cocktail sauce
- BBQ PULLED PORK FLATBREAD

19

wood fired crust, caramelized onions, smoked gouda and cheddar cheese
- APPLE FIG FLATBREAD

20

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