

MAX410

STARTERS

BACON WRAPPED SHRIMP AND SEA

SCALLOPS ^{GF} 23

stuffed with horseradish, side of cocktail sauce

FRIED CALAMARI ^{GF} 19

with banana peppers and served with thai chili

CRAB AND LOBSTER FONDUE 22

with Maine lobster and crab, served in a boule

CRAB CAKES 21

peppadew and pineapple compote, cilantro aioli

STEAMED CLAMS ^{GF} 19

one dozen with drawn butter and lemon

bianco +4

LOLLIPOP LAMB CHOPS ^{GF} 20

mint rub, roasted garlic demi, rosemary

BEEF CARPACCIO 20

arugula, truffle oil, capers, shaved parmesan

BLACK AND BLEU BRUSCHETTA 20

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

SHRIMP COCKTAIL ^{GF} 19

with house made cocktail sauce

PULLED PORK TACO 17

bao bun, chili, hoisin, crushed peanuts, cilantro, lime, garlicky mayo, spring slaw

TUNA TARTAR 20

crispy tortilla strips, scallions, sriracha, avocado, lime

ELOTE BABY CORN 18

chilis, queso fresco, tomato, cajun seasoning, cilantro, garlicky mayo

SALADS

chicken +5/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

COBB ^{GF} 21

mixed greens, cherry tomato, cucumber, crumbled hardboiled egg, bacon, roasted corn

MIXED BERRY 18

red onion, bleu cheese, mixed berries, tomato, cucumber, balsamic vinaigrette

CHOPPED 17

chopped romaine, cheddar, grape tomato, diced cucumber, avocado, crumbled bacon

ASIAN FUSION 18

romaine, crispy noodles, shredded carrots, baby corn, sweet peas, red onion, peppadew peppers, teriyaki vinaigrette

SANDWICHES

served withn macaroni salad - sub french fries +4

PHILLY CHEESE STEAK 20/17

grilled steak or chicken, onions and green peppers smothered in provolone cheese on a hoagie roll

LOBSTER ROLL 30

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

MAUI CHICKEN SANDWICH 19

grilled pineapple, candied bacon, swiss, teriyaki, hydro bibb, brioche bun

PO BOY 18

crispy fried shrimp, shredded lettuce, diced tomato, 410 remoulade

SHAVED PRIME RIB 20

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

SHORT RIB FRENCH DIP 19

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

WAGYU BURGER 19

8 oz WAGYU, fried onions, bacon, house bbq, smoked gouda, lettuce, tomato, brioche bun

CHICKEN CAESAR WRAP 17

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

SHRIMP BURGER 18

crispy fried, slaw, tomato, 410 remoulade, brioche bun

CORNED BEEF REUBEN 18

braised corned beef, sauerkraut, russian, swiss, grilled marble rye

THE RACHEL 17

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

SHRIMP AND LOBSTER SALAD 24

cold shrimp and lobster salad, hydro bibb warm buttery baguette

BUTTERMILK FRIED CHICKEN 18

overnight pickles, white onion, hydro bibb, smokey tomato mayo, brioche bun

SOUPS

SOUP DU JOUR cup 7 bowl 11

VEGETABLE BEEF BARLEY cup 6 bowl 10

LOBSTER BISQUE ^{GF} cup 8 bowl 14

FRENCH ONION 9

TAVERN FARE

FISH 'N CHIPS 25

beer battered haddock, fries and tartar sauce

FRIED SHRIMP BASKET 19

6 buttermilk fried shrimp, fries, cocktail sauce

TERIYAKI CHICKEN FLATBREAD 16

asiago, green onion, sweet chili sauce

STEAK FRITES 29

sliced sirloin, steak fries, roasted garlic cream sauce, crispy fried onion

TOFU SPARE RIBS GF 14

house bbq, cole slaw

LOBSTER FLATBREAD 24

diced tomato, mozzarella, fresh basil

CHICKEN WINGS 17

bone in or boneless with choice of sauce with bleu cheese and celery.

Mild, Medium, Hot, Hoisin Peanut, Tequila Cilantro Lime, Garlic Parm, House BBQ, Honey BBQ

SUPERFOOD BOWL GF 20

roasted cauliflower and broccoli, beets, kale, avocado, sweet potatoes, toasted barley, roasted garlic hummus

chicken +5 / shrimp +9 / salmon +10 / steak +18 / crispy tofu +8

MARGHERITA PIZZA 17

wood fired crust, roasted tomatoes, fresh mozzarella, roasted garlic, basil, balsamic glaze

ENTREES

CHICKEN CAPRESE GF 21

grilled chicken, roasted tomatoes, basil pesto, fresh mozzarella, potato and vegetable du jour

AUNT RENEE'S GNOCCHI GF 19

vodka sauce, roasted red peppers, mushrooms, onion, spinach, olives, asiago

BRAISED SHORT RIB GF 28

mixed berry demi, rosemary mint oil, potato and vegetable

TIPS AND TAIL GF 35

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

TIPS AND SHRIMP 27

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

VEAL LOBSTER 33

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

CHICKEN FRANCAISE 19

white wine lemon sauce, potato and vegetable

SOUTHWESTERN CHICKEN PASTA 20

roasted corn, grape tomato, black beans, light tomato cream sauce, cilantro, fresh tagliatelle, crispy tortilla strips

SEAFOOD

SEAFOOD 410 GF 43

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

PAN SEARED SEA SCALLOPS (3) GF 20

brown butter, jasmine rice, vegetable du jour

BOUILLABASE GF 37

shrimp, scallops, mussels, clams, haddock, saffron tomato broth, garlic crostini
over fresh tagliatelle +4

SEAFOOD RISOTTO GF 35

shrimp, scallops, Maine lobster, creamy corn risotto

HONEY GARLIC SALMON GF 29

wild rice, asparagus

TRIPLE LOBSTER 39

fresh tagliatelle, lobster meat, lobster tail, lobster cream, blistered grape tomato

WASABI CRUSTED TUNA 31

hoisin sesame sauce, arugula, peas, carrots, scallions, jasmine rice

BLACKENED SCALLOP RISOTTO GF 23

roasted red pepper, tomato, avocado, black bean

SHRIMP SCAMPI PASTA 18

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

PAN SEARED SEA BASS 44

sweet pea puree, charred leeks, roasted tomato, rice, garlic oil

STEAK

FILET MIGNON GF 44

RIBEYE GF 39

PRIME RIB GF 39

PRIME NY STRIP GF 44

DRY AGED NY STRIP GF 49

SIRLOIN GF 31

additions

house steak sauce +4

rosemary garlic demi +2

gorgonzola crust +4

au poivre +3

oscar +18

lobster tail +25