

# A P P E T I Z E R S

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**BACON WRAPPED SHRIMP AND SEA SCALLOPS\*** 22  
stuffed with horseradish, side of cocktail sauce

**FRIED CALAMARI\*** 17  
tossed with banana peppers and served with thai chili

**CRAB AND LOBSTER FONDUE** 21  
with Maine lobster and crab, served in a boule

**CRAB CAKE** 18  
frisée salad, 410 remoulade

**ROASTED BONE MARROW\*** 19  
sage sausage, sambuca fennel demi, frisée and radicchio salad

**STEAMED CLAMS\*** 18  
one dozen with drawn butter and lemon bianco +2

**SWEET & SPICY PORK BELLY\*** 15  
asian slaw, thai chili

**LOLLIPOP LAMB CHOPS\*** 19  
mint rub, roasted garlic demi, rosemary

**BLACK AND BLEU BRUSCHETTA** 17  
shaved prime rib, caramelized onions, bleu cheese crumbles and balsamic reduction

**SHRIMP COCKTAIL\*** 17  
with house made cocktail sauce

**WARM LOBSTER TARTINES** 20  
Maine lobster, heirloom cherry tomato, hollandaise, garlic ciabatta

**ROASTED BRUSSELS\*** 15  
bacon lardons, parmesan, hazelnuts, balsamic

# O Y S T E R S

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**CHEF'S DAILY SELECTION\***  
mignonette, cocktail sauce, tabasco, lemon, saltines  
Each 3 1/2 doz 15 doz 30

**ACCOMPANIMENTS**  
strawberry champagne mignonette  
tarragon mignonette  
hot pepper mignonette

# S O U P & S A L A D S

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Add chicken +5 / shrimp +7 / salmon +10 / steak +15 / tofu +8

**SOUP DU JOUR** cup 6 bowl 10

**VEGETABLE BEEF BARLEY** cup 6 bowl 10

**LOBSTER BISQUE** cup 8 bowl 14

**FRENCH ONION** 8

**HOUSE / CAESAR SALAD** small 7 large 13

**WEDGE SALAD\*** 13  
iceberg wedge, diced tomato, red onion, crumbled bacon, bleu cheese dressing, balsamic reduction

\* signifies gluten free item

**HARVEST SALAD\*** 16  
mixed greens, frisée, radicchio, sliced apples, candied pecans, grapes, cranberry vinaigrette

**ROASTED VEGETABLE SALAD\*** 17  
mixed greens, roasted carrots, turnips, parsnips, mushrooms and butternut, goat cheese, roasted tomato vinaigrette

**STONE FRUIT PANZANELLA** 18  
walnuts, cranberries, goat cheese, arugula fennel vinaigrette

**SOLSTICE SALAD\*** 15  
arugula, roasted butternut, dried cranberries, candied walnuts, black currant vinaigrette

## SEAFOOD

### SEAFOOD 410\* 38

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

### PAN SEARED SEA SCALLOPS\* 30

brown butter, jasmine rice, vegetable du jour

### ALASKAN KING CRAB LEGS\* 80

drawn butter, potato and vegetable du jour

### CIOPPINO\* 38

Maine lobster tail, shrimp, scallops, mussels, clams, crushed pomodoro sauce, garlic crostini over fresh tagliatelle +4

### PORCINI SCALLOP RISOTTO\* 28

porcini seared scallops, sweet peas, wild mushroom, brussels, roasted vegetable risotto, sage brown butter

### SEAFOOD RISOTTO\* 32

shrimp, sea scallops, Maine lobster, creamy corn risotto

### PAN SEARED SEA BASS\* 39

white bean pancetta cassoulet, swiss chard, tomato jam

### PECAN CRUSTED SALMON\* 28

honey mustard glaze, bourbon maple sauce, wild rice, vegetable du jour

### LOBSTER MAC N CHEESE 35

Gruyere, cheddar, gouda, lobster, cavatappi, Maine lobster tail, butter panko crumb crust

### LOBSTER CARBONARA 34

lobster, shrimp, crab, bacon lardons, sweet peas, fresh tagliatelle

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## ENTREES

### FRIED SHORT RIB 34

roasted tomato demi, potato and vegetable du jour

### AMBER'S CHICKEN\* 24

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

### SEARED DUCK\* 29

black currant demi, jasmine rice, vegetable du jour

### PORK TENDERLOIN Tournedos\* 24

fig apricot mostarda, potato and vegetable du jour

### PORK OSSO BUCCO\* 34

pork shank, bacon, fennel and white bean ragout, apple apricot demi, vegetable du jour

### AUNT RENEE'S GNOCCHI\* 24

butternut gnocchi, mushroom, roasted cauliflower, cranberry, roasted root vegetable, sweet peas, roasted garlic cream

### VEAL LOBSTER 29

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

### CHICKEN ROULADE 26

with sausage, walnuts, spinach, gouda, roasted garlic cream, potato and vegetable du jour

\* signifies gluten free item

## S T E A K S

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All steaks & combinations served with potato & vegetable du jour

<p>FILET MIGNON* . . . . . 38</p> <p>RIBEYE* . . . . . 34</p> <p>PRIME RIB* . . . . . 35</p> <p>PRIME NY STRIP* . . . . . 36</p> <p>DRY AGED NY STRIP* . . . . . 42</p> <p>SIRLOIN* . . . . . 28</p>	<p style="text-align: center;"><i>Steak Enhancements</i></p> <p>ROSEMARY ROASTED GARLIC DEMI* . . . . . 2</p> <p>GORGONZOLA CRUST* . . . . . 4</p> <p>AU POIVRE* . . . . . 3</p> <p>BLEU CHEESE BUTTER* . . . . . 2</p> <p>OSCAR* . . . . . 15</p>
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## S U R F N' T U R F

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Additions to any steak or entree

<p>MAINE LOBSTER TAIL* . . . . . 21</p> <p>SEA SCALLOPS* (4) . . . . . 15</p> <p>SEA BASS* . . . . . 25</p> <p>ALASKAN KING CRAB LEGS* . . . . 1/2 lb 40 1 lb 75</p>	<p>SEARED FAROE ISLAND SALMON* . . . . . 10</p> <p>GRILLED SHRIMP SKEWER (5) . . . . . 7</p> <p>SHRIMP SCAMPI* (5) . . . . . 8</p> <p>FRIED SHRIMP (5) . . . . . 8</p>
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## S U R F N' S U R F

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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
ALASKAN KING CRAB LEGS (1/2 LB OR 1 LB)	FRIED SHRIMP

\* signifies gluten free item

# S A N D W I C H E S

served with macaroni salad ~ substitute fries \$3

## SHAVED PRIME RIB 19

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

## SHORT RIB FRENCH DIP 18

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

## WAGYU BURGER 18

8 oz WAGYU, caramelized onions, candied bacon, cheddar, lettuce, tomato, brioche bun

## LOBSTER ROLL 27

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

## APPLE CHICKEN SANDWICH 16

apples, brie, bacon jam, hydro bibb, brioche

## PO BOY 16

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

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# T A V E R N F A R E

## SHORT RIB FLATBREAD 17

caramelized onions and smoked gouda

## CHICKEN WINGS\* 16

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

Mild, Medium, Hot, Lemon Pepper, Tequila Lime, Garlic Parm, Honey BBQ

## FRIED SHRIMP BASKET 21

9 buttermilk fried shrimp, fries, cocktail sauce

## TIPS AND TAIL\* 34

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

## TIPS AND SHRIMP 24

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

## FISH 'N CHIPS 24

beer battered haddock, fries and tartar sauce

## SUPERFOOD BOWL\* 18

roasted brussels and cauliflower, beets, roasted root vegetable, avocado, arugula, toasted farro, roasted garlic hummus

chicken +5 / shrimp +7 / salmon +10 / steak +15 / tofu +8

## ORCHARD FLATBREAD 14

grilled apples, brie, caramelized onions, arugula, balsamic reduction

## STEAK FRITES 24

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

## CRISPY TOFU\* 14

Asian slaw, peanut sauce



\* signifies gluten free item

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