

# MAX410

## STARTERS

### BACON WRAPPED SHRIMP AND SEA

SCALLOPS <sup>GF</sup> 22

stuffed with horseradish, side of cocktail sauce

FRIED CALAMARI <sup>GF</sup> 17

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

STEAMED CLAMS <sup>GF</sup> 18

one dozen with drawn butter and lemon

**bianco +2**

SWEET & SPICY PORK BELLY <sup>GF</sup> 15

asian slaw, thai chili

LOLLIPOP LAMB CHOPS <sup>GF</sup> 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 <sup>GF</sup> 17

with house made cocktail sauce

WARM LOBSTER TARTINES 20

Maine lobster, heirloom cherry tomato, hollandaise, garlic ciabatta

ROASTED BRUSSELS <sup>GF</sup> 15

bacon lardons, parmesan, hazelnuts, balsamic

## SALADS

chicken +5/shrimp +7/salmon +7/steak +15

HOUSE / CAESAR SALAD small 7 large 13

WEDGE SALAD <sup>GF</sup> 13

iceberg wedge, diced tomato, red onion, crumbled bacon, bleu cheese dressing, balsamic reduction

HARVEST SALAD <sup>GF</sup> 16

mixed greens, frisée, radicchio, sliced apples, candied pecans, grapes, cranberry vinaigrette

ROASTED VEGETABLE SALAD <sup>GF</sup> 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 <sup>GF</sup> 15

arugula, roasted butternut, dried cranberries, candied walnuts, black currant vinaigrette

COBB <sup>GF</sup> 21

mixed greens, cherry tomato, cucumber crumbled hard boiled egg, bacon, roasted corn

SHRIMP AND LOBSTER SALAD <sup>GF</sup> 24

cold shrimp and lobster salad over a bed of mized greens with cucumber and heirloom cherry tomato,

## SANDWICHES

SERVED W/ MACARONI SALAD - SUB FF \$3

PHILLY CHEESE STEAK 18/15

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

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 bun

PO BOY 16

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

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

CHICKEN CAESAR WRAP 15

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

TURKEY GOUDA 16

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

SHRIMP BURGER 18

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

CORNED BEEF REUBEN 17

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

THE RACHEL 16

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

## SOUPS

SOUP DU JOUR cup 6 bowl 10

VEGETABLE BEEF BARLEY cup 6 bowl 10

LOBSTER BISQUE <sup>GF</sup> cup 8 bowl 14

FRENCH ONION 8

# TAVERN FARE

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## FISH 'N CHIPS 24

beer battered haddock, fries and tartar sauce

## FRIED SHRIMP BASKET 16

9 buttermilk fried shrimp, fries, cocktail sauce

## 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 GF 14

Asian slaw, peanut sauce

## 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**

## SUPERFOOD BOWL GF 18

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

**chick +5 / shrimp +7 / salmon +10 / steak +15 / crispy tofu +8**

# ENTREES

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## AMBER'S CHICKEN GF 18

grilled chicken, artichokes, roasted red peppers, fresh mozzarella, potato and vegetable du jour

## PORK TENDERLOIN Tournedos GF 24

fig apricot mostarda, potato and vegetable du jour

## AUNT RENEE'S GNOCCHI GF 16

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

## PORK OSSO BUCCO GF 34

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

## TIPS AND TAIL GF 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 & vegetable du jour

# SEAFOOD

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## SEAFOOD 410 GF 38

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

## PAN SEARED SEA SCALLOPS (3) GF 18

brown butter, jasmine rice, vegetable du jour

## CIOPPINO GF 38

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

## SEAFOOD RISOTTO GF 32

shrimp, sea scallops, Maine lobster, creamy corn risotto

## PECAN CRUSTED SALMON GF 28

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

## LOBSTER MAC N CHEESE 25

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

## LOBSTER CARBONARA 24

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

## PORCINI SCALLOP RISOTTO GF 23

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

## SHRIMP SCAMPI PASTA 18

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

# STEAK

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## FILET MIGNON GF 38

## RIBEYE GF 34

## PRIME RIB GF 35

## PRIME NY STRIP GF 36

## DRY AGED NY STRIP GF 42

## SIRLOIN GF 28

additions

**rosemary garlic demi +2**

**gorgonzola crust +4**

**au poivre +3**

**oscar +15**

**lobster tail +21**

# MAX410 Express Lunch

geared to get you back to work on time

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**FRIED CALAMARI** GF 17  
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

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

**LOLLIPOP LAMB CHOPS** GF 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** GF 17  
with house made cocktail sauce

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

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

**SALADS**  
chicken +5/shrimp +7/salmon +7/steak +1.5  
**HOUSE / CAESAR SALAD** small 7 large 13

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

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

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

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

**COBB** GF 21  
mixed greens, heirloom cherry tomato, crumbled hard boiled egg, bacon, roasted corn

**SHRIMP AND LOBSTER SALAD** GF 24  
cold shrimp and lobster salad over a bed of mixed greens with cucumber and heirloom cherry tomato

## SOUPS

**SOUP DU JOUR** cup 6 bowl 10

**VEGETABLE BEEF BARLEY** cup 6 bowl 10

**LOBSTER BISQUE** cup 8 bowl 14

**FRENCH ONION** 8

## SANDWICHES

**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 bun

**SHAVED PRIME RIB** 19  
grilled onions, mushrooms, swiss, horseradish mayo, grilled marble rye

**SHORT RIB FRENCH DIP** 18  
with caramelized onions, swiss, au jus, hoagie roll

**WAGYU BURGER** 18  
8 oz WAGYU, caramelized onions, candied bacon, cheddar, lettuce, tomato, brioche bun

**CHICKEN CAESAR WRAP** 15  
grilled chicken, chopped romaine, romano, asiago, house caesar, flour tortilla

**TURKEY GOUDA** 16  
oven roasted turkey, bacon, smoked gouda, chipotle mayo, lettuce, tomato, brioche bun

**SHRIMP BURGER** 18  
crispy fried, lettuce, tomato, remoulade, brioche bun

**CORNED BEEF REUBEN** 17  
braised corned beef, sauerkraut, russian, swiss, grilled marble rye

**THE RACHEL** 16  
oven roasted turkey, slaw, russian, swiss, grilled marble rye

## TAVERN FARE

**FISH 'N CHIPS** 24  
beer battered haddock, fries and tartar sauce

**FRIED SHRIMP BASKET** 16  
buttermilk fried shrimp, fries, cocktail sauce

**SHORT RIB FLATBREAD** 17  
caramelized onions and smoked gouda

**PAN SEARED SEA SCALLOPS (3)** GF 18  
brown butter, jasmine rice, vegetable du jour

**SHRIMP SCAMPI PASTA** 18  
shrimp, heirloom cherry tomato, white wine, garlic, butter, fresh tagliatelle

**ORCHARD FLATBREAD** 14  
grilled apples, brie, caramelized onions, arugula, balsamic reduction