



**410
BANK
STREET**



❖ APPETIZERS ❖

Farm Fresh Asparagus Amandine
in a Puff Pastry Cornet 12.95

Havana Bay Shrimp Trio
Mango Relish, Island BBQ Sauce
and Caribbean Cole Slaw 15.95

Blackened Sea Scallops
Fresh local Captain's Catch with a
Louisiana Remoulade Sauce 15.50

Gulf Stream Crab Terrine
Layers of Jumbo Lump Crabmeat,
Jersey Tomatoes and Avocado 15.95

Tuna Beignets
Diced Yellow-Fin Tuna, Panko crusted,
flash sautéed, West Indian Salsa 14.50

Bird in the Garden
A grilled Carolina Quail nested in
Jah Farms Organic Greens 15.95

❖ N'Orleans Oyster du Jour ❖
Chef Chet's Choice of
Fresh on the Half Shell or
Louisiana recipe at Market



410 Market Salad
Mixed Organic Field Greens, Fresh Jersey
Grape Tomatoes and Enoki Mushrooms
Raspberry Balsamic Vinaigrette 11.95

SOUP

Bayou Oyster Stew
Pan-seared Gulf Oysters, creamy golden
Roux, Louisiana Spices 13.50

Crawfish Bisque
dark and rich with
fresh Crawfish Meat 12.50

Chef's Soup Du Jour



❖ TRAWLER TO TABLE™ ❖

Captain Caught Fresh Fish
served with 410's famous sauces
at Market Price

Our steak fish are caught for us by local
fishermen where the Gulf Stream
meets the Cape May Canyons

Atlantic Cape Yellow-Fin Tuna
Mesquite grilled with 410's signature
Barbadian Black Bean Sauce

Canyon Caught Atlantic Swordfish
with a Champagne Crabmeat Cream Sauce

Cape May Mahi Mahi
in a Macadamia Nut-Crust served with
Vanilla Island Rum Sauce and Polynesian Rice

Coconut Battered Catfish
in a Cuban Lime-Jalapeño Sauce sautéed
with Bananas and Jersey Tomatoes 26.95

Chilean Sea Bass Creole
encrusted with fresh Herbs and ground Pecans
with a Shrimp & Crawfish Creole Sauce
as available at Market

Grilled Skuna Bay Salmon
from British Columbia, Center Cut Fillet,
Shrimp Butter Glaze 29.95

Florida Keys Red Snapper
sautéed in our classic light
French Provençale Sauce 31.95



Cajun Shellfish Gumbo File
Lobster, Scallops, Shrimp, Crawfish
and Mesquite Smoked Louisiana Sausage
in a rich Dark-Roux Gumbo 38.95

Mesquite Grilled Lobster Tail
12 oz. Cold Water Tail with
Mardi Gras Beurre Blanc at Market

New Orleans Voodoo Shrimp
large, fresh Gulf Shrimp sautéed,
'barbecue' style, in a rich spicy and
authentic Voodoo Beer Sauce 33.95

Our smoked seafood and meats
are slow-smoked over exotic woods
in our own smoke-house.

Our chefs and bakers prepare a nightly
variety of additional Appetizer,
Entrée and Dessert Specials.

410 Bank Street is committed to locally
sourced produce and seafood. As part of
this initiative, we are proud to offer
a selection of outstanding locally produced
wines from Cape May County vineyards.



❖ MEATS & ROASTS ❖

Blackened Prime Rib
Applewood roasted on the bone, coated
in our signature spices, pan-blackened,
served with Mashed Potatoes
and fresh Corn Chili ~ at Market

Jamaican Steak
Center Cut 8 oz. Filet Mignon
flame grilled and served with twin
Island Sauces and 'Rasta' Pudding 38.95

The Original Steak 410
Mesquite grilled dry-aged
12 oz. New York Strip with Chef Sing's
famed 410 Steak Sauce 40.95

Baby Rack of Lamb
with a French Country Pinot Noir Demi-Glace
and Truffle Butter Mashed Potatoes 39.95

**Mesquite Grilled Fillets
of Chicken Breast**
with a Cranberry fruit compote
and Sweet Potato pie 26.95

ROAST OF THE NIGHT

Chef's selection of
Prime Meat, Fowl or Game
Limited quantity... Come early.



Our Award Winning Desserts
baked nightly in house

Fresh Brewed Iced Tea or Lemonade
by the pitcher or glass
Sodas, Tonic and Club Soda
Sparkling and Still Mineral Waters
French Sparkling Lemonade

Chef de Cuisine, Chet Saign
Chef Emeritus, Henry Sing Cheng

