

SPRING BRUNCH MENU

MAX'S FAMOUS RAW BAR

RAW BAR PLATTERS

*The freshest assortment of shellfish, oysters, clams, mussels
snow crab claws, jumbo shrimp, plus other market crustaceans
Perched on a shaved ice mountain with creative accompaniments*

SHELLFISH SAMPLER (FOR TWO)	29.95
HI-RISE OF SEAFOOD (FOUR TO SIX)	52.95
MAX'S SKYSCRAPER (UP TO EIGHT)	88.95

ON THE ROCKS

COLOSSAL WHITE SHRIMP	2.95 EA.
LITTLENECK CLAMS	1.75 EA.
CHERRYSTONE CLAMS	1.75 EA.
TAYLOR BAY SCALLOPS	2.50 EA.
ASIAN CALAMARI SALAD	6.95
BALTIMORE STYLE SHRIMP 1/2 LB.	11.95
SNOW CRAB CLAWS	3.50 EA.

OYSTER BARS FAMOUS BLOODY MARY'S AND BRUNCH COCKTAILS

Max's Brunch Bloody Mary	8.25	Bloody Shrimp Cocktail	8.50
The Bloody Oyster Martini	8.50	Bacon Vodka Infused Bloody Mary	8.50
Mimosa	7.50	Peach Bellini Martini	8.75
Bloody Clam Cocktail	8.50	Cucumber Gingertini	9.50

STARTERS

Seafood Minestrone	7.95
Lobster, shrimp, scallops, white beans, ditalina pasta, basil rags, tomato-fennel broth	
New England Clam Chowder	6.50
Applewood smoked bacon, quahogs	
Garden Greens	6.95
Bulls blood beet greens, claytonia, red russian kale and samish spinach, sherry vinaigrette	
Caesar Salad	6.95
Leaves of young romaine, shaved grana padana, garlic croutons	
Oysters Rockefeller	11.95
Spinach, pernod, parmesan cream	
Hot and Salty Calamari	9.95
Coriander batter, nuoc mam dipping sauce	
Srirachi-Sweet Chili "Dirty" Chicken Wings	6.95
Coconut-cilantro dipping sauce, sesame seeds	
Jumbo Lump Crabcake	13.95
Housemade red jalapeno jelly, remoulade, cornichons, crispy capers	
Wonton Tuna Tacos*	10.95
Yellowfin tuna, sticky rice, mango relish	



Max's Oyster Bar proudly supports local farms

Executive Chef: Scott Miller

Chef de Cuisine: Eric Zizka

Sous Chef: Eric Stagl

Big Salads

Max's Chopped Shrimp Salad	13.95
Crumbled gorgonzola cheese, sweet sherry vinaigrette	
Grilled Chicken Caesar Salad	10.95
Housemade Caesar dressing, shaved grana padana, garlic croutons	
Seared Scallop Waldorf Salad	14.95
Apple cider vinaigrette, granny smith apples, gorgonzola cheese, candied walnuts	

FRIED SEAFOOD

All served with housemade tartar and cocktail sauces
creamy cabbage slaw and crisp french fries



Local Cod "Fish n' Chips"	11.95	Local Whole Belly Clams	16.95
Willapa Bay Oysters	12.95	Mexican White Shrimp	14.95
Georges Bank Sea Scallops		14.95	



BRUNCH ENTREES

Tavern Steak & Eggs	19.95
Certified Angus sirloin, two eggs, home fried potatoes, sauce béarnaise, sliced tomato	
Smoked Salmon Benedict	14.95
Crispy potato latkes, poached jumbo eggs, dill hollandaise	
Murray's Chicken	19.95
Saffron whipped potatoes, citrus- herb salad, meyer lemon jus	
Oyster Bar "Hangtown" Fry	14.95
Three egg frittata with pan fried oysters and crisp bacon, chorizo-yukon gold potato hash	
8 oz. C.A.B Cheeseburger <i>(Make it a Bull's-eye Burger with a Sunnyside egg...add 2.00)</i>	10.95
Locally farmed tomato, aged cheddar cheese, crispy french fries	
Pan Roasted Lemon Sole	13.95
Pancetta and brussel sprout hash, lemon beurre blanc, crispy capers	
Max's Stuffed French Toast	12.95
Cinnamon raisin swirl bread, strawberries, pure maple syrup, mascarpone cheese caramelized bananas foster	
Sunday Salmon	15.95
Char grilled with dill hollandaise, asparagus, wild mushrooms risotto	
Belgian Waffles	11.95
Seasonal berries, vanilla scented whipped cream, local maple syrup	
San Francisco Style Crab Melt	12.95
Sourdough bread, blue crabmeat, dill aioli, gruyere cheese, old bay french fries	
Crab Cake Benedict	15.95
Poached jumbo eggs, frisee, home fried potatoes, béarnaise sauce	
Classic Eggs Benedict	12.95
Poached jumbo eggs, Canadian bacon, home fried potatoes, hollandaise sauce	
Blackened Mahi Mahi Sandwich	11.95
Avocado relish, chipotle aioli, crispy french fries	

"THOROUGHLY COOKING MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS REDUCES THE RISK OF FOOD BORNE ILLNESS"
*MAX'S OYSTER BAR USES ONLY PRESSED SOYBEAN OIL THAT CONTAINS NO TRANS FATTY ACIDS AND RETAIN ITS OMEGA-3'S
-18% GRATUITY WILL BE ADDED TO PARTIES OF TEN OR MORE-