

## A U T U M N 2 0 0 9

<b>P R I X F I X E M E N U</b>		
<p style="text-align: center; border: 1px solid black; display: inline-block; padding: 2px;">First Course:</p>	<p style="text-align: center; border: 1px solid black; display: inline-block; padding: 2px;">Entrée Course:</p>	<p style="text-align: center; border: 1px solid black; display: inline-block; padding: 2px;">Dessert:</p>
<p style="text-align: center;"><b>“CAESAR”</b> PECORINO FLAN, SPANISH BOQUERONES, ROMAINE, GARLIC CROSTINI</p> <p style="text-align: center;"><b>CEVICHE</b> MAHI MAHI, CILANTRO, AVOCADO, TORTILLA CHIPS</p>	<p><b>BLACK</b> CORNMEAL CRUSTED, CHIPOTLE WHIPPED POTATOES, TOMATO OIL, AVOCADO RELISH</p> <p><b>MAPLE BRINED PORK CHOP</b> HOUSE MADE BAKED BEANS, PORK BELLY, RED CABBAGE, APPLE CIDER GLAZE</p> <p><b>ZUPPA DI PESCE</b> LINGUINE PASTA, ESCAROLE, LOCAL ROPE MUSSELS, LITTLENECK CLAMS, CHERRY PEPPERS, FRESH BASIL</p>	<p><b>PECAN</b> CHOCOLATE DRIZZLE, SWEET POTATO TUILLE</p> <p><b>TARTLETT</b> <b>CRÈME BRÛLÉE</b> BURNT SUGAR CRUST, BERRIES</p>
 <small>Not available for take out or sharing Visit <a href="http://www.maxsoysterbar.com">www.maxsoysterbar.com</a> for upcoming events</small>		<p><b>\$24.95</b> per person No Substitutions</p>

**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*

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

**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.

## STARTERS

<b>MAX'S OYSTER ROCKEFELLER</b>	11.95
<i>Spinach, Pernod, melted leeks, grana padana cream</i>	
<b>RHODE ISLAND STYLE CALAMARI</b>	8.95
<i>Cherry peppers, garlic butter sauce</i>	
<b>FRIED WHOLE BELLY CLAMS</b>	12.95
<i>Locally harvested, tartar sauce</i>	
<b>FRIED PACIFIC YEARLING OYSTERS</b>	10.95
<i>From Willapa Bay, Washington</i>	
<b>JUMBO LUMP CRAB CAKE</b>	13.95
<i>Remoulade, red jalapeno jelly, cornichons, crispy capers</i>	
<b>WONTON TUNA TACOS</b>	10.95
<i>Yellowfin tuna, sticky rice, mango relish</i>	
<b>CRISPY SHRIMP SPRING ROLLS</b>	9.95
<i>Curry aioli, homemade kimchee</i>	
<b>TEMPURA TUNA MAKI ROLL</b>	9.95
<i>Blue crab, mango srirachi, yuzu hoisin, cucumber, jalapeno oil</i>	
<b>NANTUCKET SOUND WILD MUSSELS</b>	9.95
<i>Roasted garlic, white wine, fresh tomato</i>	

## SOUPS & SALADS

<b>NEW ENGLAND CLAM CHOWDER</b>	<b>5.95</b>
<i>Quahogs, potatoes, applewood smoked bacon</i>	
<b>MAINE LOBSTER BISQUE</b>	<b>8.95</b>
<i>Lobster beignet, truffle crème fraiche</i>	
<b>GARDEN GREENS</b>	<b>5.95</b>
<i>Locally farmed Starlight Gardens greens, sherry vinaigrette</i>	
<b>ORCHARD SALAD</b>	<b>8.95</b>
<i>Beltane farms goat cheese, local apples and pears, cranberries, sweet curry vinaigrette</i>	
<b>MAX'S CHOPPED SALAD</b>	<b>7.95</b>
<i>Gorgonzola cheese, sweet sherry vinaigrette</i>	
<b>LEAVES OF YOUNG ROMAINE</b>	<b>6.95</b>
<i>Classic Caesar dressing, grana padana, roasted garlic croutons</i>	
<b>GREEK WEDGE SALAD</b>	<b>7.95</b>
<i>Creamy cucumber and feta dressing, kalamata olives, pepperoncini, shaved red onion</i>	



Max's Oyster Bar proudly supports local farms

# ENTREES

Guests of Max's Oyster Bar are assured freshness as Max's Chefs hand-select only the freshest catches. All of our fish is carefully scrutinized for quality and freshness. Patrons of Max's Oyster Bar are guaranteed exceptional flavor due to Max's research into the 'vineyards' of the sea. We are proud to consistently offer our guests dozens of seafood varieties at the very peak of their season.

All of our fresh seafood selections are available simply prepared with Hogue Farms Organic Brown Rice, Roasted Root Crop and Citrus Chardonnay Butter

Grana Padana Encrusted Sole (New Bedford, Massachusetts)	Brussel sprout hash, pancetta, shallots	24.95
Loch Duart Organic Salmon (Scotland)	Five spiced sweet potatoes, apple-pear chutney, swiss chard, cider-dijon glaze	26.95
Yellowfin Tuna (Kona, Hawaii)	Feuilles de Brick, miso crumbs, cucumber-seaweed salad, pea greens, mango-chili yum yum	26.95
Prosciutto & Basil Wrapped White Shrimp (Gulf of Mexico)	Black garlic risotto, butternut squash cream, arugula	25.95
Sea Scallops (Georges Bank)	Honey Dust, parsnip puree, black truffle vinaigrette, crispy parsnip & arugula salad, moscatel	26.95
Paella	Soffrito, Dungeness crab, jumbo shrimp, clams, mussels, chorizo, scallops, chicken, saffron rice	29.95
Chilean Sea Bass (MSC) (Valparaiso, Chile)	Miso glaze, Chinese long beans, shiitakes, shiso-yuzu coulis, celeriac puree	28.95
<b>North Atlantic Hake "Fish n' Chips" (Acadia, Maine)</b>	Creamy cole slaw, tartar sauce, crispy french fries	18.95
Cod (Chatham, Massachusetts)	Brioche crust, caramelized cauliflower risotto, chanterelles, black cherry & sage vinaigrette	25.95
<b>Murray's Chicken (Lancaster, Pennsylvania)</b>	Garlic mashed potatoes, wilted spinach, pan jus	19.95
<b>Swordfish "Chop" (Grand Banks)</b>	Pretzel crusted, braised red cabbage, ginger gold apples, whole grain mustard sauce	26.95

Housemade Ravioli ~ Maine lobster, blue crab, chervil, tomato confit, lobster caviar, lobster brandy cream sauce ~ Hand foraged local mushrooms, shallot, rosemary, truffle caviar, mascarpone	24.95
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<b>Live Maine Lobsters</b>		
	Steamed or Herb Grilled Lobster	French fries, grilled asparagus, liquid gold 19.95 / per lb.
	Pan Roasted Lobster	Braised fennel, sweet chili sauce, roasted garlic mashed potatoes 20.95 / per lb.
	Baked Stuffed Lobster	Rock shrimp & blue crabmeat stuffing, grilled asparagus 24.95 / per lb.
		

## Chop House Classics

**All of our Hand picked steaks are served with Duck Cracklin' Mac & Cheese,**  
White Balsamic Dressed Arugula, Eggplant Croutons and Veal Demi-Glace

10 oz. C.A.B Filet Mignon	29.95
<b>20 oz. C.A.B Bone in "Cowboy" Ribeye Steak</b>	34.95
14 oz. C.A.B New York Strip Steak	28.95
Add Half Chic Lobster to any Steak	12.95

Steaks can be prepared Blackened or Au Poivre

## FAMILY STYLE SIDES

Each Side 6.95

Truffled French Fries Basil Rags, Grana Padana Cheese  
Crunchy Cucumber & Seaweed Salad Pickled Ginger, Rice Noodles  
Spinach Extra Virgin Olive Oil, Pan Roasted Garlic  
Brussel Sprout Hash Bacon, Caramelized Shallots  
Mac & Cheese Sauce Mornay, Crispy Duck Cracklings  
Roasted Root Crop Parsnips, Turnips, Celery Knob, Carrot, Honey

Executive Chef: Scott Miller

Chef de Cuisine: Eric Zizka

Sous Chef: Eric Stagliano

**MAX'S OYSTER BAR 964 FARMINGTON AVE, WEST HARTFORD, CT 06107 (860)236-6299**

"THOROUGHLY COOKING MEATS, POULTRY, SEAFOOD, SHELFISH 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