

## Winter Dinner Menu

### Max's Oyster Bar Featured Martinis

#### Cucumber Gintini

Hendricks Gin,  
Domaine Canton  
Cucumber

#### Jammin' Cel I o

Ketel Citroen, Stol i  
Bl ueberi, Lemoncel l o  
Bonne Maman Jam  
Hibiscus Fl ower

#### Dark and Stormy

Gosl ings, Ginger  
Lemongrass syrup  
Ginger Beer

#### Max's Nectar

Hotel Cal ifornia Bl anco  
Domaine Canton  
Agave Nectar

#### Espresso Martini

Van Gogh Espresso,  
Kahl ua, Tuaca, Mozart  
Chocol ate, Fresh Espresso

#### Ruby Red Breeze

Absol ut Ruby Red,  
Cointreau, Grapefruit  
Cranberry

#### Peach Bel l ini

Stol i, Peach Tree  
Midori, Cranberry  
pinappl e Juice and  
Prosecco

#### Lemon Drop

Ketel Citroen,  
Lemoncel l o, Sour Mix

### 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
bal timore 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>cajun battered crawfish "popcorn"</b>	9.95
<i>Spicy aioli sauce, candied buddha hands</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>nantucket sound wild mussels</b>	9.95
<i>Roasted garlic, white wine, fresh tomato</i>	

### sushi & sashimi

#### sashimi (3pcs. per order)

<b>ahi tuna (yellowfin)</b>	6.00
<b>hamachi (yellowtail)</b>	5.00
<b>super white tuna (walu)</b>	5.00
<b>loch duart organic salmon</b>	5.00
<b>marinated octopus (tako)</b>	5.00
<b>wonton tuna tacos</b>	10.95
<i>Yellowfin tuna, sticky rice, mango relish</i>	
<b>sashimi tasting plate</b>	14.95
<i>Hamachi, Walu, Ahi tuna, sea vegetable salad, dipping sauces</i>	
<b>sea star roll</b>	11.95
<i>Salmon, mango, scallion, wasabi tobikko, mango-wasabi sauces</i>	

### soups & salads

<b>New Engl and Cl am Chowder</b>	5.95
<i>Quahogs, potatoes, applewood smoked bacon</i>	
<b>Maine Lobster Bisque</b>	8.95
<i>Lobster beignet, truffle crème fraiche</i>	
<b>Garden Greens</b>	5.95
<i>Locally farmed Starlight Gardens greens sherry vinaigrette</i>	
<b>Orchard Salad</b>	8.95
<i>Beltane farms goat cheese, local apples and pears cranberries, sweet curry vinaigrette</i>	
<b>Max's Chopped Salad</b>	7.95
<i>Gorgonzola cheese, sweet sherry vinaigrette</i>	
<b>Leaves of Young Romaine</b>	6.95
<i>Classic Caesar dressing, grana padana roasted garlic croutons</i>	
<b>Greek Wedge Salad</b>	7.95
<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 White Balsamic Vinaigrette

Grana Padana Encrusted Sole (New Bedford, Massachusetts)	<i>Brussel sprout hash, pancetta, shallots</i>	24.95
Loch Duart Organic Salmon (Scotland)	<i>Five spiced sweet potatoes, apple-pear chutney, swiss chard, cider-dijon glaze</i>	25.95
Yellowfin Tuna (Kona, Hawaii)	<i>Furikake crust, ginger vegetables, sticky rice, mustard shoyu sauce</i>	26.95
Mahi Mahi (Ecuador)	<i>Blackened, chipotle whipped mashed potatoes, avocado-blackened shrimp</i>	24.95
Sea Scallops (Stonington, CT)	<i>Honey dust, parsnip puree, black truffle vinaigrette, crispy parsnip &amp; arugula salad, moscatel</i>	26.95
Paella de Mariscos	<i>Jumbo shrimp, clams, mussels, chorizo, scallops, calamari, chicken, saffron rice (add 1/2 lobster 12.95)</i>	29.95
Chilean Sea Bass (MSC) (Valparaiso, Chile)	<i>Miso glaze, Chinese long beans, shiitakes, shiso-yuzu coulis, celeriac puree</i>	32.95
Seafood Bolognese	<i>Jumbo white shrimp, seafood ragout, rigatoni pasta, tomato confit</i>	26.95
<b>North Atlantic Hake "Fish n' Chips" (Acadia, Maine)</b>	<i>Creamy cole slaw, tartar sauce, crispy french fries</i>	19.95
Cod (Chatham, Massachusetts)	<i>Pan roasted, cauliflower risotto, wild mushrooms, black cherry &amp; sage vinaigrette</i>	25.95
<b>Murray's Chicken (Lancaster, Pennsylvania)</b>	<i>Garlic mashed potatoes, wilted spinach, pan jus</i>	19.95
<b>Swordfish "Chop" (Grand Banks)</b>	<i>Pretzel crusted, braised red cabbage, ginger gold apples, whole grain mustard sauce</i>	27.95
Halibut Cheeks (Alaska)	<i>Asparagus-truffle risotto, pinot noir cherry bordelaise, micro greens salad</i>	25.95

### Live Maine Lobsters



Steamed or Herb Grilled Lobster	<i>French fries, grilled asparagus, liquid gold</i>	21.95 / per lb.
Pan Roasted Lobster	<i>Braised fennel, sweet chili sauce, roasted garlic mashed potatoes</i>	21.95 / per lb.
Baked Stuffed Lobster	<i>Rock shrimp &amp; blue crabmeat stuffing, grilled asparagus</i>	24.95 / per lb.
Add Half Chic Lobster to any Entree		12.95



### 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>	<b>34.95</b>
14 oz. C.A.B New York Strip Steak	28.95

Steaks can be prepared Blackened or Au Poivre

### FAMILY STYLE SIDES

Each Side 6.95

Truffled French Fries Basil Rags, Grana Padana Cheese  
 Asian Stir Fry Snap Peas, Shiitakes, Bok Choy, Sweet Soy, Ginger  
 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

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

"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

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Chef: Scott