

# MAX'S OYSTER BAR

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P R I X F I X E M E N U				
First	Entrée			Dessert:
	LONG IS-	LAND DUCK	LOCAL	PEAR
	BREAST			
COLD SMOKED NORWEGIAN SALMON HOUSE PICKLED VEGETABLES, SHAVED FENNEL, SAKE VINAIGRETTE	SWEET POTATO GNOCCHI, BUTTERNUT SQUASH, CRANBERRIES, SWISS CHARD, FOIE GRAS FONDUTA			CREPES VANILLA CRÈME
RED THAI CURRY MUSSELS COCONUT MILK, GINGER ROOT, CILANTRO, FRIED SHALLOTS, LIME	CLEAR SPRINGS RAINBOW TROUT MOUNTAIN TOP OYSTER MUSHROOMS, ARTICHOKE, BLUE CRAB-CHIVE BUTTER			CRÈME BRÛLÉE BURNT SUGAR CRUST
	PUTTANESCA PT JUDITH CALAMARI, JUMBO WHITE SHRIMP, LINGUINI, GRILLED HEIRLOOM EGGPLANT			
				\$24.95 per person
Visit <a href="http://www.maxsoysterbar.com">www.maxsoysterbar.com</a> for upcoming events				
Not available for take out or sharing				

## 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.

## STARTERS

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



## SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER	5.95
<i>Quahogs, potatoes, applewood smoked bacon</i>	
ROSEDALE FARMS	6.95
BUTTERNUT SQUASH BISQUE	
<i>Hudson Valley duck confit, local maple syrup, brioche croutons</i>	
GARDEN GREENS	5.95
<i>Locally farmed Starlight Gardens greens, sherry vinaigrette</i>	
AUTUMN ORCHARD SALAD	8.95
<i>Beltane farms goat cheese, local apples and pears, soaked cranberries, sweet curry vinaigrette</i>	
MAX'S CHOPPED SALAD	7.95
<i>Gorgonzola cheese, sweet sherry vinaigrette</i>	
LEAVES OF YOUNG ROMAINE	6.95
<i>Classic Caesar dressing, grana padana, roasted garlic croutons</i>	
GREEK WEDGE SALAD	7.95
<i>Creamy cucumber and feta dressing, kalamata olives, pepperoncini, shaved red onion</i>	

Max's Oyster Bar proudly supports local farms