

# Summer Dinner Menu

## artisanal cocktails

### Jammin' Cello

Ketel Citroen, Stoli Blueberi, Lemoncello Bonne Maman Jam Hibiscus Flower



### Peach Bellini

Stoli, Peach Tree Midori, Cranberry pineapple Juice and Prosecco

### Ruby Red Breeze

Absolut Ruby Red, Cointreau, Grapefruit



### Dark and Stormy

Goslings, Ginger Lemongrass syrup Ginger Beer



### Max's Nectar

Hotel California Blanco Domaine Canton Agave Nectar

### Lemon Drop

Ketel Citroen, Lemoncello, Sour Mix

### Espresso Martini

Van Gogh Espresso, Kahlua, Tuaca, Mozart Chocolate, Fresh Espresso

### Cucumber Gingertini

Hendricks Gin,



## wine specials

### sparkling

veuve clicquot yellow label, champagne  
notes: full bodied, rich & toasty with apple and pear flavors

### white

chardonnay, stuhlmuller Alexander valley, 2007  
notes: ripe pear, plum & vanilla



### red

max family cuvee napa 2007  
The five Bordeaux style varietals plus syrah express wild berry aromatics that explode out of the glass and tantalize the palate



## OUR FAMOUS RAW BAR

Connecticut's oyster authority

Please view our attached daily oyster list

At M.O.B, we know oysters! We've been serving them for over 11 years and have developed a state-of-the-art oyster program designed to bring you the freshest, most delicious and wholesome oysters available. M.O.B purchases oysters that come from "certified" growing areas that meet stringent water quality standards exclusively. To be a Max's oyster, the shell must be tightly closed and the oyster should feel heavy for its size. After selecting only the finest, we store them on ice, cup-side down, to preserve the nectar. To ensure the best quality, Max's oysters are shucked to order every time and served within two minutes. Each week, we go through more than 4,000 oysters. To save time, other restaurants may pre-shuck their oysters. Not Max's. Our expert shuckers shuck only when you order them, providing you the best tasting oysters possible. No exceptions. Our shucking technique produces a whole meat, free from unsightly incisions and shell particles. Every effort is made to save the nectar. The oyster should arrive at the table looking like "a plate of glistening jewels."

### Hard Shell Clams

(Harvested by Poppa C's Shellfish, Branford, CT.)

*littleneck clams	1.75 each
*cherrystone clams	1.75 each
taylor bay scallops	2.50 each
colossal white shrimp	2.95 each
asian calamari salad	6.95
baltimore style shrimp 1/2 lb.	11.95
snow crab claws	3.50 each

### 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



## Starters

max's oyster rockefeller GF	11.95
swiss chard, pernod, melted leeks, grana padana	
house made charcuterie	13.95
sockeye gravlax, rainbow trout rilletes, hot smoked char and roe, pickled vegetables	
vietnamese bánh mi	10.95
rowland farms pork "char sui", steamed buns, shaved vegetables	
hot & salty point judith calamari	9.95
coriander batter, nuoc mam cham dipping sauce	
machias port steamer clams (1lb.) GF	14.95
natural broth, drawn butter	
fried whole belly clams	12.95
locally harvested, tartar sauce	
pacific oysters	10.95
willapa bay oysters, squash blossoms, poblano puree, orchids	
jumbo lump crab cake	13.95
creamed rosedale farms corn, garden herbs, belltown orchards peach compote	
nantucket sound wild mussels GF	9.95
saffron broth, tomato, crostini	
*blackened tuna tacos	10.95
Yellowfin tuna, sticky rice, mango relish	

Executive Chef: Scott Miller  
Chef de Cuisine: Matthew Brodeur  
Sous Chef: Jimi Brahim

THOROUGHLY COOKING MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS REDUCES THE RISK OF FOOD BORNE ILLNESS"

GF=GLUTEN FREE

At Max's Oyster Bar, we champion our local farmer. We actively support and collaborate with our purveyors and in return they provide Max's Oyster Bar with the finest naturally raised produce, meats and seafood. We proudly salute them by including their name on the dishes they inspire. It is our goal to help our guest connect their individual buying decisions to the health of the oceans and the soil.

### soups & salads

- New England Clam Chowder 6.50  
*Quahogs, potatoes, applewood smoked bacon*
- Chefs Seasonal Soup 6.95
- Starlight Gardens Organic Greens GF 6.95  
*Bulls blood beet greens, claytonia, red russian kale and samish spinach, sherry vinaigrette*
- Max's Chopped Salad GF 7.95  
*Gorgonzola cheese, sweet sherry vinaigrette*
- Caesar 6.95  
*Classic caesar dressing, grana padana, roasted garlic croutons*
- Rosedale Farms Hydro Bibb Lettuce GF 6.95  
*Creamy buttermilk dressing, radish, sungold tomatoes*



### fish



- Local Flatfish (Sole, Flounder or Fluke) 24.95  
*Grana Padana crust, sugar snap peas, tasso ham, lemon butter*
- Fish n' Chips 19.95  
*Creamy cole slaw, tartar sauce, crispy french fries*
- Wild Alaskan Salmon GF 27.95  
*Grilled Belltown orchards peach mostarda, local swiss chard*
- Dayboat Yellowfin Tuna 26.95  
*Furikake crust, sticky rice, stir-fried vegetables, mustard-shoya sauce*
- Local Harpooned Swordfish 25.95  
*Starlight gardens tomatoes, garden herbs, rustic croutons, "clams casino" butter*
- Stonington Sea Scallops (Bomster Bros.) 26.95  
*Locally harvested eggplant ragout, prosciutto chips, basil oil*
- Paella GF 29.95  
*Jumbo shrimp, clams, mussels, chorizo, scallops, calamari, chicken, saffron rice*
- Connecticut Black Bass (Oysterfish) GF 25.95  
*Sweet corn risotto, young pea greens, rosedale farms raspberry-thyme vinaigrette*
- Grilled Columbia River Sturgeon GF 27.95  
*Succotash of Rosedale farm corn, squash, & beans, smoked tomato vinaigrette*
- Soft Shell Crabs 28.95  
*Masa crust, chipolte whipped potatoes, avocado salsa fresca, puree of two peppers*

### seasonal farm veggies

- Braised Swiss Chard GF 6.95  
*Garlic, shallots, butter*
- Pan Roasted Summer Succotash GF 7.95  
*Rosedale farms sweet corn, squash, beans, tarragon cream*
- Sweet Sugar Snap Peas GF 7.95  
*Four Fields Farm onions, mint pesto, tasso ham*
- Roasted "Mountain Top" Oyster Mushrooms GF 6.95  
*Garlic, butter, fresh herbs*
- Starlight Gardens Tomatoes GF 8.95  
*Extra virgin olive oil, sea salt, local micro greens*



### connecticut lobsters

(price is per pound)

- Steamed or Herb Grilled GF 23.95  
*Rosedale sweet corn*
- Pan Roasted 24.95  
*Sweet chili cream sauce, roasted fennel, homestyle mashed potatoes*
- Baked Stuffed 26.95  
*Rock shrimp-blue crab stuffing, sweet corn*



### poultry

- All-Natural Chicken 21.95  
*Buttermilk fried thigh, pickled red onion, lemon yogurt sauce*
- Pan roasted breast, braising greens, natural pan jus
- Long Island Duck Tasting GF 26.95  
*Pan roasted breast, confit risotto, foie gras butter, stone fruit compote*

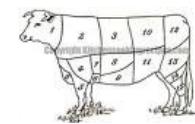


### grain & starches

- Rosedale Farms Sweet Corn Risotto GF 8.50  
*Young pea greens, shaved truffles, parmesan*
- Beltane Goat Cheese & Mac 8.95  
*Duck cracklin bread crumbs, cellantani pasta*
- Creamy White Corn Grits GF 6.95  
*Aged cheddar cheese, local honey, confit bacon*
- Homestyle Mashed Potatoes GF 6.95  
*Organic olive oil, farmers cow cream, chives*
- Local Fingerling Potatoes GF 6.95  
*Fine herbs, garlic, sea salt*



### meat



- Grilled Filet Mignon GF 32.95  
*Hand foraged summer carrots, creamy corn grits, roasted bone marrow, demi-glace*
- New York Strip Steak GF 28.95  
*Aged provolone "frico", sweet pepper and four fields farm onion ragout*
- Green peppercorn demi-glace

We support the Monterey Bay Aquarium Seafood Watch

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