

## Winter Lunch Menu

### \$10 WEEKLY BLUEPLATE



#### -MONDAY-

SALMON BURGER  
LEMONGRASS AIOLI  
PICKLED CUCUMBERS  
OLD BAY FRIES



#### -TUESDAY-

STEAK SANDWICH  
CARMELIZED ONIONS  
HORSERADISH SAUCE



#### -WEDNESDAY-

CLAM LINGUINI  
CHERRY PEPPERS & ROASTED GARLIC



#### -THURSDAY-

MOULES Y FRITES  
MUSSELS & FRIES



#### -FRIDAY-

PAELLA  
CHORIZO, SHELLFISH,  
SAFFRON RICE



#### -SATURDAY-

OMELET DU JOUR  
SKILLET HOME FRIES, HOUSE SALAD

#### -SUNDAY-

JOIN US FOR OUR AWARD WINNING  
BRUNCH



**Executive Chef: Scott Miller**  
**Sous Chefs: Eric Zizka**  
**Jimi Brahim**

### 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	2.00 ea
*cherrystone clams	2.00 ea
taylor bay scallops	2.50 ea



colossal white shrimp  
2.95 ea



#### Starters

lobster bisque	8.95
crispy lobster beignet, tarragon crème fraiche	
new england clam chowder	6.50
applewood smoked bacon, quahogs	
starlight garden greens <sup>GF</sup>	6.95
bull's 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	
max 's baked oysters 964	
11.95	
caramelized onion, tasso ham, brioche, gruyere cheese	
tasting of cato corners cheese	12.95
award winning cheese from Colchester, CT	

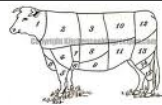
At Max's Oyster Bar, we champion our local farmer. We actively support and collaborate with our purveyors and in return they provide Max's Oyster Bar with the finest naturally raised produce, meats and seafood. We proudly salute them by including their name on the dishes they inspire. It is our goal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

### **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	15.95
Local Flatfish	

### **lunch entrees**



<b>Crawfish &amp; Chicken Ettouffè</b>	13.95
creole okra stew, cornbread	
<b>Rainbow Trout</b>	13.95
roasted fingerling potatoes, mustard greens, fennel cream	
<b>Baja Style Fish Tacos</b>	9.95
mango-jalapeño relish, black bean & achiote rice	
<b>* Tavern Steak <sup>GF</sup></b>	18.95
roasted garlic whipped potatoes, demi-glace, mustard greens	
<b>* Stonington Sea Scallops ( Bomster Bros. ) <sup>GF</sup></b>	15.95
truffle risotto, confit tomato, oyster mushrooms	
<b>* Yellowfin Tuna</b>	15.95
furikake crust, root vegetable fried rice, pickled daikon, parsnip-chive soubise	



## *Big Salads*

<b>Tuscan Chicken Salad</b>	11.95
Tri-color greens, mozzarella, polenta croutons, kalamata olives	
<b>Max's Chopped Shrimp Salad <sup>GF</sup></b>	13.95
Crumbled gorgonzola cheese, sweet sherry vinaigrette	
<b>Grilled Chicken Caesar Salad</b>	11.95
Housemade Caesar dressing, shaved grana padana, garlic croutons	
<b>Lobster Cobb Salad Royale</b>	18.95
Chopped greens, fresh avocado, vine ripened tomato, crisp bacon, hard cooked egg, gorgonzola crumbles, sherry vinaigrette	
<b>*Seared Scallop Waldorf Salad <sup>GF</sup></b>	15.95
Apple cider vinaigrette, granny smith apples, gorgonzola cheese, candied walnuts	



## *Sandwiches*

<b>Hot Buttered Lobster Roll</b>	18.95
Cole slaw, crispy french fries	
<b>San Francisco Style Crab Melt</b>	12.95
Sourdough bread, blue crabmeat, dill aioli, gruyere cheese, old bay french fries	
<b>*Yellowfin Tuna Burger</b>	9.95
Sesame seed crust, homemade kimchee, crispy french fries	
<b>*8 oz. C.A.B Cheeseburger</b>	10.95
Agra Dolce onions, aged cheddar cheese, crispy french fries	
<b>* Blackened Mahi Mahi</b>	11.95
Avocado relish, chipotle aioli, crispy french fries	
<b>Max's Crispy "Fishwich"</b>	11.95
Lightly fried sole, griddled cheddar cheese, remoulade sauce, old bay potato chips	

We support the Monterey Bay Aquarium Seafood

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

WWW.MAXSOYSTERBAR.COM

"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  
 \*THESE ITEMS MAY BE RAW OR UNDERCOOKED TO ORDER OR MAY CONTAIN UNDERCOOKED INGREDIENTS  
 -18% GRATUITY WILL BE ADDED TO PARTIES OF TEN OR MORE

Executive Chef: Scott Miller