

Autumn Dinner Menu

artisanal cocktails

Jammin' Cello

Ketel Citron, 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 Citron,
Lemoncello, Sour Mix

Espresso Martini

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

Cucumber Gingertini

Hendricks Gin,

wine specials



White

Archstone Vineyards
napa valley chardonnay 2008
notes: elegant ripe apple, lemon custard aroma
10- GI / 37.50 Btl

Red

Archstone Vineyards
carneros, pinot noir 2008
notes: satsuma plum, cherry and blueberry
10- GI / 37.50 Btl



Soter Vineyards
mineral springs ranch, pinot noir 2007
notes: black cherries, white pepper
15- GI / 57.50 Btl



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

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 <i>of</i> <i>swiss chard, pernod, melted leeks, grana padana</i>	11.95
house made charcuterie <i>sockeye gravlax, rainbow trout rilletes, hot smoked char and roe, pickled vegetables</i>	13.95
vietnamese banh mi <i>rowland farms pork "char sui", steamed buns, shaved vegetables</i>	10.95
hot & salty point judith calamari <i>coriander batter, nuoc mam cham dipping sauce</i>	9.95
machias port steamer clams (1lb.) <i>of</i> <i>natural broth, drawn butter</i>	14.95
fried whole belly clams <i>locally harvested, tartar sauce</i>	12.95
pacific oysters <i>willapa bay oysters, remoulade sauce</i>	10.95
jumbo lump crab cake <i>cucumber yogurt sauce, watercress radish salad, smoked paprika oil</i>	13.95
nantucket sound wild mussels <i>of</i>	9.95

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	



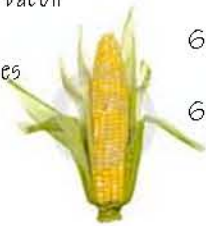
seasonal farm veggies

Braised Swiss Chard GF	6.95
Garlic, shallots, butter	
Shaved Brussels Sprouts GF	7.95
Pancetta, shallots	
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	
Purple Top Turnip Hash GF	6.95
Ginger gold apples, shaved fennel	



grain & starches

Rosedale Farms Butternut Squash Risotto GF	8.50
tiny arugula, 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	



fish



Local Flatfish (Sole, Flounder or Fluke)	24.95
Grana Padana crust, shaved brussels sprouts, pancetta, lemon butter	
Fish n' Chips	19.95
Creamy cole slaw, tartar sauce, crispy french fries	
Wild Alaskan Salmon GF	27.95
Farro grain risotto, blue hills "apple sauce", young mustard greens salad	
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
Butternut squash risotto, confit tomato, oyster mushrooms, sherry butter	
Paella GF	29.95
Jumbo shrimp, clams, mussels, chorizo, scallops, calamari, chicken, saffron rice	
Max's Fresh Catch (Stonington, CT)	M.P
Turnip and apple hash, black plum carpaccio, fennel frond salad, plum wine sauce	
Pan Roasted Long Line Cod	25.95
Sweet potato crust, watercress, chanterelle mushrooms, sage, beurre noisette	
Grilled Rainbow Trout	23.95
Spaghetti squash, pine nuts, sage, onion agra dolce, sundried tomato vinaigrette	

connecticut lobsters

(price is per pound)

Steamed or Herb Grilled GF	23.95
Roasted Sweet Potato with Honey Butter	
Pan Roasted	24.95
Sweet chili cream sauce, roasted fennel, homestyle mashed potatoes	
Baked Stuffed	26.95
Rock shrimp-blue crab stuffing, sweet potato	

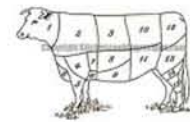


poultry



All-Natural Chicken	21.95
Pan roasted, braising greens, pickled red onion, mashed potatoes, natural pan jus	
Long Island Duck Tasting GF	26.95
Pan roasted breast, confit risotto, foie gras butter, fruit compote	

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