

BAR MENU

Served Monday-Saturday From 2:30 –5:00 pm

FRESH OYSTER SELECTION

Please refer to your server for daily fresh selection

Littleneck Clams \$1.50 each • **Cherrystone Clams** \$1.50 each

Colossal Shrimp \$2.95 each

Jonah Crab Claws \$1.95 each

Chilled Mussels on the Half Shell \$6.95

Trio of sauces; curry, vinaigrette and salsa

“Baltimore Style” Spiced Shrimp Cocktail \$11.95 ½ LB

Large chilled shrimp steamed in beer and old bay, served by the ½ lb

Taylor Bay Scallops \$1.95 each

lemongrass aioli, tobikko caviar

SHELLFISH SAMPLER

*littleneck and cherrystone clams, jonah crab claws,
prawns, oysters and mussels \$26*

HI-RISE OF SHELLFISH

*The freshest assortment of shellfish: oysters, clams,
mussels, crab, prawns,
plus other market crustaceans perched on a shaved ice mountain
for up to four persons \$44*

MAX’S SKYSCRAPER

*Even more shellfish!!
Six to eight persons \$88*

Oysters, like fine wines, take on the flavor characteristics of the area in which they are grown. Water temperature, salinity, tidal movement, amount of sunlight and the richness of available nutrients and oxygen all play an important role in the development of an oyster’s flavor and texture. Today, you will have the opportunity to sample eight distinct varieties of oysters, each with its own subtleties and complexities, which make them unique.

QUICK BAR BITES

Crispy Tempura Rock Shrimp

Garlic chili sauce \$10.95

Fried Whole Belly Clams

Housemade tartar sauce \$12.95

Fried Atlantic Oysters

Housemade tartar sauce \$10.95

Max's Oysters Rockefeller

Spinach, pernod, Monterey jack cheese and parmesan cream \$8.95

Tamarind Glazed Duck Wontons

Hoisin dipping sauce \$9.95

Rhode Island Style Calamari

Lightly fried and tossed with cherry peppers and garlic sauce \$8.50

Caesar Salad

*Romaine hearts, housemade caesar dressing, shaved parmesan \$6.50
as an entrée \$7.50*

House Salad

*Baby field greens, sweet sherry vinaigrette \$5.95
as an entrée \$6.95*

20TH Century Salad

*Chicory friseé, blue cheese, applewood smoked bacon
and 20th century pears \$7.50
as an entrée \$8.50*

Max's Chopped Salad

*Crumbled gorgonzola cheese, sweet sherry vinaigrette \$7.50
as an entree \$8.50
With chopped shrimp \$12.95*

ADDITIONS FOR ENTRÉE SALADS:

*with grilled chicken add \$3.50 • with grilled shrimp add \$4.50
with fried calamari add \$3.50 • with fried oysters add \$3.50
with grilled salmon add \$5.50 • with seared sea scallops add \$4.50*

New England Clam Chowder

Loads of clams, potatoes and smoked bacon \$4.95

Today's Housemade Soup

*Please refer to your server for today's special preparation
priced daily*

Grilled Angus Burger

*Crisp bacon and jack cheese, lettuce and tomato on a warm onion foccacia roll
with french fries \$9.95*

Tavern Steak

*Grilled 10 oz angus sirloin with garlic mashed potatoes,
asparagus and roasted shallot demi-glace \$16.95*