

MAX'S OYSTER BAR

raw bar

Littleneck Clams* 3 each
Cherrystone Clams 3 each
Colossal White Shrimp 5 each
Lump Crab Cocktail 15⁵⁰ 4oz

Oyster Sampler 21
Shellfish Sampler 39
Hi-Rise of Raw Bar 79
Skyscraper of Raw Bar 145

Asian Calamari Salad 10
Wakame Seaweed Salad 9
Baltimore Shrimp 1/2 Lb 18
Bay Scallop Ceviche 12

- PLEASE SEE TODAY'S FRESH OYSTER SELECTION -

salads & starters

NEW ENGLAND CLAM CHOWDER 10
Quahog Clams, Potatoes, Applewood Smoked Bacon

CAESAR SALAD 12
Romaine, Radicchio, Confit Garlic,
Croutons, Parmesan

MAX'S CHOPPED SALAD 12
Peppers, Tomatoes, Cucumbers, Carrots, Green Beans,
Gorgonzola Cheese, Spanish Sherry Vinaigrette

BABY KALE & BRUSSELS SPROUTS SALAD 13
Bacon, Parmesan Cheese, Marcona Almonds,
Lemon Garlic Dressing

FALL PEAR SALAD 12
Shaved Pear, Candied Walnuts, Whipped Blue Cheese,
Honey Roasted Cranberries, Cranberry Vinaigrette

POINT JUDITH CALAMARI 16
Pepperoncini, Garlic Aioli, Red Sauce

AHI TUNA TARTARE 19
Whipped Avocado, Scallions, Tobiko, Smoked Shoyu

STEAMED MUSSELS 15
Creamy Pernod Broth, Roasted Fennel,
Melted Leeks, Crostini

JUMBO LUMP CRABCAKE 19
Whipped Aji Amarillo, Jicama & Radish Salad

brunch

STUFFED FRENCH TOAST 17
Mascarpone, Apples, Whipped Cream, Bacon

MAX'S EGGS BENEDICT 16
Poached Eggs, Canadian Bacon, English Muffin
Sauce Béarnaise, Home Fries

MAX'S FAMOUS CRAB CAKE BENEDICT 22
Poached Eggs, Jumbo Lump Crab Cake
Home Fries, Sauce Béarnaise

AVOCADO TOAST 17
Fried Eggs, Smashed Avocado, Grilled Sourdough
Crispy Bacon, Sliced Tomato, Arugula Salad

SHRIMP & GRITS 18
Blackened Shrimp, Melted Cheddar Grits, Poached Eggs
Chorizo Sausage, Seacoast Mushrooms, Spinach
Creole Pan Sauce

STEAK & EGGS 24
Petite Filet Mignon, Gold Potato Hash
Caramelized Onions, Fried Eggs, Sauce Béarnaise

SUPER GRAIN BOWL
Quinoa, Farro, Barley, Butternut Squash, Cauliflower,
Toasted Walnuts, Pickled Red Onion, Baby Greens,
Lemon Garlic Dressing

**CHICKEN 17, GRILLED SHRIMP 18, SALMON 21
LOBSTER 32, FILET MIGNON 22**

entrees

PUMPKIN SEED CRUSTED HADDOCK 29
Roasted Fingerling Potatoes, Cauliflower,
Carrots, Parsnip Puree, Bacon Vinaigrette

ATLANTIC SALMON 32
Kimchi Fried Rice, Miso Glaze, Scallion, Radish

GEORGES BANK SEA SCALLOPS* 36
King Trumpet Mushroom Risotto, Crispy Leeks,
Sage Pesto, Lemon Truffle Vinaigrette

POKE BOWL
Sushi Rice, Edamame, Cucumber, Seaweed Salad,
Smoked Shoyu, Spicy Mayo

TUNA 22 / SALMON 16

FILET MIGNON 48
Potato Puree, Roasted Brussels Sprouts,
Veal Demi-glace, Gorgonzola Butter

FISH & CHIPS 27
Cole Slaw, Tartar Sauce

big salads

TUSCAN CHICKEN SALAD 17
Tri-Color Greens, Mozzarella
Polenta Croutons, Kalamata Olives

MAX'S CHOPPED SHRIMP SALAD 18
Gorgonzola, Sherry Vinaigrette

COBB SALAD ROYALE
Avocado, Tomato, House Bacon, Hard Cooked Egg
Gorgonzola, Sherry Vinaigrette

**CHICKEN 17, CHILLED SHRIMP 18 ,
FILET MIGNON 22, LOBSTER 32**

SEARED SCALLOP WALDORF SALAD * 23
Apple Cider Vinaigrette, Apples
Gorgonzola, Candied Walnuts

sandwiches

BROAD BROOK (CT) BURGER 15⁵⁰
Broad Brook (CT) burger, {1/2 lb.}, Cheddar Cheese, Lettuce,
Tomato, Chipotle Barbeque, Crispy Shallots, French Fries
add Applewood Smoked Bacon 2.50

HOT HERB BUTTER LOBSTER ROLL 32
Toasted Bun, Cole Slaw, French Fries

LOBSTER BLT MELT 29
Applewood Smoked Bacon, Bibb Lettuce, Tomato,
Gruyere Cheese, Lobster Aioli, French Fries

BLACKENED FISH TACOS 16
Mango Salsa, Flour Tortillas
Red Rice & Beans, Cilantro Crema

*Thoroughly cooked meats, poultry, seafood,
shellfish or eggs reduces the risk of food borne illness.

Executive Chef: Matthew Burrill
Sous Chefs: Sean Deshaies, Alexi Cordi & Chris Hebbe

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BAR