

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* 28
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

POINT JUDITH CALAMARI 16
Pepperoncini, Yuzu Koso Aioli

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

VADOUVAN BRAISED MUSSELS 15
Red Chili, Lime, Cilantro, Crostini

JUMBO LUMP CRABCAKE 22
Shaved Vegetable Slaw, Old Bay Remoulade

TUSCAN SALAD 13
Tri-Color Greens, Mozzarella, Roasted Garlic, Tomatoes, Polenta Croutons, Kalamata Olives

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

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

COBB SALAD ROYALE 14
Avocado, Tomato, House Bacon, Hard Cooked Egg, Croutons, Gorgonzola, Sherry Vinaigrette

WALDORF SALAD* 12
Mixed Greens, Apple Cider Vinaigrette, Apples, Gorgonzola, Candied Walnuts

BABY KALE & BRUSSEL SPROUTS SALAD 13
Parmesan, Marcona Almonds, Dried cranberries, Bacon, Lemon Garlic Dressing

FALL PEAR SALAD 12
Frisee, Mixed Greens, Toasted Pumpkin Seeds, Shaved Pear, Whipped Blue Cheese, Mustard Pear Vinaigrette

additions to salads

GRILLED CHICKEN 6, SHRIMP (cold or grilled) 7,
PICKED LOBSTER MEAT 22, SALMON 10,
SEA SCALLOPS 13, STEAK 12

sides

SAUTÉED SPINACH 9

GRILLED ASPARAGUS 9

LOBSTER MAC & CHEESE 16
Cheese Mornay

TRUFFLE FRENCH FRIES 9
Parmesan Cheese

POTATO PURÉE 9

BROCCOLI RABE CACIO E PEPE 9

CRISPY BRUSSEL SPROUTS 9
Lemon Aioli

entrees

HERB CRACKER CRUSTED COD 29
Prosciutto Roasted Cipollini Onions, Brussels Sprouts, Parsnip Puree, Preserved Lemon

RAINBOW TROUT 28
Roasted Fingerling Potatoes, Locally Foraged Mushrooms, Green Beans, Marcona Almondine

TAPENADE CRUSTED SALMON 32
Toasted Farro, Broccoli Rabe, Marinated Tomato, Puttanesca Sauce

NATIVE SCALLOPS* 38
King Trumpet Mushroom Risotto, Crispy Leeks, Sage Pesto

FILET MIGNON 48
Garlic Glazed Green Beans, Potato Puree, Demi Glace, Truffle Compound Butter

FISH & CHIPS 27
Cole Slaw, Tartar Sauce

brunch

MAX'S EGGS BENEDICT 18
Poached Eggs, Canadian Bacon, English Muffin, Sauce Béarnaise, Home Fries

MAX'S FAMOUS CRAB CAKE BENEDICT 24
Poached Eggs, Jumbo Lump Crab Cake, Home Fries, Sauce Béarnaise

AVOCADO TOAST 18
Fried Eggs, Smashed Avocado, Grilled Sourdough, Crispy Bacon, Sliced Tomato, Arugula Salad

STUFFED FRENCH TOAST 17
Mascarpone, Fresh Berries, Whipped Cream, Bacon

SHRIMP & GRITS 19
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

handhelds

MOB CHEESEBURGER 18
Brandt Beef, {1/2 lb.}, Cheddar Cheese, Lettuce, Tomato, Worcestershire Aioli, Crispy Shallots, French Fries, add Applewood Smoked Bacon 2.50

HOT LOBSTER ROLL MP
Toasted Bun, Cole Slaw, French Fries

TACOS 18
Choice of Blackened Fish or Fried Rock Shrimp, 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: Eduart Zumbuli, Sean Deshaies, Chris Hebbe

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