

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

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*

WINTER CITRUS SALAD 13
*Orange, Grapefruit, Arugula, Bibb Lettuce, Feta Cheese,
Shaved Fennel, Crispy Quinoa, Blood Orange Citronette*

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, Fresh Berries, Whipped Cream, Bacon

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*

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*

entrees

HERB CRUSTED HADDOCK 29
*Roasted Fingerling Potatoes, Broccoli Rabe, Caramelized
Cipollini Onions, Parsnip Puree, Bacon Vinaigrette*

SCOTTISH 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*

FILET MIGNON 48
*Broccolini Cacio e Pepe, Potato Puree,
Demi Glace, Truffle Compound 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 35**

SEARED SCALLOP WALDORF SALAD * 25
*Apple Cider Vinaigrette, Apples
Gorgonzola, Candied Walnuts*

handhelds

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

HOT HERB BUTTER LOBSTER ROLL 35
Toasted Bun, Cole Slaw, 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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