

MAX'S OYSTER BAR

raw bar

Littleneck Clams 3 each*
Cherrystone Clams 3 each*
Colossal White Shrimp 5 each
Red King Crab MP

Oyster Sampler 29*
Shellfish Sampler 42*
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

WINTER CITRUS SALAD 13
Blood Orange, Grapefruit, Satsuma Orange, Baby Greens, Radicchio, Shaved Fennel, Crispy Quinoa, Feta Cheese, Blood Orange Citronette

additions to salads

GRILLED CHICKEN 6, SHRIMP (cold or grilled) 7,
PICKED LOBSTER MEAT MP, 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

SWEET POTATO FRIES 9

entrees

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

RAINBOW TROUT 29
Roasted Fingerling Potatoes, Locally Foraged Mushrooms, Green Beans, Marcona Almondine

SILVER FJORD NORWEGIAN SALMON 34
Spiced Winter Vegetables, Cauliflower, Acorn Squash Puree, Hot Honey Glaze

NATIVE SCALLOPS* 39
King Trumpet Mushroom Risotto, Crispy Leeks, Sage Pesto

FILET MIGNON 49
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

SEAFOOD FRITTATA 22
Shrimp, Crab, Spinach, Mornay Sauce

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 Ginger Marinated Fish or Fried Rock Shrimp, Flour Tortillas, Napa Cabbage Slaw, Green Onion Salsa, Spicy Mayo, Jasmine Rice

*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

20% Service Charge Automatically Added to Parties of 8 or more

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BAR