

MAX'S OYSTER BAR

Executive Chef: Scott Miller
Chef de Cuisine: Michael Lee
Sous Chefs: Chris Carballo & Jimi Brahim

WE PROUDLY SUPPORT LOCAL FARMS

SPRING BRUNCH MENU



CONNECTICUT'S FRESHEST RAW BAR

PLEASE VIEW OUR DAILY OYSTER LIST.



RAW BAR PLATTERS

The freshest assortment of shellfish, oysters, clams, mussels, snow crab claws, shrimp and other market crustaceans, perched on a mountain of shaved ice with creative accompaniments

SHELLFISH SAMPLER* {for two} | 32.95
HI-RISE OF SEAFOOD* {for four to six} | 58.95
MAX'S SKYSCRAPER* {for up to eight} | 99.95

LITTLENECK CLAMS* | 2 EACH
CHERRYSTONE CLAMS* | 2 EACH
TAYLOR BAY SCALLOPS | 2.5 EACH
COLOSSAL WHITE SHRIMP | 3.95 EACH
JONAH CRAB CLAW | 3.5 EACH

ASIAN CALAMARI SALAD | 6.95
BALTIMORE STYLE SHRIMP | 11.95
FULL LOBSTER TAIL | 18.95
1/2 LOBSTER TAIL | 10.95
LOBSTER CLAWS | 5 EACH

COLD STARTERS

PEPPERED TUNA CARPACCIO
Lime | fennel | blood orange kosho | 12.95
BLACKENED TUNA TACOS*
Guacamole | cilantro | spicy relish | 10.95
SMOKED SALMON
Blini | caviar | deviled egg mousse | 10.95
LIUZZI BROS. (HAMDEN) BURRATA
Hot house tomato | brioche | olive oil | 12.95

OYSTERS & CLAMS

MAX'S BAKED OYSTERS 964
Tasso ham | brioche | gruyere cheese | 11.95
FRIED WILLAPA BAY OYSTERS
Sauce remoulade 9.95
OYSTERS ROCKEFELLER Spinach | Farmstead
Fonduta | 10.95
FRIED WHOLE BELLY CLAMS
Locally harvested | tartar sauce | 14.95

HOT STARTERS

NANTUCKET SOUND WILD MUSSELS
Miso broth | seaweed | lotus chips | 11.95
PROSCIUTTO WRAPPED SHRIMP
Gigante beans | broccolini | red pepper 11.95
HOT & SALTY POINT JUDITH CALAMARI
nuoc mam cham dipping sauce | 10.95
CRAB CAKE
Black garlic aioli | peppadews | lemon 13.95

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER
Quahogs | potatoes | applewood smoked bacon | 6.5

SEASONAL SOUP
Made from rich stock and local ingredients | 7.95

CALIFORNIA FIELD GREENS
sherry vinaigrette | 6.95

MAX'S CLASSIC CAESAR
Fresh baked crouton | parmesan | 6.95

MAX'S CHOPPED SALAD
Gorgonzola cheese | sweet sherry vinaigrette | 7.95

BRUSSELS SPROUT SALAD
Green Apple | Pancetta | Coach Farm goat cheese | 8.95



MARKET CATCH



Choose from our Fresh Seafood selection paired with seasonal vegetables

WHITE SHRIMP | Panama Bay | 14.95
SEA SCALLOPS | Stonington, CT | 15.95

LOCH DUART SALMON | Scotland | 16.95
YELLOWFIN TUNA | North Carolina | 15.95

RAINBOW TROUT | Idaho | 13.95
BLUE COD | Massachusetts | 12.95

BIG SALADS

TUSCAN CHICKEN SALAD | tri-color greens | mozzarella | polenta
croutons | kalamata olives | 11.95
MAX'S CHOPPED SHRIMP SALAD | crumbled gorgonzola cheese |
sweet sherry vinaigrette | 13.95
GRILLED CHICKEN CAESAR SALAD | house made caesar dressing |
shaved Grana Padana | garlic croutons | 11.95
COBB SALAD ROYALE | GRILLED STRIP STEAK | chopped greens |
fresh avocado | vine ripened tomato | crisp bacon | hard cooked egg |
gorgonzola crumbles | sherry vinaigrette | 18.95
SEARED SCALLOP WALDORF SALAD* | apple cider vinaigrette |
granny smith apples | gorgonzola cheese | candied walnuts | 15.95
THAI CHICKEN & SHRIMP SALAD | peanut glazed and grilled chicken
thigh | poached shrimp | cabbage | mint | sprouts | lime | 12.95

BRUNCH SPECIALTIES

MAX'S FAMOUS CRAB CAKE BENEDICT | Poached eggs | jumbo
lump crab cake | skillet home fries | sauce béarnaise | 15.95
NEW ENGLAND FRIED CLAM ROLL | split bun | cole slaw |
salt & vinegar french fries | 16.95
SMOKED SALMON | NY bagel | bibb lettuce | tomato | capers | egg
10.95
NEW YORK STRIP STEAK & EGGS | Brioche | garlic aioli | fried eggs |
home fries | 19.95
BLUE CRAB FRITTATA | tomato | fresh mozzarella | basil 18.95
MAX BENEDICT | Farm eggs | sauce béarnaise | english muffin |
house smoked bacon | potatoes 13.95
BREAKFAST BURRITO | Scrambled eggs | pork green chili | skillet
potatoes | cheddar cheese 14.95
CINNAMON RAISIN FRENCH TOAST | Local maple syrup | house
cured bacon | candied walnuts 12.95

FROM OUR DINNER MENU

LOBSTERS

Steamed or Herb Grilled | MP
Baked Stuffed | MP

Pan Roasted
Sweet chili cream sauce | roasted fennel | home style
mashed potatoes | MP

CHOP HOUSE CLASSICS

Whipped Potato | Haricot Vert | Baby Carrot | Veal
Demi-Glace

NY STRIP STEAK* | 33.95
FILET MIGNON* | 36.95
RIBEYE STEAK | 34.95

GOURMAVIAN FARMS ALL NATURAL HALF

ROASTED CHICKEN
brussels sprouts | lardon | whipped potatoes 25.95

THE LOCAL BURGER *(1/2 LB.)
Broad Brook (CT) Beef | backyard hot house
tomatoes | onion rings | house cured bacon |
truffle fries | 14.95

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