

# MAX'S OYSTER BAR

## raw bar

Littleneck Clams\* 3 each  
Cherrystone Clams\* 3 each  
Colossal White Shrimp 5 each  
Lump Crab Cocktail 15<sup>50</sup> 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, Garlic Aioli, Red Sauce*

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

**PERNOD BRAISED MUSSELS 15**  
*Roasted Fennel, Melted Leeks, Crostini*

**JUMBO LUMP CRABCAKE 22**  
*Spring 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 & BRUSSELS SPROUTS SALAD 13**  
*Bacon, Parmesan Cheese, Marcona Almonds, Lemon Garlic Dressing*

**SPRING GREEN SALAD 13**  
*Grape Tomato, Radish, Cucumber, Feta Cheese, Green Goddess Dressing*

### additions to salads

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

## sides

**CRISPY BRUSSELS SPROUTS 9**  
*Lemon Aioli*

**SAUTÉED SPINACH 9**

**GRILLED ASPARAGUS 9**

**LOBSTER MAC & CHEESE MP**  
*Lobster, Cheese Mornay*

**TRUFFLE FRENCH FRIES 9**  
*Parmesan Cheese*

**POTATO PURÉE 9**

**CRAB FRIED RICE 18**

**GARLIC GLAZED GREEN BEANS 9**

## entrees

**HERB CRUSTED COD 29**  
*Ricotta Gnocchi, Asparagus, Spring Onion, Sundried Tomato Romesco, Arugula Chimichurri,*

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

**SCOTTISH SALMON 32**  
*Kimchi Fried Rice, Miso Glaze, Scallion, Radish*

**NATIVE SCALLOPS\* 38**  
*Roasted Tomato & Artichoke Risotto, Crispy Sunchokes, Basil 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 HERB BUTTER 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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