

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, 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

STREET CORN SALAD 14
Grape Tomatoes, Cotija Cheese, Avocado, Arugula, Baby Greens, Pickled Red Onion, Chipotle Buttermilk Dressing

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

additions to salads

PICKED LOBSTER MEAT 22, GRILLED CHICKEN 6, SHRIMP (cold or grilled) 7, 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

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 Sunchoke, Basil Pesto

FILET MIGNON 48
Garlic Glazed Green Beans, Potato Puree, Demi Glaze, 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

MAX'S
OYSTER
BAR

*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