

# 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*

**HARISSA BRAISED MUSSELS 15**  
*Summer Vegetables, Crostini, Basil*

**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*

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

**SUMMER MELON SALAD 13**  
*Arugula, Red Onion, Feta Cheese, Melon Citronette*

## additions to salads

**GRILLED CHICKEN 6, SHRIMP (cold or grilled) 7,**  
**PICKED LOBSTER MEAT 22, 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**  
*Salt Cod Cake, Garden Vegetable Slaw, Chowder Sauce*

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

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

**NATIVE SEA SCALLOPS\* 38**  
*Summer Corn Risotto, Tomato Balsamic*

**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