

MAX'S OYSTER BAR

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

WE PROUDLY SUPPORT LOCAL FARMS

WINTER DINNER 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 | 3.5 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

CATO CORNERS CHEESE PLATE
HBC. bread | preserved walnuts | 14.95
CUCUMBER WRAPPED TUNA
Seaweed Salad | Wasabi Yuzu | Frisee | 14.95
BLACKENED TUNA TACOS*
Guacamole | cilantro | spicy relish | 10.95
SMOKED SALMON
Blini | caviar | deviled egg mousse | 10.95
CHILLED SEAFOOD ANTIPASTO
Squid | shrimp | octopus | citrus vinaigrette | 16.95

OYSTERS

CHICKEN FRIED OYSTERS
Yam & shrimp dressing | red eye gravy | 13.95
MAX'S BAKED OYSTERS 964
Tasso ham | brioche | gruyere cheese | 11.95
MASA CRUSTED OYSTERS
Pico de Gallo | chipotle aioli | cilantro | 9.95
CLASSIC OYSTER STEW
Salsify | Farmers Cow Milk 8.95
OYSTER SHOOTERS
Bloody Mary | vodka | pickled vegetables 8.95

HOT STARTERS

NANTUCKET SOUND WILD MUSSELS
Miso broth | seaweed | lotus chips | 11.95
GRILLED SPANISH ROCK OCTOPUS
Gigante beans | broccolini | red pepper 11.95
HOT & SALTY POINT JUDITH CALAMARI
| nuoc mam cham dipping sauce | 10.95
FRIED WHOLE BELLY CLAMS
Locally harvested | tartar sauce | 14.95
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
STARLIGHT GARDENS ORGANIC GREENS
From David and Ty Zemelsky's Farm in Durham, CT sherry vinaigrette | 6.95
BRUSSELS SPROUT SALAD
Green Apple | Pancetta | Coach Farm goat cheese | 8.95

SEA-SAR
White anchovy | romaine | sea beans | uni croutons | 10.95
MAX'S CHOPPED SALAD
Gorgonzola cheese | sweet sherry vinaigrette | 7.95
ROSEDALE FARMS HYDRO BIBB SALAD
Radish | cornmeal croutons | confit tomato | chipotle buttermilk dressing | 8.95

MARKET CATCH

Paired with Roasted Root Crop & Brussels Sprouts, Huckleberry Gastrique

Jumbo Shrimp | Panama | 26.95
Chilean Sea Bass South Georgia Island | 30.95
Sea Scallops | Bomster Bros., Stonington,, CT | 27.95

Loch Duart Salmon | Scotland | 27.95
Yellowfin Tuna | Panama | 28.95
Royale Dorade | Greenport, NY | 26.95

Rainbow Trout | Idaho | 24.95
Swordfish | Atlantic Coast | 28.95
Blue Cod | Massachusetts | 20.95

SEASONAL SPECIALTIES

JUMBO WHITE SHRIMP
Prosciutto | soft polenta | blood orange | broccolini 26.95
FISH N' CHIPS
Blue Cod | slaw | tartar | french fries | 20.95
CHILEAN SEA BASS (NOAA Certified)
Miso broth | soy bean dumplings | bok choy | oyster mushrooms | 30.95
YELLOWFIN TUNA *
Peanut soba noodles | Asian vegetables | sweet chili sauce 28.95
STONINGTON SEA SCALLOPS* (Bomster Bros.)
Confit tomato | oyster mushrooms | risotto | bacon lardon | sherry | 27.95
PAELLA
Shrimp | clams | mussels | chorizo | scallops | calamari | chicken | saffron rice | 29.95
RAINBOW TROUT
Hazelnut crust | French green lentils | carrots | Pomegranate vinaigrette | 24.95
LOCH DUART ORGANIC SALMON
Butternut squash | pecans | apple | fig mostarda | cider nage 27.95
ROASTED WHOLE ROYALE DORADE
Salsify | leeks | mushrooms | 26.95
LONG LINE SWORDFISH
Fregola | Pesto | Roasted Parsnips | Balsamic Reduction 28.95

LOBSTERS
We attempt to bring in CT. Lobsters daily, regional substitutions may be required
Steamed or Herb Grilled 25.95 lb. Baked Stuffed | 28.95 lb.
Served with Local Root Crop
Pan Roasted
Sweet chili cream sauce | roasted fennel | home style mashed potatoes | 26.95 lb.

CHOP HOUSE CLASSICS

Potato Gratin | Pepperonata | Veal Demi-Glace
NY STRIP STEAK* | 33.95 FILET MIGNON* | 36.95
RIBEYE STEAK | 34.95

CONNECTICUT GROWN MEAT & POULTRY

GOURMAVIAN FARMS ALL NATURAL HALF ROASTED CHICKEN
brussels sprouts | lardon | whipped potatoes 25.95

THE LOCAL BURGER *(1/2 LB.)

Broad Brook (CT) burger | backyard hot house tomatoes | onion rings |
Cato Corner cheese | house cured bacon | HBC. brioche rolls
truffle fries | 14.95

SEASONAL FARM VEGGIES, GRAINS & STARCHES

SAUTÉED SPINACH
Garlic | shallots | olive oil | 6.95
BRUSSELS SPROUTS
Roasted shallots | bacon | 7.95
ROASTED ROOT CROP
Chestnut Honey | Sea Salt 6.95

"MOUNTAIN TOP" OYSTER MUSHROOMS |
Criminis | garlic | butter | herbs 7.95
WHIPPED POTATOES
Olive Oil | Farmers Cow Milk | 5.95
BROCCOLINI
Roasted garlic | red chili | 7.95

BEETS
Extra virgin olive oil | orange zest | greens | 8.95
CRACKLIN MAC & CHEESE
Cellantani pasta | chicken cracklin | chicken
confit 12.95
SWEET POTATO FRIES
Maple-Cayenne Dipping Sauce 6.95

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