

EXECUTIVE CHEF:
BOB PETERSON

SOUS CHEFS:
GABE VANCIL
SEAN DESHAIES

MAX'S OYSTER BAR

RAWbar

LITTLENECK CLAMS* | 2.35 EACH
CHERRYSTONE CLAMS * | 2.35 EACH
COLOSSAL WHITE SHRIMP | 4 EACH
ALASKAN KING CRAB LEGS 1/2 LB | 26
MAINE LOBSTER CLAW | 4.50 EACH

SHELLFISH SAMPLER | 36
HIGH-RISE *of* SEAFOOD | 69
SKYSCRAPER | 125

SCALLOP CEVICHE | 9
ASIAN CALAMARI SALAD | 9
WAKAME SEAWEED SALAD | 7
BALTIMORE STYLE SHRIMP 1/2 LB | 16
FULL LOBSTER TAIL | 18
CHILLED MUSSELS | 7

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

APPETIZERS

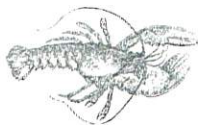
NEW ENGLAND CLAM CHOWDER
Quahog Clams | Potatoes | Applewood Smoked Bacon | 9
POINT JUDITH CALAMARI
Pepperoncini | Arugula | Garlic Aioli | Red Sauce | 13
AHI TUNA TARTARE
Avocado | Scallions | Macadamia Nuts | Tobiko
Smoked Shoyu | Wonton Chips | 15
BAKED OYSTER "HOT ROCKS"
Guanciale | Spicy Bread Crumbs | Lemon Aioli | 12
STEAMED WHITEWATER MUSSELS
Lobster-Coconut Broth | Green Curry | Lemongrass
Thai Basil | Fresh Mint | 13
GRILLED SPANISH OCTOPUS
Crispy Chickpea Panisse | Pickled Vegetables | Chermoula
Preserved Lemon | Sumac | 14
JUMBO LUMP CRABCAKE
Old Bay Remoulade | Shaved Fennel
Arugula | Green Olives | 15



SALADS

STARLIGHT GARDENS FARM SALAD
Mixed Field Greens | Apples | Pickled Cauliflower
Prosciutto | Pistachios | Ramp Ranch Dressing | 10
BEETS & BURRATA SALAD
Red & Gold Beets | Field Greens | Balsamic Onions
Parmesan Crisp | Sea Salt | Fried Sage | 12
BABY KALE & BRUSSELS SPROUTS SALAD
Cranberries | Bacon | Parmesan Cheese | Marcona Almonds
Lemon Garlic Dressing | 10
MAX'S CHOPPED SALAD
Gorgonzola Cheese | Spanish Sherry Vinaigrette | 11
CRAB LOUIS
Jumbo Lump Crab | Tomatoes | Avocado | Cucumber | Egg
Romaine Lettuce | Louis Dressing | 15
CAESAR SALAD
Fresh Baked Croutons | Parmesan | 10

LOBSTERS



STEAMED *or* HERB GRILLED | 28 per lb.
BAKED STUFFED | 32 per lb.
SEAFOOD CIOPPINO
Lobster | Shrimp | Mussels | Chickpeas
Roasted Peppers | Potatoes | Grilled Bread
Tomato-Saffron Broth | Rouille | 28
"ANGRY" LOBSTER PAN ROAST
Bucatini Pasta | Pancetta | Spinach
Spicy Arrabiata Sauce | 28 per lb.
HOT BUTTERED LOBSTER ROLL
Toasted Bun | Cole Slaw | French Fries | 25

The Local Burger*

BROAD BROOK (CT) BURGER
{1/2 lb.} | Cheddar Cheese
Applewood Smoked Bacon | Lettuce
Tomato | Onion Rings | Dijonaise
French Fries | 16

Roasted Chicken

**BELL & EVANS
ROASTED CHICKEN**
Mushroom & Butternut Stuffing
Spinach | Bourbon-Apple Pan Sauce | 24

FROM THE SEA

PUMPKIN SEED CRUSTED HADDOCK
Ricotta Gnocchi | Butternut Squash | Broccoli Rabe
Cauliflower Soubise | Pumpkin Seed Oil | 28

BLACKENED IDAHO RAINBOW TROUT
White Corn Grits | Crispy Rock Shrimp | Spinach | Crab Beurre Blanc | 25

HIDDEN FJORD NORTH ATLANTIC SALMON
Everything Spice Potato Latke | Roasted Beets | Farm Greens
Horseradish Crème Fraiche | 28

GEORGES BANK SEA SCALLOPS*
Mushroom-Barley Risotto | Melted Leeks
Sage Pesto | 32

FURIKAKE CRUSTED AHI TUNA *
Sushi Rice | Bok Choy | Fire Roasted Baby Carrots
Miso Emulsion | Smoked Shoyu Soy | 33

BLACKENED ATLANTIC SWORDFISH
Cajun Dirty Rice | Crawfish Butter | Herb & Endive Salad | 30

MAX'S PAELLA

Shrimp | Scallops | Clams | Mussels | Chorizo | Calamari
Chicken | Saffron Rice | 34 Add a Lobster Tail +18

BUTCHERblock



12oz NY STRIP STEAK* | 37
8oz FILET MIGNON* | 39
12oz BONE-IN FILET MIGNON* | 44
Potato Purée | Maple-Bacon Brussels Sprouts
Gorgonzola Butter | Veal Demi-Glace
Au Poivre | 2 A La Max | 2
Add a Lobster Tail | 18
Add Colossal Shrimp | 8
Add Alaskan King Crab Legs ½ lb. | 26

SIDES

BRUSSELS SPROUTS
Maple & Bacon | 7
SAUTEED SPINACH | 7
GRILLED ASPARAGUS | 8
EVERYTHING POTATO LATKE
Horseradish Crème Fraiche | 8
LOBSTER MAC & CHEESE
Cellentani Pasta | Parmesan
Lobster Cheese Sauce | 18
MELTED CHEESE GRITS | 7
TRUFFLE FRENCH FRIES
Parmesan Cheese | 7
**MUSHROOM-BARLEY
RISOTTO | 7**
POTATO PURÉE | 7





"New England Seafood Baskets"

All served with our famous cole slaw, tartar sauce & crispy french fries

FISH N' CHIPS | 23
FRIED PACIFIC OYSTERS | 19
FRIED TEMPURA SHRIMP | 21
FISHERMAN'S PLATTER | 26



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*Contains raw or undercooked product. The consumption of raw or undercooked meat, fish, eggs and shellfish may be harmful to your health.