

EXECUTIVE CHEF:  
HUNTER MORTON

# MAX'S OYSTER BAR

CHEF de CUISINE:  
DOUG ISLEIB

SOUS CHEFS:  
CRISTOBAL CARBALLO  
GABE VANCIL

## c RAWbar c

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

LITLLENECK CLAMS\* | 2.25 EACH  
CHERRYSTONE CLAMS \* | 2.25 EACH  
COLOSSAL WHITE SHRIMP | 4 EACH  
SNOW CRAB CLAW | 4 EACH  
TAYLOR BAY SCALLOP | 3 EACH  
COLOSSAL CRAB COCKTAIL | 14

Shellfish **SAMPLER** 2 people | 34  
**HIGH-RISE of SEAFOOD** 4-6 people | 62  
**SKYSCRAPER** 6-8 people | 105

SCALLOP CEVICHE | 9  
ASIAN CALAMARI SALAD | 7  
WAKAME SEAWEED SALAD | 7  
BALTIMORE STYLE SHRIMP 1/2 LB | 14  
FULL LOBSTER TAIL | MP  
CHILLED MUSSELS | 7

## APPETIZERS

### NEW ENGLAND CLAM CHOWDER

Quahogs | Potatoes | House Smoked Bacon | 9

### PANKO CRUSTED POINT JUDITH CALAMARI

Cherry Peppers | Arugula | Fennel | Meyer Lemon Aioli | 12

### HAWAIIAN AHI TUNA POKE

Wakame | Wasabi Tobiko Caviar | Scallions | Pickled Ginger  
Avocado | Wonton Chips | 14

### BAKED COPPS ISLAND OYSTERS

Crab | Mushrooms | Peppers | Creamy Pernod Parmesan | 15

### THAI STEAMED CAPE COD MUSSELS

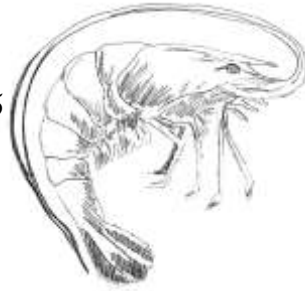
Coconut Curry Sauce | Lime | Cilantro | 12

### BRAISED SPANISH ROCK OCTOPUS

Beets | Balsamic Red Onion | Frisee  
Charred Red Pepper Vinaigrette | 12

### JUMBO LUMP CRABCAKE

Pea Tendrils | Radish | Snow Peas | Old Bay Remoulade | 14



## SALADS

### AUTUMN SALAD

Belltown Hill Orchard Apples | Arethusa Cheddar  
Endive | Candied Pecans | Cider Dressing | 10

### SHAVED KALE & BRUSSEL SPROUTS SALAD

Cranberries | Bacon | Parmesan Cheese | Marcona  
Almonds | Lemon Garlic Dressing | 10

### MAX'S CHOPPED SALAD

Gorgonzola Cheese | Spanish Sherry Vinaigrette | 11

### CAESAR SALAD

Fresh Baked Crouton | Parmesan | 9

### CHARRED CAULIFLOWER SALAD

Arugula | Radish | Carrots | Curry Almonds  
Great Hill Blue Cheese Vinaigrette | 11

## LOBSTERS



We attempt to bring in CT Lobsters daily, regional substitutions may be required

### STEAMED or HERB GRILLED MP BAKED STUFFED

with choice of side dish | MP

### LOBSTER CIOPPINO

Lobster Tail | Mussels | Crab | Basil  
Extra Virgin Olive Oil | 34

### HOT BUTTERED LOBSTER ROLL

Toasted Bun | Cole Slaw | French Fries | MP

## The Local Burger\*

### BROAD BROOK (CT) BURGER

{1/2 lb.} | Cheddar Cheese  
House Cured Bacon

Lettuce | Tomato | Onion Rings | Dijonaise  
French Fries | 16

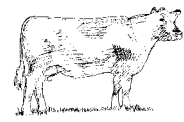
## Roasted Chicken

### BELL & EVANS

### ROASTED CHICKEN

Hazelnut Spaetzle | Braised Red Cabbage  
Whole Grain Mustard Pan Jus | 22

## BUTCHERblock



We carefully select all our beef to ensure our steaks are thick cut and tender. We believe the best recipe for an "Award Winning Steak" is a properly aged product. Our Steaks are aged a minimum of 28 days. The aging process ensures maximum flavor & tenderness.

### NY STRIP STEAK\* | 36

### FILET MIGNON\* | 39

Roasted Russet Potatoes | Chorizo Aioli  
Mushroom Duxelle | Sauce Diable

**Au Poivre** | 2 **A La Max** | 2 **Crab Crust** | 6

## FROM THE SEA

## SIDES

### ROASTED BRUSSELS SPROUTS

Bacon | 8

### TRUFFLE FRENCH FRIES

Parmesan Cheese | 7

### ASPARAGUS

Lemon | Sea Salt | Olive Oil | 8

### CRISPY CAULIFLOWER

Cider Glaze | 7

### YUKON GOLD

POTATO PURÉE | 8

### LOBSTER MAC & CHEESE

Cellentani Pasta | Parmesan  
Lobster Sherry Sauce | MP

### HAZELNUT SPAETZLE | 7

### PAPAS BRAVAS

Chorizo Aioli | 7



### PARMESAN CRUSTED GEORGES BANK HADDOCK

Ricotta Gnocchi | Confit Tomato | Broccoli Rabe | Roasted Peppers  
Almond Romesco Sauce | 28

### BLACKENED IDAHO RAINBOW TROUT

Melted Polenta | Crispy Rock Shrimp | Spinach | Crab Beurre Blanc | 25

### GEORGES BANK SEA SCALLOPS\*

Confit Tomato | Mushrooms | Risotto | Bacon Lardon | Sherry | 32

### CHILEAN SEA BASS {NOAA CERTIFIED}

Miso Broth | Soy Bean Dumplings | Bok Choy | Oyster Mushrooms | 33

### WASABI PEA CRUSTED HAWAIIAN BIG EYE TUNA \*

Pad Thai Noodles | Housemade Cucumber Kimchi | Broccoli  
Crispy Wontons | Sweet Soy Reduction | 33

### MAX'S PAELLA

Shrimp | Scallops | Clams | Mussels | Chorizo | Calamari | Chicken  
Saffron Rice | 32 **Add a Lobster Tail** | +19

### BLACK PEARL SALMON FILET

Butternut Squash | Shaved Brussels Sprouts | Mushrooms  
Cauliflower Puree | Cider Glaze | 28

## "New England Seafood Baskets"

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

### FISH N' CHIPS | 23

### FRIED PACIFIC OYSTERS | 16

### FRIED TEMPURA SHRIMP | 21

### FRIED WHOLE BELLY CLAMS | MP



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