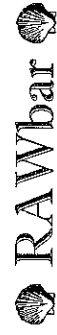


EXECUTIVE CHEF:  
HUNTER MORTON

# MAX'S OYSTER BAR

SOUS CHEFS:  
CRISTOBAL CARBALLO,  
JIMI BRAHIMI & DOUG ISLEIB



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

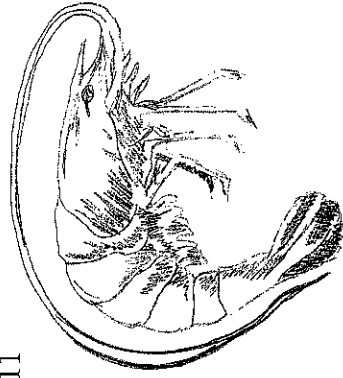
- LITTLENECK CLAMS\* | 2 EACH
- CHERRYSTONE CLAMS \* | 2 EACH
- TAYLOR BAY SCALLOPS | 3 EACH
- COLOSSAL WHITE SHRIMP | 4 EACH
- SNOW CRAB CLAW | 4 EACH

- Shellfish **SAMPLER** 2 people | 33
- HIGH-RISE of SEAFOOD** 4-6 people | 59
- SKYSCRAPER** 6-8 people | 99

- ASIAN CALAMARI SALAD | 7
- BALTIMORE STYLE SHRIMP 1/2 LB | 12
- FULL LOBSTER TAIL | MP
- CHILLED MUSSELS | 7

## APPETIZERS

- NEW ENGLAND CLAM CHOWDER**  
Quahogs | Potatoes | House Smoked Bacon | 7
- HOT & SALTY POINT JUDITH CALAMARI**  
Coriander Batter | Nuoc Mam Cham Dipping Sauce | 11
- MAX'S BAKED OYSTERS 964**  
Tasso Ham | Brioche | Gruyere Cheese | 15
- BLUE HILL BAY MUSSELS**  
Wine | Garlic | Saffron-Mustard | French Fries | 12
- YELLOWFIN TUNA CEVICHE**  
Wakame | Wasabi Caviar | Puffed Rice | Yuzu Soy | 12
- JUMBO LUMP CRABCAKE**  
Avocado Lime Mousse | Carrot & Cucumber Salad | Sriracha Aioli | 14



## SALADS

- LOCAL ORGANIC GREENS**  
Sherry Vinaigrette | 7
- COLGAN FARMS KALE SALAD**  
Starlight Gardens Roasted Beets | Satsuma Tangerine | Pomegranate Seed | Oak Hill Farm Goat Cheese | Pomegranate Vinaigrette | 10
- MAX'S CHOPPED SALAD**  
Gorgonzola Cheese | Spanish Sherry Vinaigrette | 8
- CAESAR SALAD**  
Fresh Baked Crouton | Parmesan | 7
- AUTUMN SALAD**  
Belltown Orchards Honey Crisp Apples | Golden Raisins | Endive | Aged Cheddar | Candied Walnuts | Apple Cider Dressing | 10

## 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

**PAN ROASTED**  
Sweet Chili Cream Sauce | Fennel | Yukon Gold Potato Purée | MP

**HOT BUTTERED LOBSTER ROLL**  
French Fries | Slaw MP

## The Local Burger\*

**BROAD BROOK (CT) BURGER**  
{1/2 lb.} | House Cured Bacon  
Truffle Fries | 16

## The Local Bird

**BELL & EVANS**  
**ROASTED CHICKEN**  
Matzo Balls | Baby Carrots | Celery  
Root | Pearl Onions | Mushrooms | Rich Chicken Broth | 22

## FROM THE SEA

- ROCK OCTOPUS & SQUID INK PASTA**  
Fresh Calamari | Calabrian Chilis | Pan Grattato | Fava Beans | 24
- BRONZED IDAHO RAINBOW TROUT**  
Hominy Grits | Pickled Green Tomatoes | Crawfish | Remoulade | 24
- CHILEAN SEA BASS (NOAA CERTIFIED)**  
Miso broth | Soy Bean Dumplings | Bok Choy | Oyster Mushrooms | 33
- STONINGTON SEA SCALLOPS\* {BOMSTER BROS}**  
Confit Tomato | Mushrooms | Risotto | Lardon | Sherry | 29
- FURIKAKE CRUSTED YELLOWFIN TUNA \***  
Wasabi Potato Purée | Asian Vegetables | Baby Bok Choy | Teriyaki | 31
- PAELLA**  
Shellfish | Chorizo | Calamari | Chicken | Saffron rice | 32
- LOCH DUART ORGANIC SALMON**  
French Lentils | Carrots | Endive | Carrot Emulsion | 28
- HOISEN GLAZED MAHI MAHI**  
Lo Mein | Fried Calamari | Stir Fry Vegetables | Asian BBQ | 27
- LOBSTER MAC & CHEESE**  
Cellantani Pasta | Lobster Sherry Sauce | Parmesan | 14
- ROASTED BRUSSELS**  
**SPROUTS**  
Bacon | Shallot | 7
- TRUFFLE FRENCH FRIES**  
Parmesan Cheese | 7
- ASPARAGUS**  
Lemon | Sea Salt | Olive Oil | 8
- BROCCOLI RABE**  
Roasted Garlic | Chili Flake | 6
- YUKON GOLD**  
**POTATO PURÉE** | 6



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

## 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
- DAILY BUTCHERS CUT** | MP

Potato Purée | Roasted Root Vegetables | Red Wine Jus

## SIDES

- "New England Seafood Baskets"**  
All served with our famous cole slaw tartar sauce & crispy french fries
- FISH N' CHIPS** | 21
- FRIED PACIFIC OYSTERS** | 16
- FRIED WHOLE BELLY CLAMS** | 21
- COMBO PLATTER** | 28
- ROCK OCTOPUS & SQUID INK PASTA**  
Fresh Calamari | Calabrian Chilis | Pan Grattato | Fava Beans | 24
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