

# 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  
Asian Calamari Salad 10  
Wakame Seaweed Salad 9  
Baltimore Shrimp 1/2 Lb 18  
Bay Scallop Ceviche\* 12

Oyster Sampler\* 28  
Shellfish Sampler\* 39  
Hi-Rise of Raw Bar\* 79  
Skyscraper of Raw Bar\* 145

## raw bar feature

**HOT SEAFOOD TOWER 125**  
baked stuffed shrimp, herb grilled lobster, clams casino, fried calamari, mini crab cakes, oysters rockefeller

- PLEASE SEE TODAY'S FRESH OYSTER SELECTION -

## salads & starters

**NEW ENGLAND CLAM CHOWDER 10**  
Quahog Clams, Potatoes, Applewood Smoked Bacon

**CAESAR SALAD 12**  
Romaine, Radicchio, Confit Garlic, Croutons, Parmesan

**MAX'S CHOPPED SALAD 12**  
Peppers, Tomatoes, Cucumbers, Carrots, Green Beans, Gorgonzola Cheese, Spanish Sherry Vinaigrette

**BABY KALE & BRUSSEL SPROUTS SALAD 13**  
Parmesan, Marcona Almonds, Dried cranberries, Bacon, Lemon Garlic Dressing

**FALL PEAR SALAD 12**  
Frisee, Mixed Greens, Toasted Pumpkin Seeds, Shaved Pear, Whipped Blue Cheese, Mustard Pear Vinaigrette

**POINT JUDITH CALAMARI 16**  
Pepperoncini, Yuzu Koso Aioli

**AHI TUNA TARTARE 19**  
Whipped Avocado, Scallions, Tobiko, Smoked Shoyu

**VADOUVAN BRAISED MUSSELS 15**  
Red Chili, Lime, Cilantro, Crostini

**COLOSSAL LUMP CRABCAKE 22**  
Shaved Vegetable Slaw, Old Bay Remoulade

**CLAMS CASINO 15**  
Applewood Smoked Bacon, Bell Peppers, Lemon

**GRILLED SPANISH OCTOPUS 20**  
Crispy Fingerling Potatoes, Iberico Chorizo, Sauce Vierge

**OYSTERS ROCKEFELLER 16**  
Oysters, Pernod, Spinach, Parmesan

## chop house

**12OZ NY STRIP STEAK\* 43**  
**8OZ FILET MIGNON\* 48**

Potato Puree, Broccoli Rabe Cacio e Pepe, Truffle Compound Butter, Demi Glace

Au Poivre 2, A La Max 2

Add Grilled Colossal Shrimp (2) 10

Add Stuffed Colossal Shrimp (2) 13

Add Crab Oscar 12

**MOB CHEESEBURGER 20**  
Brandt Beef, {1/2 lb.}, Cheddar Cheese, Lettuce, Tomato, Worcestershire Aioli, Crispy Shallots, French Fries  
add Applewood Smoked Bacon 2.50

**ROASTED CHICKEN 28**  
Roasted All Natural Half Chicken, Yukon Gold Mashed Potatoes, Braised Kale & Cipollini Onions, Marsala-Mushroom Pan Sauce

## dinner entrees

**HERB CRACKER CRUSTED COD 29**  
Prosciutto Roasted Cipollini Onions, Brussels Sprouts, Parsnip Puree, Preserved Lemon

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

**TAPENADE CRUSTED SALMON 32**  
Toasted Farro, Broccoli Rabe, Marinated Tomato, Puttanesca Sauce

**NATIVE SCALLOPS\* 38**  
King Trumpet Mushroom Risotto, Crispy Leeks, Sage Pesto

**FURIKAKE CRUSTED TUNA 36**  
Napa Cabbage, Carrots, Mushrooms, Udon Noodles, Sweet Chili Soy Glaze

**SEAFOOD HOT POT 29**  
Mussels, Clams, Shrimp, Pork Belly, Whitefish, Ramen Noodles, Dashi, Soft Poached Egg

**MAX'S PAELLA 38**  
Shrimp, Scallops, Clams, Mussels, Chorizo, Calamari, Chicken, Saffron Rice

## new england seafood baskets

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

**FISH N' CHIPS 27**  
**FRIED PACIFIC OYSTERS 27**  
**FRIED TEMPURA SHRIMP 28**  
**FISHERMAN'S PLATTER 29**

## lobsters

**STEAMED OR HERB GRILLED MP**

**BAKED STUFFED MP**

**PAN ROASTED MP**

Chive Mashed Potatoes, Roasted Fennel, Spinach, Sweet Chile Cream Sauce

**HOT LOBSTER ROLL MP**

Toasted Bun, Cole Slaw, French Fries

## sides

**SAUTÉED SPINACH 9**

**GRILLED ASPARAGUS 9**

**LOBSTER MAC & CHEESE 16**  
Cheese Mornay

**TRUFFLE FRENCH FRIES 9**  
Parmesan Cheese

**POTATO PURÉE 9**

**BROCCOLI RABE CACIO E PEPE 9**  
**CRISPY BRUSSEL SPROUTS 9**  
Lemon Aioli

\*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

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BAR