

MAX'S OYSTER BAR

raw bar

Littleneck Clams* 3 each
Cherrystone Clams 3 each
Colossal White Shrimp 5 each
Lump Crab Cocktail 15⁵⁰ 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 & BRUSSELS SPROUTS SALAD 13
Bacon, Parmesan Cheese, Marcona Almonds, Lemon Garlic Dressing

WINTER CITRUS SALAD 13
Orange, Grapefruit, Arugula, Bibb Lettuce, Feta Cheese, Shaved Fennel, Crispy Quinoa, Blood Orange Citronette

POINT JUDITH CALAMARI 16
Peperoncini, Garlic Aioli, Red Sauce

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

STEAMED MUSSELS 15
Creamy Pernod Broth, Roasted Fennel, Melted Leeks, Crostini

JUMBO LUMP CRABCAKE 19
Whipped Aji Amarillo, Jicama & Radish Salad

CLAMS CASINO 15
Applewood Smoked Bacon, Bell Peppers, Lemon

GOCHUJANG GRILLED OCTOPUS 20
Bok Choy Slaw, Chili Crunch, Sesame Vinaigrette

OYSTERS ROCKEFELLER 16
Oysters, Pernod, Spinach, Parmesan

chop house

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

Broccolini Cacio e Pepe, Potato Puree, Demi Glace, Truffle Compound Butter

Au Poivre 2, A La Max 2
Add Grilled Colossal Shrimp (2) 10
Add Stuffed Colossal Shrimp (2) 11
Add 1/2 Grilled Lobster 19
Add Crab Oscar 12

THE LOCAL BURGER* 18
Broad Brook (CT) burger, {1/2 lb.}, Cheddar Cheese, Applewood Smoked Bacon, Lettuce, Tomato, Worcestershire Aioli, Crispy Shallots, French Fries

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

dinner entrees

HERB CRUSTED HADDOCK 29
Roasted Fingerling Potatoes, Broccoli Rabe, Caramelized Cipollini Onions, Parsnip Puree, Bacon Vinaigrette

SCOTTISH SALMON 32
Kimchi Fried Rice, Miso Glaze, Scallion, Radish

GEORGES BANK SEA SCALLOPS* 36
King Trumpet Mushroom Risotto, Crispy Leeks, Sage Pesto, Lemon Truffle Vinaigrette

FURIKAKE CRUSTED AHI TUNA* 36
Forbidden Rice, Bok Choy, Mushrooms, Yellow Coconut Curry, Citrus Chili 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
Add 1/2 Lobster 19

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 BUTTERED LOBSTER ROLL 35
Toasted Brioche, Cole Slaw, French Fries

sides

CRISPY BRUSSELS SPROUTS 8
Lemon Aioli

SAUTÉED SPINACH 8

GRILLED ASPARAGUS 9

LOBSTER MAC & CHEESE 22
Lobster, Cheese Mornay

TRUFFLE FRENCH FRIES 8
Parmesan Cheese

POTATO PURÉE 8

CRAB FRIED RICE 18

GARLIC GLAZED GREEN BEANS 8

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

Executive Chef: Matthew Burrill
Sous Chefs: Sean Deshaies, Alexi Cordi & Chris Hebbe

MAX'S
OYSTER
BAR